



# Christmas Day Menu

## Salads & Lighter Fare

**Blue Crab & Roasted Corn Chowder** ~ *Our House Specialty* ~ Cup 8 Bowl 10

**Chef's Soup du Jour** ~ *Curried Butternut & Pear Bisque* ~ Cup 7 Bowl 9

### Charcuterie

*Serrano ham, soppressata, prosciutto, buttermilk blue cheese, Gouda cheese, fig jam, fresh berry gastrique, blackberries, strawberries & crostini* 25

### Deconstructed Bruschetta

*goat cheese, sundried tomato pesto, basil pesto, grilled French baguette & fresh basil* 17

### Smoked Fish Dip

*pickled onions, scallions & baguette* 17

### Mediterranean Salad

*organic mixed greens, bacon, sundried tomatoes, Kalamata olives, cucumbers, hearts of palm, feta cheese, roasted garlic vinaigrette ~ with grilled shrimp* 24

---

### Tarpon Lodge Bacon Cheeseburger

*chargrilled 8 ounce burger topped with bacon jam, Gouda cheese, on a toasted brioche bun, with Tarpon Lodge house salad* 21

---

*Christmas 2023*



## *Entrée Selections*

*Tarpon Lodge House Salad with your Entrée* 5  
*Tarpon Lodge House Salad with Gorgonzola Cheese* 6

### **Baked Ham**

*pineapple raisin chutney*  
*Chef's smashed potatoes, haricot verts, honey glazed baby carrots*  
31  
*Child's Portion (12 & under)*  
17

### **Pan Seared Triple Tail**

*crab stuffed triple tail with lobster sauce, rice pilaf, broccolini*  
45

### **Pan Seared Scallops & Shrimp**

*parsley, lemon, garlic butter sauce, fettuccine, baby heirloom tomatoes*  
39

### **Filet Mignon**

*6 ounce prime filet with exotic mushroom demi glace*  
*Chef's smashed potatoes, broccolini*  
59

### **Oven Roasted Rack of Lamb**

*port wine dark cherry glaze, au Gratin potato, baby carrots*  
49

## *Featured Desserts*

*Crème Brûlée • Key Lime Pie • Ganache Chocolate Mousse Layer Cake*  
*Chocolate Peppermint Cheesecake • Pumpkin Pie*  
9

~ One check per table ~



*Christmas 2023*