



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

18

Tomato & Mozzarella Salad

Fresh mozzarella, vine-ripe tomatoes, extra virgin olive oil & balsamic reduction

17

Charcuterie

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

27

Caesar Salad

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

9

Tarpon Lodge Chopped Salad

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

17



2026



♦ *Entrée Selections* ♦

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

Citrus Encrusted Triple Tail

Lemon cream sauce, rice pilaf & broccolini
 45

Scallop & Shrimp Scampi over Pappardelle

Sea scallops, gulf pink shrimp, butter, Parmesan cheese, garlic & fresh parsley
 over pappardelle noodles
 49

Chicken Francaise

Chicken medallions, lemon herb sauce, rice pilaf & asparagus
 35

Filet Mignon

8 ounce filet, sweet shallot demi, Chef's whipped potatoes, asparagus
 65

Veal Marsala

Veal medallions, mushrooms, Marsala wine demi glacé over linguine
 with asparagus
 42

Surf & Turf

6 ounce filet & 6 oz lobster tail, Marchand du vin, whipped potato & asparagus
 85

~~~~~ *Featured Desserts* ~~~~~

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

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~ One check per table ~



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