



Mother's Day Menu

~ LIGHTER FARE ~

Blue Crab and Roasted Corn Chowder

~ Our House Specialty ~

Cup 5 Bowl 7

Tomato Parmesan Basil Soup

Cup 4 Bowl 6

Filet Mignon Tenderloin Tips

marinated beef tenderloin

arugula, truffle dressing, homemade croutons

15

Bronzed Shrimp

Romaine lettuce, gazpacho dressing, sour cream

16

Caesar Salad

Romaine lettuce, homemade croutons, traditional Caesar dressing

anchovies & Parmesan cheese

8

Arugula & Green Apple Salad

baby arugula, green apples, walnuts, honey vinaigrette

8

Tarpon Lodge Bacon Cheeseburger

*char-grilled 8 ounce burger, Applewood smoked bacon & Cheddar cheese on a toasted Brioche bun
served with a small house salad & citrus vinaigrette*

18

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness especially if you have certain medical conditions.



~ ENTRÉE SELECTIONS ~

Tarpon Lodge House Salad with entrée 4
Tarpon Lodge House Salad with Gorgonzola cheese with entrée 5

Spinach & Romaine Salad

shrimp, roasted red beets, goat cheese, red onions, oranges, hazelnuts
red wine dressing
21

Crab Cakes Salad

the finest crab and special seasonings
arugula, prosciutto, red onions, roasted red bell peppers, honey lemon dressing
22

Pan Seared Fresh Catch

carrot ginger creme, sweet & sour onions, spinach, asparagus
orange glaze
33

Pan Seared Sea Scallops & Shrimp

asparagus, rice, tomato compote, lobster & crabmeat sauce
32

Surf & Turf

petite 6 ounce char-grilled filet, wild mushroom & bacon duxelle,
mashed potatoes, spinach, port sauce
with sautéed shrimp, roasted grape tomatoes, asparagus, Hollandaise sauce
36

Filet Mignon

8 ounce cut, char-grilled
mashed potatoes, pearl onions, spinach, asparagus, red wine sauce
38

~ FEATURED DESSERTS ~

~ Chocolate Mousse Cake ~ Crème Brûlée ~
~ Key Lime Pie ~ Sea Salt Caramel Cheesecake ~
7.95

One check per table, please

Mother's Day ❤️ 2017