

Mother's Day Menu

Appetizers

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

Chef's Soup du Jour ~ Chilled Gazpacho ~ Cup 6 Bowl 8

Oysters Rockefeller

three large oysters with spinach, shallots, Pernod, bacon & hollandaise sauce 18

Charcuterie

Serrano ham, soppressata, prosciutto, selection of artisan cheeses, fig jam, seasonal berry gastrique & crostini 25

Deconstructed Bruschetta

goat cheese, sundried tomato pesto, basil pesto, grilled french bread & fresh basil 18

Organic Green Salad

prepared with naturally grown Pine Island organic greens, fresh cucumber, red onion, heirloom tomatoes, kalamata olives, hearts of palm, crushed toasted almonds & citrus vinaigrette 17

Caesar Salad

crisp romaine lettuce & homemade croutons tossed with a traditional Caesar dressing topped with anchovies & shaved parmesan cheese 17

Beet & Goat Cheese Salad

Pine Island arugula, red and yellow beets, heirloom baby tomatoes, cucumbers & balsamic vinaigrette 17

Add to any salad above: Chicken 9 Gulf Pink Shrimp 12 Fish 15

Mother's Day 2024



Entrée Selections

Tarpon Lodge House Salad with entrée 6 Tarpon Lodge House Salad with Gorgonzola Cheese with entrée 7 Caesar Salad with entrée 7

Grouper Oscar

hollandaise sauce, lump crabmeat & asparagus over rice pilaf 42

Short Ribs

with Chef's smashed potatoes & haricot verts 42

Shrimp Scampi

fresh gulf pink shrimp, garlic, tomato & butter tossed with pappardelle noodles 38

Veal Piccata

Française veal medallions, lemon caper sauce, rice pilaf & haricot verts 39

Filet Mignon

6 ounce filet, bearnaise sauce Chef's smashed potatoes & broccolini 49

Coq au Vin

French cut chicken, cipollini onions, mushrooms, carrots, red wine sauce & potatoes 33

~ Salted Caramel Cheesecake ~ Key Lime Pie ~ Crème Brûlée ~ ~ Strawberry Shortcake ~ Chocolate Layer Cake ~

