



TALONS

Restaurant & Lounge

EAGLECREST

Golf Club Est. 1971

QUALICUM BEACH

WEBSITE: EAGLECRESTGOLFCLUB.CA



@EaglecrestGolf

PHONE: 250-752-6311



Drinks

White Wine 6oz 9oz 1/2L 1L Bottle

Pinot Grigio (Naked Grape) BC	5.25	7.50	15	28	N/A
Chardonnay (See Ya Later) BC	7.25	10.50	21	N/A	31
Sauvignon Blanc (Jackson Triggs) BC	7	10	20	N/A	28
Chardonnay (Back Door) BC	7.25	10.50	21	N/A	31

Red Wine 6oz 9oz 1/2L 1L Bottle

Cabernet Sauvignon (Jackson Triggs)	5.25	7.50	15	28	N/A
Merlot (Jackson Triggs) BC	5.25	7.50	15	28	N/A
Shiraz (Naked Grape) BC	7	10	20	N/A	28
Malbec (Finca Los Primos) Argentina	7	10	20	N/A	28
Cabernet Sauvignon (Cupcake) BC	7	10	20	N/A	28
Blend (Apothic) CA	8	11	21	N/A	33

Bubbles Bottle

Sparkling Wine (Prosecco) ITA					34
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Beer & Coolers Sleeve Pitcher

On Tap

Broken Island Hazy IPA	5.25	18
Rotating Keg	5.25	18
Kokanee	4.50	16
Lucky	4	13.50
Piper's Pale Ale	5.25	18
Dominion Dark Lager	5.25	18

Domestic Bottled Beer - Budweiser, Kokanee, Lucky, Canadian, Molson 67, Bud Light, Coors Light, Odouls Amber 5.50

Premium Bottled Beer – Sleeman Honey Brown, Corona, MGD, Heineken, Stella Artois 5.95

Coolers/Ciders - Growers Apple, Strawberry, Peach, Pear, Mike's Hard Lemonade, Smirnoff Ice, Strongbow, Hey Y'all 6.25

Please ask server about feature wines

All Prices Subject To Applicable Taxes A 18% Gratuity will be added for parties of 8 or more.



Starters Snacks & Shares

Chicken Wings GF 14

A pound of lightly dusted wings tossed in your favourite flavour. Choose from: Sriracha Butter, Sweet Thai Chili, Salt & Pepper, Lemon Pepper, Honey Sriracha, Brown Sugar BBQ or Cajun. Served with Crisp Carrots, Celery & House made Ranch Dip.

Nacho Grande GF 13 1/2 Order 18 Full Order

House made Corn Tortilla Chips layered with fresh tomatoes, olives, green onions, Jalapeños, red peppers, oven baked with monterey cheddar jack cheese, served with salsa and sour cream
Add seasoned Chicken or Taco Beef 6

Crispy Chicken Strips 13

Breaded Chicken Tenders with your choice of Plum or Creamy Honey Mustard sauce. Served with your choice of soup of the day, green salad or french fries.

Coconut Prawns 11

Served with Pineapple Mango Chutney.

Onion Rings 7

Thick cut battered O Rings.

OR

Yam Fries GF 7

Served with Chipotle Mayo.

Dry Ribs 12

Bone in Pork Riblets dusted with sea salt and cracked pepper served with roasted garlic aioli.

Classic Poutine 9

House cut French fries, cheese curds, House made Gravy.

Basket of Fries GF 6

House cut Kennebec potatoes.

Mozzarella Stix 11

Eight deep fried mozza stix, warm and gooey and always delicious. Served with spicy marinara dip.

Deep Fried Pickles 11

Eight deep fried pickle spears. Served with a side of ranch dip.

Loaded Potato Skins 11 GF

Potato skins topped with a, diced tomatoes, bacon & green onions, served with sour cream and salsa.



Soups and Salad

Soup of the Day Cup 5.5 Bowl 7.5 Served with Garlic Toast *GF available

Clam Chowder Cup 6.5 Bowl 8.5

Garden Greens Side 8 Full 11 Served with Garlic Toast
Fresh Artisan Greens garnished with tomato, red pepper, cucumber, carrot, red onion, candied walnuts and your choice of dressing.

Caesar Salad Side 9 meal 13 Served with Garlic Toast
Crisp romaine lightly tossed in our house made creamy garlic caesar dressing with herb croutons*, bacon bits and fried capers, finished with parmesan cheese.

Strawberry Quinoa Salad 15 Served with Garlic Toast
Artisan lettuce, Quinoa, red onion, cucumber, tomato, julienned carrot, and slices of Strawberry, all tossed in our in house made strawberry honey vinaigrette.

Talons Chef Salad 16 Served with Garlic Toast
Crisp artisan lettuce, black forest ham, roasted turkey, shredded cheddar, sliced Farmer Bens egg (Cowichan Valley), sliced bacon, tomatoes, julienned carrots and cucumber, served with your choice of dressing.

Greek Salad 14 Served with Garlic Toast
Cucumber, peppers, red onion, tomato, kalamata olive and feta on a bed of chopped romaine, lightly drizzled with olive oil, balsamic glaze.

French Creek Seafood Fish & Chips

*Coated in fresh beer batter, served with home cut Kennebec fries,
Coleslaw and house made Tartar Sauce.*

Cod - 1 pc. 14 / 2 pc. 18

Halibut - 1 pc. 17 / 2 pc. 22

GF = Gluten Free

PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES



Handhelds

Talon Burger 17

6oz House made burger, topped with melted cheddar, crispy bacon, lettuce, tomato, pickle, onion and roasted garlic aioli on a classic egg bun, finished with battered onion rings.

Birdie Burger 16

Seasoned then grilled chicken breast smothered in sautéed mushrooms & swiss cheese, lettuce, tomato, onion & mayo on a toasted brioche bun.

Fairway Burger 14

All veggie patty, topped with swiss cheese, lettuce, tomato, red onion with mayo.

Turkey Bacon Ranch Wrap 13

Slow roasted and seasoned pull off the bone turkey, crispy bacon, artisan lettuce, tomato, cheese, and house made ranch, in a flour tortilla wrap.

Roast Beef Dip 14

Tender Dijon garlic roasted shaved beef with melted swiss cheese on a toasted baguette.

Classic Clubhouse 15

A grilled triple decker sandwich stacked with oven roasted turkey, crispy bacon, lettuce, tomato, cheddar cheese & mayo. Ask to make it a wrap!

Rueben 15

Montreal Smoked Meat stacked high on grilled artisan marble rye with sauerkraut, swiss cheese and Dijon mayo.

BLTC 13

Crispy bacon, lettuce, tomato, cheddar & mayo sandwiched between two perfectly grilled pieces of bread.

Chicken Quesadilla 14

Grilled flour tortilla, seasoned chicken, green onion, black olives, red peppers, fresh tomato, & Monterey Jack Cheddar Cheese. Served with Salsa and Sour Cream.

Served with Fries, Day Soup or Green Salad.

Substitute Caesar Salad, Clam Chowder, or Yam Fries 2.00

Gluten Free Bun 2.00, add half Fries & half Green Salad 1.50

