



Thanksgiving Day Menu

♦ Soups, Salads & Lighter Fare ♦

Blue Crab & Roasted Corn Chowder ~ *Our House Specialty* ~ Cup 8 Bowl 10

Vegetarian Lentil ~ Cup 7 Bowl 9

Deconstructed Bruschetta

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

16

Antipasto Platter

*prosciutto, soppressata, feta cheese, fresh mozzarella, Kalamata olives,
artichoke hearts, roasted red peppers & roasted garlic vinaigrette*

23

Charcuterie

*Serrano ham, prosciutto, sopressata, artisanal cheeses,
fresh berry gastrique, peppadew peppers & strawberries*

25

Pine Island Arugula & Crumbled Goat Cheese Salad

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

18

Caesar Salad

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

15

Add to your Salad: 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 Entrée 8
Tarpon Lodge House Salad with Gorgonzola cheese with Entrée 9
Caesar Salad with Entrée 9

Fresh Roasted Turkey

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

Citrus Encrusted Triple Tail

key lime beurre blanc sauce
blended rice & broccolini
38

Pan Seared Pink Shrimp & Sea Scallops

garlic 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
crispy fingerling potatoes & broccolini
49

♦ Featured Desserts ♦

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

