THE TALON GRILL

Dinne

Valentin

Friday

February, 2025

First Course

Tomato & Roasted Red Pepper Soup Crème Fresh and Fried Basil OR

Spinach & Strawberry Salad Strawberry Vinaigrette, Feta Cheese, and Roasted Pine Nuts

Second Course

Shrimp & Scallop Fra Diavolo Grilled Shrimp And Scallop In Linguini with a Spicy Tomato Sauce OR

Stuffed Portobello Portobello Cap Stuffed With Mozzarella, Parmegan, Garlic, Spinach, Herbs

Third Course

Herb Crusted Pork Loin Topped With Apple Chutney, Served with Potatoes Porter and Vegetables OR

Pistachio-Hazelnut Crusted Halibut Wild Halibut Encrusted with Pistachios and Hazelnuts, Topped With a Marionberry Compound Butter, Served with Vegetable Risotto

OR

Ribeye 8oz Ribeye Steak, With Brocollini and Twice-Baked Potato

Fourth Course

Triple Layer Chocolate Cake OR Salted Caramel Crème Brulee

SEATINGS AT 5:00 & 7:30 PM \$75 PER PERSON - INCLUDES GRATUITY

FOR RESERVATIONS CALL 541-826-4857 \$25 NON-REFUNDABLE DEPOSIT REQUIRED