

Why they call this place

Turkey's

250 E. Main St. • Harbor Springs, MI • 231-526-6041

When owner, **Jeff Graham**, was playing football for Harbor Springs High School in 1966, he somehow sprained BOTH ankles in one mid-season week. Hobbled around on the practice field, coach Joe Greigg yelled, "You're walking like a turkey out there!" The sprained ankles went away but the nickname stuck. Ten years later, when he needed to name his pizzeria, the name **Turkey's** seemed the ONLY choice.

The building you are in was built over 120 years ago in 1881-1882. It is one of the oldest remaining buildings in Harbor Springs. Lumber from the area's great white pines, milled at one of three local lumber mills, was used in its construction. Originally, there were floor to ceiling windows along the east wall and its neighbor to the east was the local fire station.

In the 1920s it was the print shop for *The Emmet County Republican*, but the building has housed numerous businesses since then. *The Republican* was the predecessor of the *Emmet County Graphic*, who moved next door in 1930. During the 30s and 40s many buildings—including this one—stood vacant along Main Street. In the 1950s and early 60s the exclusive *Cashmere Shop* sold soft woolen goods here during the summer months. In the late 60s the "I Scream Parlor" opened. It boasted 32 flavors of ice cream, Bob Dylan music, T-shirts, and late-night hours. After switching owners in a card game, and several partners later, *John Kilborn's Bakery* opened in 1972 and introduced a full bakery line and coffee shop. The first pizza ever made in Harbor Springs was made here in these ovens. Darlene and Dudley Marvin, one of John Kilborn's partners, took over and started *The Lemon Tree*, serving sandwiches and ice cream.

Turkey's moved here from its original State Street location near the Post Office in May 1978. After extensive remodeling, the new restaurant-cafe-pizzeria-ice cream parlor opened and became a popular spot for locals, resorters and visitors. With the addition of the beer, wine and liquor license, *Turkey's* is now a full-service restaurant open 362 days a year. We thank you for your patronage and look forward to serving you again.

Artist, Kevin Barton, grew up in Harbor Springs and worked at Turkey's for his summer job during high school. For the last twenty years he has been a full time artist and his artwork has garnered many awards. Notably the Gold Medal at the Manoojian Museum. You may see him painting on location around the area or visit his website to see more work, www.kevinbarton.com.



Delicious Sandwiches

Summer 11:00 AM-9:30 PM • Fall/Winter 11:00 AM-2:30 PM & 4:30-8:30 PM

Burgers



OLIVE BURGER*

1/3-pounder with Swiss, green olives, mayo and lettuce **12**

CLASSIC CHEESEBURGER*

Fresh ground beef, grilled artisanal bun **11**
Deluxe **+50**

HARBOR BURGER*

1/3-pound bacon cheeseburger deluxe with onion slices **14**

JALAPEÑO BURGER*

1/3-pounder with Swiss, Jalapeños, mayo and lettuce **12**

THE GARDEN BURGER

Delicious, grilled 3-grain vegan vegetable burger with lettuce, tomato and onion **11**

SKYDIVER SPECIAL

Delicious, grilled vegetable burger with crisp lettuce, mayo, olives and swiss **12**

Specialties



ITALIAN ZAPPER—only at Turkey's!

Ham, pepperoni, yellow peppers, melted cheese, lettuce, tomato, onion and mayo on our homemade poppy seed bun **14**



VEGETARIAN SANDWICH

Fresh mushrooms, tomato, sliced onion, green olives, lettuce, melted Swiss—a specialty! **14**

TUNA UNIT

Toasted whole wheat tuna sandwich with apple pieces, green olives and lettuce **12**

HOT HAM AND CHEESE

With mayo on our homemade poppy seed bun and warmed in the oven **12**

BACON LETTUCE TOMATO

An old-time favorite on toasted whole wheat or white homemade bread **12**

à la carte

Seasonal Homemade Soups

Cup **4** • Bowl **5**

Chili: Cup **4.5** • Bowl **5.5**

French Fries **4**

Plate charge for splits **1.5**



Turkey's customer favorites

Wraps

RANCH WRAP

Charred chicken breast, lettuce, romano cheese, Ranch dressing **11**

GRILLED CAESAR WRAP

Charred chicken breast, lettuce, romano cheese, with Caesar dressing **11**

GREEK WRAP

Black olives, onions, grilled chicken, feta cheese, zucchini, yellow peppers and lettuce with Greek dressing **12**

