

# Thanksgiving Day Celebration Menu

# Salads & Lighter Fare

**Blue Crab & Roasted Corn Chowder** ~ *Our House Specialty* ~ *Cup* 5 *Bowl* 7 **Potato Leek Soup** ~ *Cup* 4 *Bowl* 6

### Stuffed Portabella Mushroom

with Roma tomatoes, garlic, herbs & parmesan cheese

## **Brown Sugar - Citrus Cured Salmon Plate**

capers, red onions, dill crème fraîche & crostini 18

## **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

#### Caesar Salad

crisp romaine lettuce & homemade croutons tossed with a traditional Caesar dressing topped with anchovies & shaved parmesan cheese

14

## **Asparagus Salad**

almond crusted goat cheese & sundried tomato vinaigrette
15

Add to above Salads: Chicken...5 Shrimp...8 Fish...10 Crab Cake...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



# 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 & cranberry sauce
27
Child's Portion (12 & under)
14

## **Blackened Fresh Catch**

honey-thyme beurre blanc craisin jasmine rice pilaf 34

# Pan Seared Sea Scallops

truffled tomato tartar Chef's smashed potatoes & asparagus 33

## **Filet Mignon**

our house cut, 8 ounce chargrilled filet roasted shallot & scallion compound butter Chef's smashed potatoes & asparagus 40

## **Duck Breast**

Maple Leaf Farm pan roasted duck breast wild berry compote smashed sweet potatoes & asparagus 29

#### FEATURED DESSERTS

Spiced Pumpkin Cheesecake

Key Lime Pie Crème Brûlée

Chocolate Mousse Cake

8

~ One check per table ~ Thanksqíving 2020