



## *New Year's Eve Menu*

### *Salads & Lighter Fare*

**Blue Crab & Roasted Corn Chowder** ~ *Our House Specialty* ~ Cup 5 Bowl 7

**Chef's Soup du Jour** ~ *Navy Bean & Ham* ~ Cup 4 Bowl 6

#### **Filet Mignon Tenderloin Tips**

*marinated beef tenderloin over arugula with porcini mushroom cream sauce*

15

#### **Lump Crab Cakes**

*over watercress with tomato cucumber compote & saffron aioli*

18

#### **Caesar Salad**

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

8

#### **Watercress, Romaine & Spinach Salad**

*roasted baby carrots, oranges, red onions, grape tomatoes, goat cheese & pine nuts  
carrot orange dressing*

8



## Entrée Selections

*Tarpon Lodge House Salad with your Entrée* 4  
*Tarpon Lodge House Salad with Gorgonzola cheese* 5  
*Caesar Salad* 5

### **Hazelnut Encrusted Triple Tail**

*over creme of celery root, arugula, asparagus & red onion compote  
brown butter & port sauce*  
33

### **Pan Seared Scallops**

*served in a lobster consomme with fingerling potatoes & asparagus*  
33

### **Surf & Turf**

*house cut, 6 ounce chargrilled filet, spinach, Chef's smashed potatoes & port sauce  
&  
5 ounce lobster tail over asparagus with Bearnaise sauce*  
50

### **Filet Mignon**

*house cut, 8 ounce chargrilled filet  
spinach, Chef's smashed potatoes & asparagus  
porcini mushroom sauce*  
39

### **Oven Roasted Duck**

*watercress, Chef's smashed potatoes, asparagus  
cranberry sauce*  
32

## **FEATURED DESSERTS**

*Cheesecake, Key Lime Pie, Crème Brûlée or Chocolate Mousse Cake*  
7.95

~ One check per table ~



*New Year's Eve 2017*