



Christmas Day Celebration Menu

Salads & Lighter Fare

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

Chef's Soup du Jour ~ *Celeriac Hazelnut with Truffle Oil* ~ Cup 4 Bowl 6

Tuna Poke

*seaweed salad, toasted almonds, cilantro, red onions
yuzu vinaigrette*

18

Bronzed Shrimp

seasonal fruit, feta cheese, mint and balsamic glaze

17

Duck Salad

*chilled and sliced duck breast, baby arugula, red onions, granny smith apples, toasted pecans
warm pancetta vinaigrette*

24

Blackened Shrimp & Roasted Apple Salad

*organic mixed greens, roasted apples, red onions, mint, almonds, dried cranberries
maple cider vinaigrette*

24

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*

19



Entrée Selections

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

Honey Baked Ham

bourbon glazed

Chef's smashed potatoes, smashed sweet potatoes, haricot verts

27

Child's Portion (12 & under)

14

Pecan Encrusted Triple Tail

brown sugar beurre blanc, Jasmine rice pilaf, haricot verts

35

Pan Seared Scallops & Shrimp

tomatoes, caper brown butter, Jasmine rice pilaf, haricot verts

34

Filet Mignon

8 ounce chargrilled filet, roasted shallot red wine sauce

truffle herb compound butter, Chef's smashed potatoes, asparagus

39

Oven Roasted Rack of Lamb

rosemary port wine sauce

Chef's smashed potatoes, asparagus

38

FEATURED DESSERTS

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

8

~ One check per table ~



Christmas 2019