



Dinner Menu

Appetizers ♦ Salads

Smoked Fish Dip

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

18

Deconstructed Bruschetta

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

18

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 & coleslaw

~ while available ~

21

Charcuterie

*Serrano ham, prosciutto, sopressata, artisanal cheeses, fresh berry gastrique,
peppadew peppers & strawberries*

27

Sauteed Calamari

roasted garlic, chilis, feta cheese & arugula

21

Crab Avocado Mango Stack

24

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

Chef's Soup du Jour ~ Cup 7 Bowl 9

Tarpon Lodge House Salad

*baby spring mix, fresh cucumber, red onion,
baby heirloom 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* 9





♦ *Entrée Selections* ♦

Crab Cakes

sautéed crab with a mixture of special seasonings, creamed corn & grilled asparagus 39

Shrimp, Catch du Jour, Mussels & Calamari

in a rustic tomato sauce over pappardelle noodles 41

Wagyu Pinwheels

10 oz Wagyu steak with tomato pesto, sautéed mushrooms, shallots & spinach
Chef's potato of the day & daily vegetable 75

Filet Mignon

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

Veal Chop Milanese

bone-in veal chop with white wine lemon sauce, creamy gnocchi & arugula 79

Chicken Tuscany

chicken breast, tomato & spinach with a parmesan cream sauce over pappardelle noodles 30

Tarpon Lodge Fresh Catch of the Day

our finest selection from local waters, Chef's rice du jour & daily vegetable Market Price

The "TL" Evening Burger

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

Grilled Vegetable & Lentil Curry

green lentils, grilled zucchini & yellow squash, sweet baby peppers, asparagus,
sweet onion, carrots, spinach, cilantro & spices (curry, turmeric, cumin) 27

♦ *Entrée Salads* ♦

Pineland Salad

prepared with naturally grown organic greens, cucumber, red onion, tomato, kalamata olives,
strawberries, hearts of palm & crushed toasted almonds ~ with citrus vinaigrette 17

Spinach Salad

warm bacon dressing, egg, mushrooms, crispy bacon 19

Entrée Caesar Salad 17

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

add to any salad above: **Chicken...9 Gulf Pink Shrimp...12 Fish...19 Crab Cake...17 Tenderloin Tips...19**



Tarpon Lodge House Salad with Entrée 7

Tarpon Lodge House Salad with Gorgonzola Cheese with Entrée 8

Caesar Salad with Entrée 8