



Christmas Day Celebration Menu

Salads & Lighter Fare

Blue Crab & Roasted Corn Chowder ~ *Our House Specialty* ~ Cup 5 Bowl 7

Chef's Soup du Jour ~ *Tomato Basil Parmesan* ~ Cup 4 Bowl 6

Filet Mignon Tenderloin Tips

marinated beef tenderloin over arugula with watercress, gorgonzola & peppercorn sauce

15

Bronzed Shrimp

served atop our watercress, cucumber, yogurt & curry oil salad

18

Pine Island Sound Salad

*baby spring mix, fresh cucumber, red onions, grape tomatoes
fresh roasted corn, Kalamata olives, hearts of palm & crushed roasted almonds
citrus vinaigrette*

13

Arugula & Spinach Salad

*roasted butternut squash, dried cranberries, pecans, red onions, bacon & walnuts
port dressing*

13

add to above salads: Chicken...5 Shrimp...6 Fish...9 Crab Cakes...9

Tarpon Lodge Bacon Cheeseburger

*chargrilled 8 ounce burger topped with applewood smoked bacon & Monterey Jack cheese
on a toasted Kaiser roll, with Tarpon Lodge House Salad*

18



Entrée Selections

Tarpon Lodge House Salad with your Entrée 4
Tarpon Lodge House Salad with Gorgonzola Cheese 5
Caesar Salad 5

Honey Baked Ham

maple syrup glaze & cloves
Chef's smashed potatoes, mashed sweet potatoes & asparagus
26
Child's Portion (12 & under)
14

Pan Seared Triple Tail

Chef's smashed potatoes, arugula & roasted red beets
brown butter & port sauce
33

Pan Seared Scallops

over polenta with spinach, tomato olive compote & asparagus
basil beurre blanc
33

Filet Mignon

our house cut, 8 ounce chargrilled filet
spinach, Chef's smashed potatoes & asparagus
porcini mushroom sauce
39

Oven Roasted Rack of Lamb

Chef's smashed potatoes, watercress & asparagus with black bean, corn & tomato salsa
red wine sauce
36

FEATURED DESSERTS

Cheesecake, Key Lime Pie, Crème Brûlée or Chocolate Mousse Cake
7.95

~ One check per table ~

Christmas 2017