Talons

STARTERS

SOUP DU JOUR 4 CUP | 6 BOWL
Please ask your server for today's selection

CHIPS & DIPS | 7
Warm corn tortilla chips served with queso and salsa
Add guacamole $3

BANGKOK SHRIMP | 10
Lightly fried and tossed in a sweet Thai chili sauce, garnished with toasted sesame seeds

QUESADILLA | 10
Grilled chicken breast, cheddar jack cheese, peppers and onions, served with a house-made Cajun cream sauce
Substitute beef or pulled pork $2

CHICKEN STRIPS | 10
Marinated in buttermilk, hand-breaded and served with your choice of sauce
Tossed in sauce $1 | Extra sauce $.50

SIGNATURE WINGS | 12
Ten large chicken wings tossed in your choice of sauce:
Mild | Medium | Hot | Blackened | BBQ | Cajun Ranch
Garlic Parmesan | Hawaiian | Honey Sriracha
Lemon Pepper | White Truffle

PIZZA LOGS | 10
Gourmet pizza egg roll stuffed with mozzarella cheese, pepperoni and tomato sauce, served with marinara

GREENS

HOUSE SALAD | 7
Mixed greens, cucumbers, red onions, cherry tomatoes and shredded cheddar-jack cheese, served with your choice of dressing

EAGLE HARBOR COBB | 12
Mixed greens topped with diced chicken, bacon, diced tomatoes, red onions, hard-boiled egg and blue cheese crumbles, served with your choice of dressing

CLASSIC CAESAR | 7
Crisp romaine tossed in a creamy Caesar dressing with grated parmesan cheese and sourdough croutons

POWER SALAD | 13
Seared salmon on a bed of kale with dried cranberries, oranges, candied pecans and whipped goat cheese, served with a citrus vinaigrette

DRESSINGS | Balsamic Vinaigrette | Blue Cheese | Caesar | Citrus Vinaigrette | Honey Mustard | Ranch

ADDITIONS | Chicken $4 | Shrimp $6 | Ahi Tuna $6 | Salmon $7

SELECT SIDES

French Fries | House-Made Coleslaw

PREMIUM SIDES

Fresh Fruit | Sweet Potato Fries | Garlic Parmesan Fries | White Truffle Fries
Roasted Red Potatoes | Sautéed Vegetables | House or Caesar Salad | Cup of Soup

GLUTEN SENSITIVE OPTION | VEGETARIAN OPTION

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make your server aware of any food allergies.

HANDHELDS

Served with your choice of Fries or Coleslaw
Substitute Truffle Fries, Garlic Parmesan Fries, Sweet Potato Fries, Fruit, Side Caesar or House Salad $1.50

TALONS CLUB | 11
Generous amounts of ham, turkey and applewood smoked bacon, cheddar and white American cheese, lettuce, tomato and bacon aioli, served hot or cold, on wheat or white bread

CHICKEN TACOS | 11
Three grilled or fried chicken tacos, served on soft flour tortillas with shredded lettuce, cheese, diced tomatoes, red onion salsa and sour cream
Substitute shrimp $2 | Add guacamole $3

HARBOR WRAP | 11
Grilled or fried chicken, house-made ranch, lettuce, tomato, bacon, red onion and cheddar cheese, served in a flour tortilla
Substitute shrimp $2

CLUB BURGER | 11
Half-pound beef burger grilled to order, topped with lettuce, tomato and onion, served on a kaiser roll
Add cheese or bacon $1

BACK 9 BURGER | 12.50
Half-pound beef burger grilled to order, topped with smoked pulled pork and caramelized onions, served on a kaiser roll | *Add cheese or bacon $1*

PULLED PORK SANDWICH | 10
Smoked pulled pork topped with coleslaw, pickles and onion straws, served on a kaiser roll

FRESH CATCH SANDWICH | 13
Chef's choice of fresh fish, grilled, blackened or fried, served with lettuce, tomato, onion, pickle and tartar sauce on a kaiser roll | *Add cheese $1*

PHILLY CHEESE | 11
Thinly sliced ribeye piled high with white American cheese, sautéed onions and peppers on a toasted hoagie

ENTRÉES

Available after 4PM
Served with choice of Side House or Caesar Salad and choice of two additional sides:
Fries, Sweet Potato Fries, Rice Pilaf, Roasted Red Potatoes, Coleslaw or Vegetable Medley

CITRUS SALMON | 24
8 oz. fresh citrus glazed salmon, prepared grilled or seared

PECAN CRUSTED CHICKEN | 18
Three chicken breast medallions, served with an onion mushroom brown gravy

BBQ CHICKEN BREAST | 17
Grilled chicken served with BBQ sauce, cheddar-jack cheese, two sliced of bacon and scallions

CHEF'S CUT | *MARKET PRICE*
Chef's choice cut of steak, cooked to order and topped with herb butter

DESSERTS

BROWNIE A LA MODE | 7
Warm triple chocolate brownie topped with vanilla bean ice cream

BREAD PUDDING | 7
Warm bread pudding served with caramel, whipped cream and a cherry on top

DESSERT DU JOUR | 7
Chef's choice dessert - please ask your server for today's selection

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