

# Appetizers



## **Portabella Mushroom Napoleon 12**

Balsamic Marinated, Baby Spinach, Heirloom Tomato, Roasted Eggplant

## **Ahi Tuna Trio 15**

- 1) Sesame Crusted, Wasabi Aioli and Crab Salad
- 2) Coriander Dust, Thai Pesto, Sashimi
- 3) Lime Sweet Chili Soy & Avocado

## **Jumbo Gulf Prawns 16**

Pineapple Mango Salsa, House Cocktail Sauce

## **Maryland Jumbo Lump Crab Cake 14**

Cucumber, Tomato and Mint Salad, Citrus Buerre Blanc, Spicy Remoulade

## **Char Grilled Octopus 13**

Roasted Fingerling, Tequila-Lime Drizzle, Pickled Red Onion

## **Garlic & Herb Escargot 14**

Garlic & Herb Butter, Toasted Bread Crumb and Fine Herb

## **Seafood Tower (2 or 3 Tier) 60 - 80**

Chef's Selection of Fresh Shell Fish, King Crab, Seasonal Crab Claw, Clams, Mussels and Lobster Traditional Condiments

## **Seared Day Boat Scallop and Pork Belly 16**

Asian Cherry Sauce, Edamame Puree, Daikon Salad

## **Prince Edward Island Mussels 14**

Lemon, Garlic, White Wine & Thyme or Fresh Pomodoro & Basil, Garlic Baguette

## **Lamb Lollipops 15**

Dijon Demi Glace, Minted Sweet Pea Coulis, Bitter Greens

## **Kobe Beef Tartare 22**

Hand Cut Kobe Beef Tenderloin, Daikon, Fresh Spring Roll

# Soups & Salad



## **Creamy Lobster Bisque 8**

Lump Crab & Armagnac Foam

## **Daily Soup Selection 7**

Chef's Selected Offering

## **Beachfront Salad 8**

Mesculin Greens, Frizzled Leeks, Raspberry, Orange, Macadamia Nut Vinaigrette

## **Thistle Caesar Salad 8**

Half Heart of Romaine, Mini Parmesan Crisp, Herbed Crouton, White Anchovy

## **Beefsteak Tomato & Mozzarella Salad 9**

Basil Puree, Extra Virgin Olive Oil, Balsamic Syrup

## **Baby Butter Lettuce Wedge 9**

Pancetta Cracklin', Scallion, Grilled Grape Tomato, Gorgonzola Vinaigrette, Pan Fried Bread Crumb

# Main Entrees



## **Thistle Lodge Grilled Vegetable Cannelloni 19**

Fresh Cannelloni, Grilled Vegetable Ratatouille, Alfredo or Pomodoro or Bolognese Sauce  
Additional charge for Chicken, Seafood or Sausage

## **Macadamia Nut Crusted Mahi Mahi Filet 28**

Grilled Pineapple Compote, Rainbow Chard, Coconut Curry Buerre Blanc, Blood Orange  
Reduction

## **Pancetta Wrapped Stuffed Free-Range Chicken 29**

Boursin, Spinach, Sun-Dried Tomato, Saffron Broth, Pearl Onion, Baby Carrot, Wild Rice Pilaf

## **Pecan Seared Salmon Filet 30**

Slivered Grapes, Sweet Pepper Cabbage, Honey Cider Reduction, Candied Carrot

## **Asian Braised Beef Short Rib 32**

Slow Braised, Pan Jus, House Made Sweet Chili Slaw

## **Blackened Yellowtail Snapper 32**

Truffled Greens and Tomato, Lump Crab and Leek Ragout

## **Wasabi Pea Dusted Ahi Tuna 33**

Melted Shitake, Candied Sesame, Edamame & Asian Pear Salad, Coconut Foam

## **Slow Roasted Berkshire Pork "Osso Bucco" 34**

Cannellini Bean Cassoulet, Southern- Style Greens, Roma Tomato, Pan Drippings

## **Sea Bass, Scallop & Prawn Trio 35**

Brown Butter, Smoked Clam Buerre Blanc, Saffron Nage, Wilted Baby Bok Choy and Carrot

## **Black Grouper 36**

Pan Flashed, Provencal Butter, Jasmine Rice, Pea Tendril and Broccolini

## **Lobster & Lump Crab "Diver" Scallops 39**

Lump Crab and Lobster Topping, Citrus Buerre Blanc, Fresh Baby Field Green Salad

## **Veal Tenderloin Milanese 41**

Smoky Pomodoro Romesco, Tomato-Arugula Salad, Angel Hair Galette, Lemon-Oregano  
Vinaigrette

## **Herb Crusted Lamb Rack 42**

Hericot Vert & Roasted Red Pepper, Hearth Baked Spinach Pie, Minted Lamb Jus Lie

## **Char-Grilled 12 oz. New York Strip or 8oz. Filet of Beef 45**

Baby Sweet Pepper, Grilled Asparagus, Bernaise

# Accompaniment Choices



Whipped Home-style or Sweet Potato 4    Wild Rice 4    Mixed Baby Vegetables 4

Jasmine Rice 3

Chef's Daily Selection- Risotto 5