



Easter Sunday

♦ Appetizers ♦

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

Chef's Soup du Jour ~ *Tomato Basil with Parmesan* ~ Cup 7 Bowl 9

Deconstructed Bruschetta

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

17

Stuffed Mushroom

Jumbo mushroom stuffed with Boursin cheese & spinach

16

Burrata Salad

baby heirloom tomatoes, basil oil, balsamic caviar, micro basil

18

Charcuterie

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

25

Caesar Salad

*crisp romaine lettuce & homemade croutons tossed with
a traditional Caesar dressing, topped with anchovies & Parmesan cheese*

10

Add to salad above: Chicken 6 Gulf Pink Shrimp 9 Tenderloin Tips 15

The "TL" 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



♦ *Entrée Selections* ♦

Tarpon Lodge House Salad with Entrée 8
Tarpon Lodge House Salad with Gorgonzola cheese with Entrée 9
Caesar Salad with Entrée 9

Honey Glazed Ham

brown sugar glazed, crushed sweet potato, haricot verts
29

Child's Portion (12 & under)
17

Pan Seared Triple Tail

lemon caper sauce, rice pilaf, broccolini
40

Pan Seared Shrimp & Scallops

garlic cream sauce with artichoke, sun-dried tomato and spinach tossed with pappardelle pasta
39

Lamb Chops

demi glace, mint jelly, Chef's smashed potatoes, roasted baby carrots
49

Filet Mignon

8 ounce filet, sweet shallot demi, Chef's smashed potatoes, asparagus
59

Pan Seared Duck Breast

orange honey soy glaze, rice pilaf, asparagus
39

~~~~~ *Featured Desserts* ~~~~~

~ Sea Salt Caramel Cheesecake ~ Key Lime Pie ~ Crème Brûlée ~
~ Chocolate Mousse ~ Chocolate Cake ~

9

♦ One check per table ♦

EASTER SUNDAY 2025