



Valentine's Day Menu

◆ Appetizers ◆

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

Chef's Soup du Jour ~ *Tomato Basil with Parmesan* ~ Cup 7 Bowl 9

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

Charcuterie

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

25

Caesar Salad

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

10

Tarpon Lodge Chopped Salad

*crisp romaine lettuce, candied pecans, gorgonzola, heirloom tomato, cucumber,
red onion & hearts of palm with citrus vinaigrette*

17





♦ *Entrée Selections* ♦

Tarpon Lodge House Salad with Entrée 8
Tarpon Lodge House Salad with Gorgonzola cheese with Entrée 9
Caesar Salad with Entrée 9

Pan Seared Triple Tail Oscar

hollandaise sauce, jumbo lump crab, rice pilaf, asparagus
45

Scallop & Shrimp Pesto over Pappardelle

*sea scallops, gulf pink shrimp, butter, Parmesan cheese, pinenuts & fresh basil
over pappardelle noodles*
42

Coq au Vin

*French cut breast of chicken braised in red wine with mushrooms & bacon,
over pappardelle noodles, with roasted baby carrots*
35

Filet Mignon

8 ounce filet, sweet shallot demi, Chef's whipped potatoes, asparagus
59

Oven Roasted Rack of Lamb for Two

*full rack of lamb, oven roasted fingerling potato, cipollini onion,
roasted mushroom, English peas, berry infused glacé*
120

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

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~ One check per table ~



Valentine's Day 2025