

## To-Go Dinners

Available Wednesdays & Fridays. Dinners serve two! Pre-order by 4:00pm the day prior by calling the Talon Grill at (360) 455-4445 or email mitchm@hawksprairiegolf.com.

FRIDAY 1/1 two dinners - \$40

**Chicken Cordon Bleu** stuffed chicken breast with smoked ham and house-made breadcrumbs topped with swiss cheese cream sauce

Roasted Potatoes red potatoes roasted with garlic, rosemary, and olive oil

**Steamed Carrots** petite carrots steamed and tossed with parsley-butter

WEDNESDAY 1/6 two dinners - \$32

**Manicotti Bolognaise** pasta sheets filled with ricotta cheese and topped with tomato sauce made with seasoned beef, Italian sausage, and cream

House Baked Garlic Bread freshly baked with garlic-butter and parmesan cheese

Mixed Greens Salad fresh greens, carrots, cabbage, and parmesan cheese with Italian vinaigrette

FRIDAY 1/8 two dinners - \$40

**Broiled Salmon with Lemon Butter Sauce** sustainably raised salmon broiled with sea salt and cracked pepper and served with lemon-dill burr blanc sauce

Rice Pilaf long grain rice and orzo pasta with onion, butter, and chicken stock

Steamed Broccoli steamed with cracked pepper, kosher salt, and butter

WEDNESDAY 1/13 two dinners - \$32

**Grilled Chicken with Pesto** chicken breast and penne noodles tossed with basil-pesto cream sauce, roasted red peppers, and parmesan cheese

House Baked Garlic Bread freshly baked with garlic-butter and parmesan cheese

Mixed Greens Salad fresh greens, carrots, cabbage, and parmesan cheese with Italian vinaigrette



FRIDAY 1/15 two dinners - \$40

**Stuffed Breaded Pork Chop** center cut pork chop stuffed with sautéed onion and sausage, rolled in house-made breadcrumbs and finished with light pan-gravy

Fresh Mashed Potatoes mashed in-house with butter and sour cream

Herb-Butter Carrots petite carrots with parsley, sage, rosemary, and butter

WEDNESDAY 1/20 two dinners - \$32

**Spaghetti with Meat Sauce** spaghetti noodles generously topped with freshly prepared tomato-beef marinara and mozzarella cheese

House Baked Garlic Bread freshly baked with garlic-butter and parmesan cheese

Mixed Greens Salad fresh greens, carrots, cabbage, and parmesan cheese with Italian vinaigrette

FRIDAY 1/22 two dinners - \$40

**Braised Beef Pot Roast** all-natural beef slowly braised with cracked pepper, kosher salt, rosemary, thyme, carrots, and onions. Served with natural pan gravy

**Braised Vegetables** petite red potatoes, carrots, onions, and celery slowly braised in natural beef broth with rosemary and thyme

Warm Dinner Rolls freshly baked and served warm

WEDNESDAY 1/27 two dinners - \$32

**Ravioli Marinara** pasta pillows stuffed with seasoned beef and Italian sausage with freshly prepared tomato marinara and parmesan cheese

House Baked Garlic Bread freshly baked with garlic-butter and parmesan cheese

Mixed Greens Salad fresh greens, carrots, cabbage, and parmesan cheese with Italian vinaigrette



FRIDAY 1/29 two dinners - \$32

Chicken Enchiladas three corn tortillas filled and baked with pulled chicken, blended cheddar and jack cheese and mild red chili enchilada sauce

Ranchero Pinto Beans freshly prepared with red peppers, onion, garlic, and cumin

Spanish Style Rice tomato, onion, garlic, mild chiles, and oregano

KIDS MENU	
Chicken Tenders Basket three-piece chicken tenders with French fries, ranch and ketchup for dipping	\$7.50
<b>Spaghetti with Red Sauce</b> spaghetti noodles topped with mild tomato marinara and mozzarella cheese	\$7.50
<b>All Beef Hot Dog</b> served in a warm roll with French fries, ketchup, mustard, and relish on the side	\$7.50