Turkey Classics



TURKEY CLUB

Grilled whole wheat with turkey breast, mayo, bacon, lettuce and tomato **14**

TURK'S TURKEY DAY SANDWICH

Grilled whole wheat bread with fresh baked turkey breast, cranberry relish, cream cheese and lettuce **12**

TURKEY SANDWICH

Fresh baked turkey breast, crisp lettuce, mayo or honey mustard and tomato **10**

Old Favorites

Served with fries & pickle

GRILLED CHEESE

On homemade whole wheat or white **9**
Add tomato **+50** Add bacon **+2**

ALL AMERICAN HOT DOG

On a grilled bun **8**

CHICKEN STRIPS

Tender chicken breast strips served with honey, Bar-B-Q or Ranch dipping sauce **10**

- All sandwiches served with chips & pickles
- Substitute French fries or fresh fruit for chips **+1.5**
- Deluxe sandwiches have lettuce, tomato, onion & mayo
- We use Toski-Sands fresh ground beef
- Burgers are subject to market cost

Crisp Salads

Served at lunch & dinner • All salads come with dressing on the side • Add grilled chicken for **4**



GRILLED CHICKEN CAESAR

Romaine lettuce, chicken breast, zucchini, red onion, garlic croutons and romano cheese **12**

GREEK SALAD

Feta cheese, black olives, zucchini, artichoke hearts, sliced beets, yellow peppers, and red onion **13**



CHERRY CHICKEN SALAD

Grilled chicken breast, dried cherries, feta, walnuts, onion and tasty raspberry vinaigrette **13**

TUNA TOMATO

Tuna salad with apple pieces on red tomato slices with fresh fruit and pickle **13**

STRAWBERRY SALAD

Grilled chicken breast, fresh strawberries, walnuts, onions, with a pear Gorgonzola dressing and grated Romano cheese **13**

ANTIPASTO

Sliced pepperoni, yellow peppers, romano cheese, tomatoes, onion, zucchini and black olives **13**

GARDEN SALAD

Tossed romaine lettuce with seasonal fresh vegetables, shredded cheese and garlic croutons Small **5** Large **10**

SPINACH SALAD

Spinach, bacon, apple slices, red onion, Romano cheese and Balsamic vinaigrette **12**

DRESSING CHOICES

House Made Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, Pear Gorgonzola, Blue Cheese, Greek, Caesar, House Made Italian, or Sundried Tomato Basil

Beverages

Coke, Diet Coke, Root Beer, Sprite, Lemonade, Iced Tea, Arnold Palmer, Coffee **2.5**

Fruit Juices: Orange, Apple, Cranberry, V8 **3.5**

Hot Teas: Black or Herbal **2.5**

Famous Pizzas

Served starting at 4:30 PM daily • 11:30 AM July & August and all Saturdays

HOUSE EVERYTHING
Our favorite combo with pepperoni, mushrooms, green peppers, onions and fresh tomatoes
sm. 19.75 med. 24.55 lg. 27.45

BAR-B-Q
Sweet Sam's sauce, charred chicken, light corn/bean mix and cheddar
sm. 16.95 med. 20.55 lg. 22.85

SOUTHWESTERN
Picante sauce, charred chicken, onion and melted cheddar
sm. 16.95 med. 20.55 lg. 22.85

HAWAIIAN
Sliced ham and pineapple tidbits
sm. 15.55 med. 18.55 lg. 20.55

ZAPPER
Pepperoni, sliced ham, tomatoes, yellow peppers and onions
sm. 19.75 med. 24.55 lg. 27.45

THE LUAU
Bar-B-Q sauce, sliced ham, bacon pieces, pineapple and onion
sm. 18.35 med. 22.55 lg. 25.15

THE MEDITERRANEAN
Artichoke hearts, black olives, tomatoes, garlic and feta cheese
sm. 19.75 med. 24.55 lg. 27.45

THE VEGETARIAN
Sliced garden tomatoes, fresh mushrooms, onion, zucchini and bell peppers
sm. 19.75 med. 24.55 lg. 27.45

GREEK
Spinach, feta cheese, zucchini, mozzarella, onion and black olives
sm. 19.75 med. 24.55 lg. 27.45

