

# Valentine's Day Menu

# **Appetizers**

**Blue Crab & Roasted Corn Chowder** ~ *Our House Specialty* ~ *Cup* 5 *Bowl* 7 **Chef's Soup du Jour** ~ *Tomato Basil with Parmesan* ~ *Cup* 4 *Bowl* 6

### **Crab Cakes**

over apple avocado salsa with curry mayo 18

### Ahi Tuna

wakame seaweed, pickled ginger, wasabi mayonnaise, toasted sesame seeds & soy beurre blanc 18

### Caesar Salad

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

### **Baby Kale Salad**

baby kale, tossed with olive oil, lemon juice & pancetta topped with shaved Parmesan cheese 8

### **Spring Power Salad**

baby kale, sliced Brussel sprouts, carrots, cranberries, almonds, shredded Monterey Jack cheese, cucumbers & heirloom tomatoes with citrus dressing

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





# Entrée Selections

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

### **Orange Encrusted Triple Tail**

over Freekeh orange glaze, brown butter, asparagus 34

## **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

d

5 ounce lobster tail over asparagus with roasted grape tomatoes Hollandaise sauce

50

### Filet Mignon

8 ounce chargrilled filet spinach, Chef's smashed potatoes, asparagus porcini mushroom sauce

39

Add Bronzed Key West Pink Shrimp ~ 7

# Harris Ranch "Natural" Black Angus New York Strip Steak

spinach, Chef's smashed potatoes, asparagus & gorgonzola cheese port sauce

47

Add Bronzed Key West Pink Shrimp ~ 7

#### FEATURED DESSERTS

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

~ One check per table ~