



Christmas Day Celebration Menu

Salads & Lighter Fare

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

Chef's Soup du Jour ~ *Chicken Vegetable* ~ Cup 4 Bowl 6

Ahi Tuna

wakame seaweed, pickled ginger, wasabi mayonnaise, toasted sesame seeds & soya beurre blanc

18

Bronzed Shrimp

cauliflower creme, roasted cauliflower, marinated cucumber & watercress

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

Strawberry Mint Salad

*organic mixed greens, strawberries, feta cheese, onions, almonds & mint
balsamic olive oil drizzle*

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

bourbon glaze

Chef's smashed potatoes, mashed sweet potatoes & asparagus

26

Child's Portion (12 & under)

14

Walnut Encrusted Triple Tail

*quinoa, baby kale, roasted brussel sprouts, brown butter, pancetta
port glaze*

33

Pan Seared Scallops & Shrimp

*quinoa, tomato olive compote & asparagus
saffron beurre blanc*

33

Filet Mignon

our house cut, 8 ounce chargrilled filet

*Chef's smashed potatoes, watercress & asparagus, compound butter
red wine sauce*

39

Oven Roasted Rack of Lamb

*pesto, Chef's smashed potatoes, watercress & asparagus, roasted pomedori tomatoes
red wine sauce*

36

FEATURED DESSERTS

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

7.95

~ One check per table ~

Christmas 2018