



New Year's Eve Menu

Appetizers

Blue Crab & Roasted Corn Chowder ~ *Our House Specialty* ~ Cup 8 Bowl 10

Chef's Soup du Jour ~ *Butternut Squash Bisque* ~ Cup 7 Bowl 9

Deconstructed Bruschetta

*goat cheese, sun dried tomato pesto, basil pesto,
grilled French baguette & fresh basil*

17

Antipasto Platter

*feta cheese, fresh mozzarella, prosciutto, soppressata, Kalamata olives,
artichoke hearts, roasted red peppers & roasted garlic vinaigrette*

25

Oysters Rockefeller

gulf oysters baked with a creamy spinach filling & crunchy panko topping

19

Jumbo Shrimp Cocktail

5 jumbo shrimp, creole cocktail sauce & lemon wedge

18

Caesar Salad

Romaine lettuce, parmesan cheese, anchovies & Caesar dressing

10

Small Organic Salad

*organic field greens, grape tomatoes, cucumbers,
red onions, toasted almond slices, hearts of palm & citrus dressing*

9





Entrée Selections

Tarpon Lodge House Salad with your Entrée 5
Tarpon Lodge House Salad with Gorgonzola cheese 6
Caesar Salad 6

Beef Wellington

tenderloin & mushroom duxelle in a puff pastry
demi-glace
smashed red potatoes, wilted spinach
55

Veal Osso Bucco

pappardelle noodles, asparagus
39

Roast Duck

lingonberry glaze
rice pilaf, broccolini
36

Crab Stuffed Lobster Tail

Local Florida lobster tail with lump crab stuffing, Bearnaise sauce, rice pilaf, asparagus
45

Pan Seared Triple Tail

citrus encrusted, lemon beurre blanc, rice pilaf, broccolini
35

Featured Desserts

Chocolate Mousse Cake • *Key Lime Pie* • *Salted Caramel Cheesecake*
Chocolate Mousse • *Crème Brûlée*
9



~ One check per table ~

New Year's Eve 2023