



Thanksgiving Day Menu

Salads & Lighter Fare

Blue Crab & Roasted Corn Chowder ~ *Our House Specialty* ~ Cup 7 Bowl 9

Lentil Soup ~ Cup 6 Bowl 8

Deconstructed Bruschetta

goat cheese, sun dried tomato pesto, basil pesto, grilled french baguette & fresh basil
16

Shrimp Cocktail

with lemon wedges & creole cocktail sauce
19

Pine Island Arugula & Crumbled Goat Cheese

red onion, baby heirloom tomatoes, extra virgin olive oil & balsamic reduction
18

Farmer's Market Salad

*prepared fresh daily with naturally grown organic greens,
local fruits & vegetables of Pine Island, as available*
17

Caesar Salad

*crisp romaine lettuce & homemade croutons tossed with a traditional Caesar dressing
topped with anchovies & shaved parmesan cheese*
15

Add to above Salads: Chicken...7 Gulf Pink Shrimp...12 Fish...16 Crab Cake...16

Tarpon Lodge Bacon Cheeseburger

*chargrilled 8 ounce burger topped with applewood smoked bacon & Monterey Jack cheese
on a toasted Brioche bun ~ with a Tarpon Lodge house salad*
19



Entrée Selections

Tarpon Lodge House Salad with your Entrée 5
Tarpon Lodge House Salad with Gorgonzola Cheese 6

Tarpon Turkey

herb seasoned dressing & pan gravy
Chef's whipped potatoes, honey glazed carrots, green beans & cranberry sauce
31
Child's Portion (12 & under)
16

Pan Seared Triple Tail

sauce vierge
blended rice & broccolini
38

Pan Seared Sea Scallops

pesto cream sauce over over pappardelle noodles
47

Prime Filet

8 ounce cut, sweet shallot demi, Chef's whipped potatoes & haricot verts
59

Herb Crusted Roasted Rack of Lamb

rosemary, thyme, marjoram crust
minted Espagnole sauce
Israeli couscous with roasted vegetables & broccolini
49

Featured Desserts

~ Pumpkin Spice Cheesecake ~ Key Lime Pie ~ Chocolate Mousse ~
~ Pumpkin Pie ~ Crème Brûlée with Berries ~
9

Happy Thanksgiving 2023

~ ONE CHECK PER TABLE PLEASE ~

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.