



Thanksgiving Day Celebration Menu

Salads & Lighter Fare

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

Chef's Soup du Jour ~ *Roasted Butternut Squash & Shiitake Mushrooms* ~ Cup 4 Bowl 6

Crab Cakes

roasted plantain and avocado salad with Pine Island mango remoulade
18

Applewood Smoked Bacon Wrapped Medjool Dates

toasted almond creme with red wine reduction
14

Chef's Special Salad of the Day

*prepared with naturally grown organic greens from Pine Island Botanicals
with gorgonzola, heirloom tomatoes, red onions, strawberries & balsamic vinaigrette
organic greens by Michael Wallace and Sprout Queen*
14

Spinach & Kale Salad

*organic spinach & kale, toasted almonds, red onions, goat cheese & dried cranberries
warm bacon & cranberry dressing*
14

Mediterranean Quinoa Salad

*golden quinoa, heirloom tomatoes, cucumbers, kalamata olives, feta cheese, red onions
red wine vinaigrette*
13

Add to above Salads: *Chicken...5 Shrimp...8 Fish...10 Crab Cakes...12*

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

Traditional Roasted Turkey

herb seasoned dressing & pan gravy
Chef's smashed potatoes, smashed sweet potatoes
green beans almondine and cranberry sauce

27

Child's Portion (12 & under)

14

Pan Seared Fresh Catch

saffron scented jasmine rice, asparagus
Pine Island mango & roasted carrot chutney

34

Pan Seared Sea Scallops

Chef's smashed potatoes, asparagus
applewood smoked bacon marmalade

33

Filet Mignon

our house cut, 8 ounce chargrilled filet
Chef's smashed potatoes, asparagus
caramelized sweet onion & rosemary demi glace

39

Duck Breast

Maple Leaf Farm pan roasted duck breast
smashed sweet potatoes, asparagus & orange cranberry gastrique

29

FEATURED DESSERTS

Spiced Pumpkin Cheesecake *Key Lime Pie* *Crème Brûlée* *Chocolate Mousse Cake*
7.95

~ One check per table ~
Thanksgiving 2019