



Thanksgiving Day Celebration Menu

Salads & Lighter Fare

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

Hearty Vegetable ~ Cup 6 Bowl 8

Country Pork Pâté

cranberry gastrique & whole grain mustard

15

Brown Sugar Cured Salmon

capers, diced red onion, crème fraîche & baguette

17

Burrata Cheese

heirloom tomato, basil oil, tomato foam & white balsamic caviar

17

Farmer's Market Salad

*prepared fresh daily with naturally grown organic greens,
local fruits & vegetables of Pine Island, as available*

14

Caesar Salad

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

14

Add to above Salads: Chicken...6 Gulf Pink Shrimp...9 Fish...12 Crab Cake...12

Tarpon Lodge Bacon Cheeseburger

*chargrilled 8 ounce burger topped with applewood smoked bacon & Monterey Jack cheese
on a toasted Brioche bun ~ with a Tarpon Lodge house salad*

19



Entrée Selections

Tarpon Lodge House Salad with your Entrée 5
Tarpon Lodge House Salad with Gorgonzola Cheese 6

Traditional Roasted Turkey

herb seasoned dressing & pan gravy
Chef's smashed potatoes, honey glazed carrots
green beans almondine & cranberry sauce

27

Child's Portion (12 & under)

14

Pan Seared Catch

citrus beurre blanc
caviar blended rice & asparagus

34

Pan Seared Sea Scallops

bacon jam, parsnip puree & honey roasted carrot purée

38

Filet Mignon

6 ounce cut with cipollini onion demi glace
Chef's smashed potatoes & asparagus

48

Duck Breast

pan roasted duck breast
cranberry gastrique
caviar blended rice & asparagus

29

Featured Desserts

Spiced Pumpkin Cheesecake ~ Key Lime Pie ~ Crème Brûlée ~ Chocolate Mousse ~ Panna Cotta
8.95

~ One check per table ~

Thanksgiving 2021