



Easter Menu

~ LIGHT SELECTIONS ~

Blue Crab and Roasted Corn Chowder

~ Our House Specialty ~

cup 5 bowl 7

Tomato Basil Parmesan

cup 4 bowl 6

Filet Mignon Tenderloin Tips

marinated beef tenderloin, arugula, gorgonzola, peppercorn sauce

16

Bronzed Shrimp

strawberries, Feta cheese, mint, balsamic glaze

16

Crab Cakes

watercress, saffron aioli, tomato compote

18

Shrimp & Organic Greens Naturally Grown on Pine Island

*Pine Island organic baby greens, pan seared shrimp, strawberries, goat cheese,
red onions, almonds, balsamic dressing*

22

Caesar Salad

*Romaine, homemade croutons, traditional Caesar dressing
topped with anchovies & Parmesan cheese*

11

Romaine & Arugula Salad

blackened shrimp, Burrata cheese, baby heirloom tomatoes, tarragon, honey dressing

22



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FOOD ALLERGY NOTICE

Please be advised that food prepared here may contain these ingredients:
milk, soy, wheat, soybeans, eggs, peanuts, tree nuts, fish and shellfish



~ ENTRÉES ~

Tarpon Lodge House Salad with entrée 4
Tarpon Lodge House Salad with Gorgonzola Cheese with entrée 5

Honey Baked Ham

brown sugar glaze
smashed potatoes, asparagus, mashed sweet potatoes
27
Child's Portion (12 years old and under)
15

Pan Seared Fresh Catch

creme carrots, asparagus, sweet & sour onions, roasted grape tomatoes, orange glaze
33

Scallops & Shrimp

quinoa, seasonal vegetables, lobster herb broth
32

Rack of Lamb

smashed potatoes, asparagus, tomato compote, olives, port pesto sauce
37

Filet Mignon

8 ounce cut, char-grilled, port sauce
smashed potatoes, spinach, asparagus
38

Add Bronzed Shrimp ... 5

~ FEATURED DESSERTS ~

~ Chocolate Mousse Cake ~ Crème Brûlée ~
~ Key Lime Pie ~ Sea Salt Caramel Cheesecake ~
7.95

~ One check per table, please ~

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