



Thanksgiving Day Celebration Menu

Salads & Lighter Fare

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

Chef's Soup du Jour ~ Cup 4 Bowl 6

Filet Mignon Tenderloin Bites

marinated beef tenderloin over arugula & marinated lentils with crisp bacon & port sauce

14

Crab Cakes

spinach & fresh roasted corn with citrus vinaigrette

15

Spinach Salad

crabmeat, green apples & Double Gloucester cheese with apple dressing

15

Pine Island Sound Salad

baby spring mix, fresh cucumber, red onions, grape tomatoes, fresh roasted corn

Kalamata olives, garbanzo beans & walnuts with citrus vinaigrette

12

Shrimp, Green Apple & Pine Nut Salad

over arugula with honey vinaigrette

12

Add to above Salads: Chicken...5 Shrimp...6 Fish...8 Crab Cakes...8

Tarpon Lodge Bacon Cheeseburger
*chargrilled 8 ounce burger topped with applewood smoked bacon & Monterey Jack cheese
served on a toasted Kaiser roll with Tarpon Lodge House Salad*

16



Entree Selections

Tarpon Lodge House Salad with your Entrée 4
Tarpon Lodge House Salad with Gorgonzola Cheese 5

Traditional Roasted Turkey

*herb seasoned dressing & pan gravy
smashed potatoes, mashed sweet potatoes
green beans & cranberry sauce*

25

Child's Portion (12 & under)

13

Catch of the Day

*fennel & red onion salad, smashed potatoes, spinach
orange ginger sauce*

31

Pan Seared Scallops

*fingerling potatoes, grape tomatoes, spinach
with lobster bouillon*

31

Filet Mignon

*our house cut, 8 ounce chargrilled filet
spinach, smashed potatoes & green beans with wild mushroom truffle sauce*

37

Surf & Turf

*our house cut, 6 ounce chargrilled filet mignon
over smashed potatoes & spinach with Gorgonzola cheese & port sauce
and
pan seared shrimp with tomato compote, green beans & Hollandaise sauce*

34

FEATURED DESSERTS

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

7.95

~ One check per table ~

Thanksgiving 2016