

# Talons

AT EAGLE HARBOR

## STARTERS

### AVOCADO TOAST <sup>V</sup> | 10

Creamy Hass Avocado spread, heirloom tomato, red onion, arugula and lemon vinaigrette on toasted ciabatta bread

### CRISPY BRUSSELS SPROUTS <sup>GF</sup> | 15

Fried Brussels sprouts tossed with Parmesan cheese, crumbled bacon, and candied pecan, drizzled with balsamic glaze

### CARNITAS NACHOS | 15

Tortilla chips topped with carnitas, sharp cheddar, corn-black bean salsa, queso pickled jalapeño, crema and cilantro

### TAPAS BOARD | 20

Chef's choice of three meats and three cheeses with other savory bites to indulge your palate

### CRAB DIP | 20

Lump crab, Parmesan, cream cheese, mozzarella and provolone, topped with Old Bay seasoning and served with crostini, served hot

### PRETZEL BITES <sup>V</sup> | 13

Soft-baked pretzel bites served with dijonnaise and cinnamon-sugar whipped cream cheese

### SPINACH ARTICHOKE DIP <sup>V</sup> | 14

Spinach, artichoke, cream cheese, sour cream, mozzarella, provolone, Parmesan and garlic, served hot with tortilla chips

### HUMMUS <sup>V</sup> | 14

House-made rotating hummus served with carrot, celery, cucumber and warmed naan

### DIP TRIO

**15 <sup>V</sup>** | White cheddar queso, guacamole, and salsa served with tortilla chips

**20** | Spinach, crab and pimento cheese served with tortilla chips

### WINGS | 10 | 17

5 or 10 wings smothered in your choice of sauce, served with carrot and celery, and ranch or blue cheese  
Sauces: Sweet Chili Sriracha, Buffalo, BBQ, Garlic Parmesan or Baja

## SOUPS & SALADS

All salads tossed in dressing

### SOUP DU JOUR | 6 | 8

### ITALIAN CAESAR <sup>V</sup> | 12

Romaine, pepperoncini, heirloom tomato, crispy chickpea, house-made croutons, Parmesan and creamy Caesar dressing

### THE CHOP | 14

Chopped romaine, iceberg, radicchio, heirloom tomato, cucumber, red onion, peas, egg, Gorgonzola, asparagus, crispy onion and white balsamic vinaigrette

### THE CRUNCH <sup>V</sup> | <sup>GF</sup> | 15

Kale, carrot, Brussels sprout, cabbage, cilantro, green onion, roasted sunflower kernel, cranberry, crispy chickpea and lemon vinaigrette

### FAIRWAY HARVEST <sup>V</sup> | <sup>GF</sup> | 14

Arugula, asparagus, wild mushroom, feta, candied pecan and sherry vinaigrette

### CLUBHOUSE <sup>V</sup> | 10

Spring mix, heirloom tomato, red onion, house-made croutons, and lemon vinaigrette

#### Additional Proteins:

**Fried Chicken +5, 6oz Marinated Grilled Chicken Breast +6, Six Grilled Shrimp +7, 4oz NY Strip +8, 4oz Grilled Salmon +11**

#### Dressings:

**Caesar, Lemon Vinaigrette, White Balsamic Vinaigrette, Sherry Vinaigrette, Buttermilk Ranch, Blue Cheese**

## QUESADILLAS

Quesadillas served with salsa, tortilla chips and your choice of guacamole or queso

### PIGGY DILLA | 15

A tortilla filled with carnitas, sharp cheddar, corn-black bean salsa, pickled jalapeño, topped with crema and cilantro

### CHICKEN DILLA | 15

A tortilla filled with popcorn chicken, caramelized onion, tri-color bell pepper and cheddar cheese  
Substitute grilled chicken for +1.50

<sup>V</sup> Vegetarian | <sup>GF</sup> Gluten-Friendly

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially for individuals with medical conditions or allergies. Please make your server aware of any medical concerns or food allergies.



## HANDHELDS

All handhelds come with your choice of a side or premium side for +3

### SHRIMP PO BOY | 16

Crispy fried shrimp with chopped romaine, tomato and baja sauce on a hoagie roll

### THE PHILLY | 17

Shaved beef, caramelized onion, tri-color bell pepper, wild mushroom, and white cheddar queso on a hoagie roll, served with au jus

### REUBEN | 16

Sliced corned beef, sauerkraut, Swiss cheese, house-made Thousand Island dressing on toasted marble rye bread

### AVOCADO CLUB | 17

Hickory-smoked turkey breast, bacon, creamy Hass avocado spread, red onion, lettuce, tomato and Dijon garlic aioli, on grilled sourdough  
Add cheese for \$2

### THE HANDFUL | 14

Popcorn chicken, chopped romaine, carrot, cucumber and baja sauce served in a flour tortilla  
Add cheese for \$2 | Add bacon for \$2

### HOUSE-MADE CHICKEN TENDERS | 15

Served with crinkle fries and buttermilk ranch

### FLATBREAD | 14

Chef's choice of flatbread

## BURGERS

All burgers come with your choice of a side or premium side for +3

### THE BASIC | 14

Half-pound burger cooked to order with lettuce, tomato, onion and pickles on a toasted brioche bun  
Add cheese for \$2 | Add bacon for \$2

### DYNAMITE | 16

Half-pound burger cooked to order with pimento cheese, bacon, Worcestershire aioli and extra pickles on a toasted brioche bun  
Add a fried egg for \$2

### MUSHROOM & SWISS | 16

Half-pound burger cooked to order with Swiss cheese, wild mushroom and dill aioli on a toasted brioche bun  
Add bacon for \$2

### THE BIRDIE | 16

House-made chicken-spinach patty, fresh spinach, feta, red onion, and zesty aioli on a toasted brioche bun  
Add bacon for \$2

## SIDES | 5

Crinkle Fries | Ranch House Chips  
Tortilla Chips | Sweet-n-Tangy Slaw  
House Salad | Pasta Salad

## PREMIUM SIDES | 8

Fresh Fruit | Parmesan Tater Tots | Onion Rings  
Pan-Seared Brussels Sprouts | Caesar Salad

## BIG PLATES

Available after 4PM

### PORK MILANESE | 15

8oz fried pork chop with arugula, heirloom tomato, lemon, garlic, and Parmesan

### SMOKED GOUDA MEATLOAF | 18

House-made all-beef smoked Gouda meatloaf wrapped in bacon, served with whipped potato, succotash and au jus

### VEGETABLE FARFALLE <sup>V</sup> | 16

Bowtie pasta with caramelized onion, spinach, wild mushroom, cream, and Parmesan

### CATCH OF THE DAY | MARKET PRICE

Catch of the day served with succotash, spinach, maître d' butter and lemon

### MARRY ME CHICKEN | 17

Pan-seared chicken breast, cream, sun-dried tomato, fresh thyme, garlic, and Parmesan, served with seared Brussels sprouts and whipped potato

### Additional Proteins:

Fried Chicken +5, 6oz Marinated Grilled Chicken Breast +6, Six Grilled Shrimp +7, 4oz NY Strip +8, 4oz Grilled Salmon +11

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Curated by Executive Chef Krystal Bishop August, 2025.

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