



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.

WEDNESDAY 2/3

two dinners - \$32

Grilled Chicken Alfredo marinated grilled chicken breast and freshly prepared garlic cream sauce tossed with al dente fettucine pasta, parmesan cheese, parsley

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

Italian Greens fresh mixed greens with carrot, cabbage, parmesan, croutons, Italian vinaigrette

FRIDAY 2/5

two dinners - \$36

Rosemary-Dijon Crusted Pork Loin all-natural pork loin crusted with Dijon mustard, garlic, and house-made rosemary breadcrumbs with honey-dijon sauce

Garlic Mashed Potatoes freshly prepared with cream, butter, roasted garlic

Buttered Carrots freshly steamed with butter, kosher salt, cracked pepper

WEDNESDAY 2/10

two dinners - \$32

Beef Tortellini Marinara tender pasta twists with all-natural seasoned ground beef and topped with freshly prepared marinara sauce and parmesan cheese

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

Italian Greens fresh mixed greens with carrot, cabbage, parmesan, croutons, and Italian vinaigrette on the side

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness, especially if you have certain medical conditions.



FRIDAY 2/12

two dinners - \$40

Broiled Salmon Steak sustainably raised salmon steak broiled with kosher salt and cracked pepper with lemon-butter sauce and parsley

Roasted Red Potatoes freshly prepared with olive oil, cracked pepper, garlic

Parmesan Roasted Broccoli broccoli roasted with olive oil and parmesan cheese

WEDNESDAY 2/17

two dinners - \$32

Italian Sausage & Penne Ratatouille sweet Italian sausage sautéed with penne pasta, zucchini, mushroom, onion, olives, tomatoes, asiago cheese

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

Italian Greens fresh mixed greens with carrot, cabbage, parmesan, croutons, Italian vinaigrette on the side

FRIDAY 2/19

two dinners - \$36

Chicken Cordon Bleu marinated chicken breast stuffed in-house with smoked ham, swiss cheese, fresh breadcrumbs, topped with light cream sauce

Rice Pilaf mixed brown and long grain rice with butter, herbs, onions, chicken stock

Roasted Mixed Vegetables market fresh roasted with olive oil, cracked pepper, kosher salt

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WEDNESDAY 2/24

two dinners - \$32

Manicotti Bolognese pasta sheets filled with seasoned ricotta cheese and topped with freshly prepared bolognese sauce made with all-natural ground beef, Italian sausage, cream

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

Italian Greens fresh mixed greens with carrot, cabbage, parmesan, croutons, and Italian vinaigrette on the side

FRIDAY 2/26

two dinners - \$40

Chicken Pot Pie house-made personal-sized pot pie made with a flakey pastry crust filled with chicken breast, potatoes, peas, carrot, onion, celery, herb-cream sauce

Peas & Carrots sweet green peas and freshly steamed carrots with butter

Mixed Green Salad fresh mixed greens with carrot, cabbage, and cheddar cheese with vinaigrette and croutons on the side

KIDS MENU

Chicken Tenders Basket three-piece chicken tenders with French fries, ranch and ketchup for dipping \$7

Spaghetti with Red Sauce spaghetti noodles topped with mild tomato marinara and mozzarella cheese \$7

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