



## *New Year's Eve Menu*

### *Appetizers*

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

**Chef's Soup du Jour** ~ *Black Eye Pea & Ham* ~ Cup 4 Bowl 6

#### **Lump Crab Martini**

*lump crab, red onions, cucumbers, grape tomatoes, fresh dill, lemon  
Old Bay aioli*

18

#### **Blackened Tuna**

*seared blackened tuna, butternut squash puree, toasted sesame seeds  
unagi glaze*

18

#### **Greek Romaine Wedge**

*kalamata olives, grape tomatoes, cucumbers, feta cheese, red onions, pepperoncini  
green goddess dressing*

14

#### **Southern Caesar Salad**

*Romaine lettuce, parmesan cheese, toasted pecans, grits croutons  
spicy Caesar dressing*

8

#### **Spring Power Salad**

*sliced brussels sprouts, carrots, cranberries, almonds,  
shredded monterey jack cheese, cucumbers, grape tomatoes  
citrus dressing*

8



## Entrée Selections

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

### **Surf & Turf**

*6 ounce chargrilled filet, white truffle hollandaise*  
*Chef's smashed potatoes, haricot verts*  
**&**  
*5 ounce lobster tail, lobster butter*  
50

### **Filet Mignon**

*8 ounce chargrilled filet, hunter sauce*  
*Chef's smashed potatoes, haricot verts*  
39

### **Pan Seared Duck Breast**

*6 ounce duck breast, wild berry gastrique*  
*sausage, white bean cassoulet*  
29

### **Pan Seared Sea Scallops**

*roasted red pepper beurre blanc*  
*saffron Jasmine rice, haricot vert*  
35

### **Basil Encrusted Triple Tail**

*vine ripe tomato tartar*  
*saffron Jasmine rice, haricot verts*  
35

### **FEATURED DESSERTS**

*Cheesecake, Key Lime Pie, Crème Brûlée or Chocolate Mousse Cake*  
8

~ One check per table ~



*New Year's Eve 2019*