



Easter Menu

~ APPETIZERS ~

Blue Crab and Roasted Corn Chowder ♦ *a house specialty* 6.95

Chef's Soup du Jour 5.95

Filet Mignon Tenderloin Bites

Marinated beef tenderloin tail served with au poivre sauce
9.95

Pine Island Sound Crab Cakes

*A mixture of only the finest crab meat and special seasonings
sautéed and served with a garlic aioli*
10.95

Skewer of Bronzed Gulf Shrimp

Bronzed gulf shrimp served with fresh salsa and a mild cilantro crème fraiche
10.95

~ SALADS ~

Caesar Salad

*Crisp Romaine lettuce and homemade croutons tossed with a traditional
Caesar dressing topped with Parmesan cheese and anchovies*
7.95

Fresh Organic Salad

*Organic Mixed Greens with sunflower sprouts topped with hearts of palm
served with a citrus vinaigrette*
7.95

~ Served from 11:30 a.m. to 3:00 p.m. ~

Tarpon Lodge Bacon Cheeseburger

*Char-grilled 8 ounce burger topped with Applewood smoked bacon and
Cheddar, Swiss or Monterey Jack cheese, served on a Kaiser roll* 10.95



~ ENTRÉE SELECTIONS ~

Tarpon Lodge House Salad with your entrée 3.95
Tarpon Lodge House Salad with crumbled Bleu cheese 4.95

Traditional Honey Baked Ham

With peach mango glaze and served with Chef's potato and vegetables

19.95

Child portion (12 & under) 8.95

Sautéed Grouper with Southwest Cream Sauce

Served with Chef's rice and vegetables

27.95

Blackened Scallops with Key West Butter Sauce

Served with Chef's rice and vegetables

26.95

Rack of Lamb with Veal Demi

Served with Chef's rice and vegetables

30.95

Filet Mignon

*9 ounce center cut, char-grilled and served with your choice of
brandy peppercorn or béarnaise sauce*

Served with Chef's potato and vegetables

32.95

Petite 6 ounce cut 26.95

Add Gulf Shrimp Scampi 4.95

All parties or groups of six or more subject to 20% service charge. One check per table.