

Thistle Lodge

BEACHFRONT RESTAURANT

Happy Mother's Day!

Three Course Prix Fixe Menu \$59.95 ++

Appetizers

Portobello Mushroom Napoleon +\$13

Balsamic Marinated Portobello, Layered with Baby Spinach and Heirloom Tomatoes

Caribbean Jerk-BBQ Shrimp +\$16

Gulf Shrimp Sautéed in Tomato-Herb Butter Reduction, Roasted Corn Salad

*Sesame Crusted Ahi Tuna +\$16

*Lime Zest and Sesame Crusted Ahi, served on a Bed of Wakame Salad
Sweet Soy Reduction, Wasabi Crème Fraiche*

Choice of Soup or Salad

Creamy Lobster Bisque

Armagnac Foam

Tomato Basil Soup

Strawberry Field Salad

*Mesclun Greens, Strawberries, Mandarin Orange Sections, Candied Pecans
Balsamic Vinaigrette*

*Caesar

*Artisan Romaine, Shaved Parmesan, White Anchovies
Creamy Caesar Dressing, Herbed Baguette*

Choice of Entrée

Parmesan-Herb Crusted Sea Bass

*Wilted Baby Bok Choy and Carrots, Coconut Infused Jasmine Rice
Roasted Beet Beurre Blanc*

Black Grouper

*Pan Flash, Provencal Butter, Coconut Infused Jasmine Rice
Broccoli & Carrot, Dijon Citrus Beurre Blanc*

Twin Lobster Tails

*Two 6 oz. Lobster Tail with Drawn Butter, Coconut Infused Jasmine Rice
Broccoli and Carrots*

*Herb Crusted Lamb Rack

Yukon Mash Potato, Grilled Artichoke Pedestal, Mint Jus Lie

Surf and Turf +\$20

**Grilled 8 oz. Prime Filet Mignon, Red Wine Demi-glace
6 oz. Gulf Lobster Tail, Drawn Butter*

Served with Grilled Asparagus and Home-style Whipped Potatoes

*Grilled 8 oz Angus Filet

*Peppercorn Demi-glace
Grilled Asparagus, Yukon Gold Mashed Potatoes*

*14 oz. Roasted Prime Rib

Jus Natural, Yukon Gold Mashed Potatoes, Grilled Asparagus

Choice of Dessert

Flourless Chocolate Decadence

White Chocolate Drizzle, Mint Garnish, Whipped Cream

Key Lime Pie

Raspberry & Mint Garnish, Whipped Cream

Warm Granny Smith Apple Crisp

Cinnamon Ice Cream, Caramel Sauce, Whipped Cream

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*