



New Year's Eve Celebration Menu

APPETIZERS

Blue Crab and Roasted Corn Chowder cup ~ 4.95 bowl ~ 6.95
Our House Specialty

Chef's Soup du Jour cup ~ 3.95 bowl ~ 5.95

Filet Mignon Tenderloin Bites

Marinated beef tenderloin served with au poivre sauce
10.95

Skewer of Bronzed Gulf Shrimp

*Bronzed Gulf Shrimp served with fresh black bean salsa
and a mild cilantro crème fraiche*
11.95

Steamed Prince Edward Island Mussels

Served with oven-dried tomatoes and lemon cream sauce
10.95

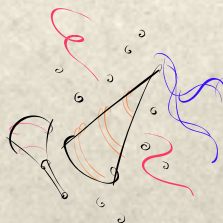
SALADS

Tarpon Lodge Wedge Salad

*Wedge of Iceburg Lettuce with smoked pork belly croutons,
chopped red onions and Gorgonzola cheese vinaigrette*
7.95

Roasted Beet Salad

*Fresh organic baby field greens topped with candied spiced walnuts,
grape tomatoes, red onions and roasted red & golden beet slices
Served with a cranberry balsamic dressing and cornbread croutons*
7.95



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ENTRÉE SELECTIONS

Tarpon Lodge House Salad with your Entrée 3.95
Tarpon Lodge House Salad with Gorgonzola Cheese 4.95

Herb & Panko Crusted Grouper

With blue crab and applewood smoked bacon creama and black-eyed pea salsa
Served with Chef's rice and asparagus
26.95

Pan-Seared Dayboat Scallops

Finished with a ginger and green onion butter sauce
Served with Chef's rice and asparagus
28.95

Filet Mignon

An 8 ounce, center cut, char-grilled filet
With your choice of brandy peppercorn or béarnaise sauce
Served with mashed potatoes and asparagus
32.95
Add Gulf Shrimp Scampi 4.95

Butter Poached Twin Lobster Tails

With drawn butter and béarnaise sauce
Served with Chef's rice and asparagus
45.95

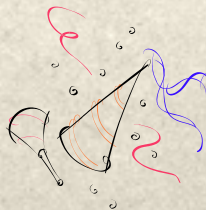
Surf and Turf

Petit Filet & butter poached Lobster Tail with drawn butter and béarnaise sauce
Served with Chef's rice and asparagus
41.95

Seared Duck Breast

Finished with a Pinot Noir & Pomegranate Reduction
Served with Chef's rice and asparagus
24.95

~ Ask about or featured dessert selections ~



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

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