PESTO
Olive oil with pesto, artichoke hearts, roasted red pepper, chicken and onions
sm. 19.75 med. 24.55 lg. 27.45

SWEET & HOT
Fresh tomatoes, pineapple, jalapenos, pepperoni and onion
sm. 19.75 med. 24.55 lg. 27.45

MEAT LOVER'S
Pepperoni, Italian sausage, bacon pieces and sliced ham
sm. 18.35 med. 22.55 lg. 25.15

TACO PIZZA
Picante and beef topped with crisp lettuce, onion, fresh tomatoes and cheddar
sm. 19.75 med. 24.55 lg. 27.45

SPICE ME
Pepperoni, roasted red peppers, onion, bacon, jalapenos
sm. 19.75 med. 24.55 lg. 27.45

WHITE PIZZA
Garlic olive oil with leaf spinach, feta cheese, artichoke hearts, onion and mushrooms (no mozzarella)
sm. 19.75 med. 24.55 lg. 27.45

PIZZA MARGHERITA
Fresh basil, fresh tomatoes and mozzarella
sm. 15.55 med. 18.55 lg. 20.55

NOTE: ALL PIZZAS are priced per item. TRY OUR THIN SALTINE CRUST.

SPICY PEPPERONI • FRESH MUSHROOMS • BACON PIECES • GREEN PEPPERS • SLICED HAM
ITALIAN SAUSAGE • LEAF SPINACH • GROUND BEEF • CHICKEN* • ONION
GREEN OR BLACK OLIVES • PINEAPPLE TIDBITS • CHOPPED GARLIC • FRESH TOMATOES
ANCHOVIES* • FETA CHEESE • YELLOW PEPPERS • ZUCCHINI • CHEDDAR CHEESE
ARTICHOKE HEARTS* • JALAPENOS • ROASTED RED PEPPERS* • FRESH BASIL

*50¢ additional charge on these items

size	serves	inches	no. of pieces	regular crust cheese only	plus each add'l. item	Sicilian Deep Dish cheese only
MINI	1	8	4	\$ 9.00	.90	N/A
SMALL	2	12	8	\$13.00	\$1.40	\$15.00
MEDIUM	2-3	14	10	\$15.00	\$2.00	\$17.00
LARGE	4-5	16	12	\$17.00	\$2.30	\$19.00

— We have a small gluten-free crust available for an additional cost —



Specialties & Appetizers

FRIED CALAMARI
Tender calamari lightly breaded and served with homemade marinara 12

MOZZARELLA STICKS
Six breaded cheese sticks served with homemade ranch 10

BUFFALO CHICKEN STRIPS
Six chicken strips tossed in buffalo sauce served with celery sticks and homemade ranch 12

CALZONE
A ROLLED PIZZA with your choice of three items 12

IKE'S CRAZY BREAD
With garlic and melted mozzarella
8-inch small 8 12-inch large 11

TURK'S CHEESE FRIES
A large platter – yum 8

Beer & Wine

BOTTLED BEER

All Day IPA	4.75
Bell's Oberon	4.75
Blue Moon	4.75
Budweiser	3.25
Bud Light	3.25
Cider	4.75
Corona	4.25
Corona Light	4.25
Labatt's Blue	3.75
Blue Light	3.75
Miller Lite	3.25
Pacifico	4.75
PBR	3.00
Sierra Nevada	4.75
Stella Artois	4.75
Two Hearted Ale	4.75
Craft Beer on tap	5.50
N/A Beck's	4.75

Ask about our Michigan beers.

SPECIALTY DRINKS

Turkarita	8.00
Bloody Mary	8.00
Mimosa	8.00
Top Shelf Margarita	10.00

Full bar available.



REDS—

CABERNET SAUVIGNON

Sycamore Lane, California	7.00	22.00
Louis Martini, California	9.00	32.00

PINOT NOIR

Meomi, Sonoma County	10.00	34.00
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MALBEC

Alta Vista, Mendoza	9.00	32.00
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MERLOT

Clos du Bois, California	9.00	32.00
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WHITES—

CHARDONNAY

Sycamore Lane, California	7.00	22.00
Clos du Bois, California	8.00	30.00

ROSÉ

Bieler Pete Et Fils, France	9.00	32.00
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PINOT GRIGIO

Ecco Domani, Italy	8.00	26.00
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SAUVIGNON BLANC

White Haven, New Zeland	10.00	34.00
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SPARKLING

Prosecco, Italy	8.00/split	
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How Jeff Graham (aka "Turk") came to be in Harbor Springs:

The Graham family has been in Harbor Springs since 1903 when my grandfather, Frank A. Graham, opened the first dental office in town. Frank was also an inventor who built unusual boats, cottages and had "Pioneer Farm" up in the hills which are now part of Boyne Highlands. He and "grandma Fern" had four children and built the first home at the far east end of Bluff Drive.

