



## Dinner Menu

### *Lighter Fare ♦ Appetizers ♦ Salads*

#### **Smoked Fish Dip**

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

#### **Crab Cake**

sautéed crab with a mixture of special seasonings, arugula & Louisiana style remoulade sauce 20

#### **Buffalo Crab Dip**

lump crab with a mixture of special seasonings, Monterey Jack and blue cheese,  
Louisiana hot sauce & lavosh crackers 20

#### **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 19  
~ while available ~

**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

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





## Entrée Selections

### Gulf Pink Shrimp Pappardelle

locally caught gulf pink shrimp, lemon beurre blanc, fresh local arugula & herbs over pappardelle noodles 38

### 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

### Cheshire Pork Chop

hand cut 14 ounce pork chop, ancho rub, grilled pineapple salsa, roasted fingerling potato & baby carrots 39

### Sautéed Mussels

PEI mussels sautéed in garlic, white wine butter broth & green onions over linguini 29

### Chicken Francaise

egg battered & sautéed chicken medallions, lemon butter white wine sauce, topped with fresh herbs  
Chef's rice du jour & daily vegetable 36

### 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

### Vegan Lentil Curry

green lentils, sweet onion, carrots, coconut milk, spinach, cilantro & spices (curry, turmeric, cumin) 27

## Entrée Salads

### Pineland Salad

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

### Arugula, Beet & Goat Cheese Salad 17

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

### 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** **Crabcake...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**