



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, artisanal cheeses,
fig jam, fresh berry gastrique, blackberries, strawberries & crostini* 25

Deconstructed Bruschetta

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

Burrata Salad

baby heirloom tomato, basil oil, balsamic caviar, micro basil 18

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 2024



~ Entrée Sélections ~

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

Citrus Crusted Triple Tail

key lime beurre blanc, rice pilaf, broccolini
45

Roast Duck

orange cranberry glaze, rice pilaf, broccolini
39

Filet Mignon

8 ounce prime filet, demi glace
Chef's smashed potatoes, broccolini
65

Oven Roasted Rack of Lamb

port wine dark cherry glaze, fingerling potatoes, baby carrots
49

~ Featured Desserts ~

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

~ One check per table ~



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