



Thanksgiving Day Celebration Menu

Salads & Lighter Fare

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

Chef's Soup du Jour ~ **Chicken & Vegetable** ~ Cup 4 Bowl 6

Filet Mignon Tenderloin Bites

marinated beef tenderloin over watercress with porcini mushroom sauce

15

Crab Cakes

over cucumber salad, gazpacho

15

Arugula & Watercress Salad

roasted baby carrots, red onions, oranges & walnuts with carrot orange vinaigrette

13

Pine Island Sound Salad

*baby spring mix, fresh cucumber, red onions, grape tomatoes, fresh roasted corn
Kalamata olives, garbanzo beans & walnuts with citrus vinaigrette*

13

Romaine & Spinach Salad

roasted red beets, green apples, red onions & roasted hazelnuts with honey port dressing

13

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 & cheddar cheese
served on a toasted Brioche bun with Tarpon Lodge House Salad*

18



Entrée Selections

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

Traditional Roasted Turkey

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

26

Child's Portion (12 & under)

14

Pan Seared Triple Tail

over rice, red onion compote, spinach
port glaze

33

Pan Seared Scallops & Shrimp

pesto and parmesan, rice, green beans, tomato compote
basil beurre blanc

32

Filet Mignon

our house cut, 8 ounce chargrilled filet
spinach, smashed potatoes & green beans with wild mushrooms, pearl onions
red wine sauce

38

Surf & Turf

our house cut, 6 ounce chargrilled filet mignon
over smashed potatoes & spinach with port sauce
&
pan seared shrimp, roasted grape tomatoes, green beans
Hollandaise sauce

36

FEATURED DESSERTS

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

~ One check per table ~
Thanksgiving 2017