



Valentine's Day Menu

Appetizers

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

Chef's Soup du Jour ~ *Butternut Squash Bisque* ~ Cup 6 Bowl 8

Deconstructed Bruschetta

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

17

Burrata Cheese

heirloom tomato, basil oil, balsamic caviar & basil microgreens

17

Lobster Louis

*fresh Maine lobster, baby iceberg lettuce, hard-boiled eggs,
mushrooms, cornichons & Louis dressing*

25

Caesar Salad

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

10

Arugula, Beet & Goat Cheese Salad

*Pine Island arugula, red & golden beets, crumbled goat cheese,
red onion & baby heirloom tomatoes with balsamic vinaigrette*

18





Entrée Selections

Tarpon Lodge House Salad with Entrée 6
Tarpon Lodge House Salad with Gorgonzola cheese with Entrée 7
Caesar Salad with Entrée 7

Pan Seared Triple Tail

Choron sauce, rice pilaf, asparagus
39

16 oz Veal Chop

wild mushroom cream demi, oven roasted fingerling potatoes, broccolini
60

Scallop & Shrimp Scampi over Pappardelle

sea scallops, gulf pink shrimp, butter, garlic & fresh parsley over pappardelle noodles
42

Tuscan Chicken

*chicken medallions, sun-dried tomato, artichoke hearts, baby spinach,
heirloom tomato, garlic white wine cream sauce, farfalle pasta*
29

Filet Mignon

*8 ounce filet, sweet shallot demi
Chef's whipped potatoes, asparagus*
55

Tomahawk Ribeye for Two

*3 pound bone-in ribeye, sauteed mushrooms. bearnaise sauce & sweet shallot demi
oven roasted fingerling potatoes, asparagus*
160

~~~~~ Featured Desserts ~~~~~

Chocolate Cake • Key Lime Pie • Crème Brûlée • Salted Caramel Cheesecake
9

~ One check per table ~

Valentine's Day 2024

