



## Dinner Menu

### *Lighter Fare ♦ Appetizers ♦ Salads*

#### **Smoked Fish Dip**

*mahi-mahi, pickled jalapenos, pickled onions, scallions & lavosh crackers* 18

#### **Crabcake**

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

#### **Shrimp Cocktail**

*creole cocktail sauce & lemon wedge* 17

#### **Deconstructed Bruschetta**

*goat cheese, sun dried tomato pesto, basil pesto, grilled french baguette & fresh basil* 17

#### **Charcuterie**

*Serrano ham, soppressata, prosciutto, Stilton Blue cheese, Gouda cheese,  
fig jam, seasonal berry gastrique & crostini* 25

#### **Bronzed Gulf Pink Shrimp**

*seasonal fruit, feta cheese, mint & balsamic glaze* 17

#### **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,  
tomatoes & 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



## *Entrée Selections*

### **Shrimp & Stone-Ground Red Grits**

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

### **Shrimp Scampi & Pappardelle**

*gulf pink shrimp, butter, garlic & fresh herbs tossed with pappardelle noodles* 32

### **Filet Mignon**

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

### **Beef Brochette**

*skewered tenderloin, peppers, onions, tomatoes over daily house blend rice  
with truffled mushroom demi glace* 39

### **Chicken Piccata**

*tender chicken medallions francaise, lemon caper sauce, daily house blend rice & vegetable* 29

### **Pork Tenderloin**

*8 ounce pork tenderloin, raspberry gastrique, crushed sweet potato & vegetable* 36

### **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

### **Red Lentil Dal & Roasted Vegetables**

*a variety of fresh, local & organic produce as available, seasoned & cooked to culinary perfection* 25

### **Entrée Salad of Your Choice ♦ Chopped, Caesar or Greek** 15

*Add to above Salads: 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