



Christmas Day Celebration Menu

Salads & Lighter Fare

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

Chef's Soup du Jour ~ Cup 4 Bowl 6

Filet Mignon Tenderloin Tips

marinated beef tenderloin over spinach with crisp bacon & port sauce

14

Bronzed Shrimp

over arugula & fresh roasted corn with lobster caramel sauce

15

Pine Island Sound Salad

*baby spring mix, fresh cucumber, red onions, grape tomatoes
fresh roasted corn, Kalamata olives, garbanzo beans & walnuts with citrus vinaigrette*

13

Arugula & Romaine Salad

roasted red beets, green apples, goat cheese, hazelnuts & red onions with red wine vinaigrette

13

add to above salads: Chicken...5 Shrimp...6 Fish...8 Crab Cakes...8

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*

16



Entrée Selections

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

Honey Baked Ham

brown sugar & whiskey glaze
Chef's smashed potatoes, mashed sweet potatoes & asparagus
25
Child's Portion (12 & under)
13

Pan Seared Triple Tail

roasted red beets, grapefruit, spinach & bacon over Chef's smashed potatoes
with horseradish beurre blanc sauce
31

Pan Seared Scallops

over creamy risotto & asparagus
with wild mushroom truffle sauce
31

Filet Mignon

our house cut, 8 ounce chargrilled filet
spinach, Chef's smashed potatoes, red onion compote & asparagus
with port sauce
37

Oven Roasted Rack of Lamb

spinach, Chef's smashed potatoes, roasted Roma tomatoes, asparagus & Kalamata olives
with pesto red wine sauce
36

FEATURED DESSERTS

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

~ One check per table ~

Christmas 2016