



Valentine's Day Menu

Salads & Light Fare

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

Chef's Soup du Jour ~ Tomato Basil Parmesan ~ Cup 4 Bowl 6

Crab Cakes

over watercress with mint, arugula, cucumber & yogurt

16

Bronzed Shrimp

strawberries, Feta cheese, mint & balsamic glaze

14

Caesar Salad

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

8

Strawberry, Spinach, Watercress Salad

*strawberries, Feta cheese, red onions, almonds
balsamic poppy seed dressing*

8



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Entrée Selections

Tarpon Lodge House Salad with your Entrée 4
Tarpon Lodge House Salad with gorgonzola cheese 5

Pan Seared Fresh Catch

orange glazed with roasted red beets, fingerling potatoes, oranges, watercress
Hollandaise sauce
33

Scallops & Shrimp

pesto parmesan encrusted scallops & pan seared shrimp
asparagus, fingerling potatoes, tomato olive compote
basil beurre blanc
33

Surf & Turf

6 ounce filet over spinach with Chef's smashed potatoes
port sauce
&
5 ounce lobster tail over asparagus with roasted grape tomatoes
Hollandaise sauce
50

Filet Mignon

house cut, 8 ounce chargrilled filet
spinach, Chef's smashed Chef's potatoes, red onion compote, asparagus
port sauce
38

Harris Ranch "Natural" Black Angus New York Strip Steak

spinach, Chef's smashed potatoes, asparagus & gorgonzola cheese
red wine sauce
47

Add Bronzed Shrimp ~ 5

FEATURED DESSERTS

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

~ One check per table ~

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