



Dinner Menu

Lighter Fare ♦ Appetizers ♦ Salads

Smoked Fish Dip

mahi-mahi, pickled jalapenos, pickled onion, scallions & lavosh crackers 18

Crab Cake

*sautéed crab with a mixture of special seasonings
arugula & Louisiana style remoulade sauce* 19

Deconstructed Bruschetta

goat cheese, sun-dried tomato pesto, basil pesto, grilled French baguette & fresh basil 17

Burrata Salad

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

Antipasto Platter

*Serrano ham, prosciutto, sopressata, fresh mozzarella, baby heirloom tomato, pepperoncini,
peppadew peppers & herb vinaigrette drizzle* 20

Bronzed Gulf Pink Shrimp

seasonal fruit, feta cheese, mint & balsamic glaze 19

Blackened Fish Bites

lightly blackened fresh catch of the day, roasted tomato salsa, crème fraîche & frisée 18
~ while available ~

Blue Crab and Roasted Corn Chowder ~ *Our House Specialty* ~ Cup 7 Bowl 9

Chef's Soup du Jour ~ Cup 6 Bowl 8

Tarpon Lodge House Salad ~ *baby spring mix, fresh cucumber, red onion,
tomato & hearts of palm, with citrus vinaigrette* 8

Caesar Salad ~ *crisp romaine lettuce & homemade croutons tossed with
a traditional Caesar dressing, topped with anchovies & shaved parmesan cheese* 8

Steak Tips & Gorgonzola Entrée Salad ~ *prime tenderloin tips, crumbled gorgonzola,
mixed greens, baby heirloom tomato, cucumber, crispy onions & ranch dressing* 25



Entrée Selections

Shrimp & Stone-Ground Red Grits

gulf pink shrimp, stone-ground red grits, chorizo sausage & bacon in a spicy tomato cream sauce 32

Jumbo Lump Crab Pappardelle

Jumbo lump crabmeat, lemon beurre blanc sauce & fresh herbs over pappardelle noodles 34

Filet Mignon

*6 or 10 ounce prime cut filet mignon, choice of Chef's sauce du jour
Chef's potato of the day & vegetable 6 oz - 49 10 oz - 79*

Veal Chop

grilled 14 ounce veal chop with exotic mushroom demi, Chef's potato & vegetable 65

Coq au Vin

*French cut breast of chicken braised in red wine with mushrooms & bacon
over pappardelle noodles, with roasted baby carrots* 32

Tarpon Lodge Fresh Catch of the Day

our finest selection from local waters Market Price

The "TL" Evening Burger

*chargrilled 8 ounce burger, smoked Gouda cheese, bacon jam & arugula
on a toasted brioche bun ~ served with a small Tarpon Lodge house salad* 21

Grilled Vegetables & Quinoa with Harissa

a variety of fresh, local & organic produce as available, quinoa with harissa 25

Entrée Salad of Your Choice:

Tarpon Lodge Chopped Salad 17

romaine, candied pecans, gorgonzola, heirloom tomato, cucumber, red onion & hearts of palm, citrus vinaigrette

Arugula and Goat Cheese Salad 17

fresh organic/local arugula, crumbled goat cheese, baby heirloom tomato, red onion, balsamic vinaigrette

Caesar Salad 17

romaine, homemade croutons, traditional Caesar dressing, anchovies & shaved parmesan cheese

Add to any salad above: Chicken...7 Gulf Pink Shrimp...10 Fish...15 Crabcake...15

Tarpon Lodge House Salad with entrée 6

Tarpon Lodge House Salad with Gorgonzola Cheese with entrée 7

Caesar Salad with entrée 7