



New Year's Eve Menu

Appetizers

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

Chef's Soup du Jour ~ *Butternut Squash with Toasted Almonds* ~ Cup 4 Bowl 6

Crab Cakes

over apple avocado salsa with curry mayo

18

Ahi Tuna

wakame seaweed, pickled ginger, wasabi mayonnaise, toasted sesame seeds & soy beurre blanc

18

Caesar Salad

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

8

Baby Kale Salad

*baby kale, tossed with olive oil, lemon juice & pancetta
topped with shaved Parmesan cheese*

8

Spring Power Salad

*baby kale, sliced Brussel sprouts, carrots, cranberries, almonds,
shredded Monterey Jack cheese, cucumbers & heirloom tomatoes with citrus dressing*

8

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

New Year's Eve 2018



Entrée Selections

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

Orange Encrusted Triple Tail

over Freekeh
roasted red beets, orange glaze, brown butter
34

Pan Seared Scallops

in lobster consomme with fennel, tomato, zucchini, yellow squash, fingerling potatoes
35

Surf & Turf

6 ounce chargrilled filet, spinach, Chef's smashed potatoes, red wine sauce
&
5 ounce lobster tail, tomato-olive compote, asparagus
50

Filet Mignon

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

Pan Seared Duck

over polenta, spinach, asparagus
caramelized red onion wine sauce
34

FEATURED DESSERTS

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

~ One check per table ~



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