My dad, Thomas F. Graham, also became a dentist (for 40 years) in Harbor Springs. "Dr. Tom" was a wonderful jokester at work, loved to sail and dabble in carpentry. My mom, Betty Stiansen Graham also came from a sailing family. The Stiansens owned the Bay Street Garage and lived upstairs. Beyond raising five "Graham kids," my mom was active in saving Lake Shore Drive from being widened and as school board president, fought consolidation with Petoskey schools in the '60s.

And we, the Grahams, continue on in Harbor Springs: my cousin, Mike Pierce, joined the family dental practice in 1964 and is still Main Street's dentist. My brother, Tom, has Graham Real Estate, my late brother, Steve, was a well-known local attorney and his two kids are practicing area attorneys. Though living elsewhere, my brother, Pete and sister, Liz are both in dental professions. In 1975, I had the opportunity to join the town business community as a pizza shop owner, and I feel lucky not only to work here, but to have grown up and to have raised my own two kids in this special town. I hope the Graham family is part of Harbor Springs for the next 100 years.

THANK YOU!



Turkey's

231-526-6041

Breakfast 9:00-11:00 AM every morning... 'til noon on Sunday

Hearty Breakfasts



MAIN STREET SPECIAL*

Two fresh eggs any style, Plath's bacon or sausage, shredded hash browns, homemade toast, fresh strawberry/raspberry preserves **10**



HASH & EGGS*

Two poached eggs atop corned beef hash with homemade toast or English muffin **12**

EGG A MUFFIN*

One scrambled egg atop ham on an English muffin or bagel with melted Swiss
Served with fruit **10**

SPECIAL OMELETTE*

Fluffy egg omelette with your choice of three ingredients: cheddar, Swiss, bacon, ham, onion, tomatoes, feta, green peppers, spinach, sauted mushrooms **12**
Extra ingredients **.50 each**



LA FRENCH TOAST

Our own creamy cinnamon batter served with bacon, sausage or fruit cup—
Dusted with powdered sugar **12**

POWER BREAKFAST

Bowl of vanilla yogurt topped with fresh fruit and nutty granola with an English muffin **10**

KID'S BREAKFAST* (under 12)

One egg, one pancake, one bacon strip **8**



PARSLEY-CHEDDARED EGGS*

Eggs scrambled with fresh parsley and shredded cheddar, homemade toast **9**

BUTTERMILK PANCAKES

Served with bacon, sausage or fruit cup—

FLUFFY PANCAKES, SYRUP & BUTTER **10**

BLUEBERRY PANCAKES

fresh blueberries in season **12**

STRAWBERRY PANCAKES (seasonal)

Two pancakes chopped walnuts, whipped topping & a sprinkle of powdered sugar **12**



Turkey's customer favorites

Weekend Specials

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EGGS BENEDICT

Poached eggs atop English muffin with ham and Hollandaise sauce, served with hash browns **14**

VEGGIE BENNIE

Poached eggs atop English muffin with tomato slice, fresh spinach, sautéed mushrooms and Hollandaise sauce, served with hash browns **14**

à la carte

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Bagel with cream cheese **4**

Fresh fruit cup **4**

Hash brown potatoes **4**

Two eggs and toast **5.5**

Bowl of nutty granola **4**

Three strips bacon, sausage or ham **4**

Homemade wheat or white toast **2**

We use Plath's Thick Cut Bacon and freezer jam

Breakfast Beverages

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Coffee **2.5**

Hot Teas (Black or Herbal) **2.5**

Fruit Juices: Orange, Apple, Cranberry, V8 **3.5**

*Consuming undercooked meats or eggs may increase your risk of foodborne illness. Eggs and burgers may be cooked to order, but will be done medium if not stated.