

# *Thistle Lodge* BEACHFRONT RESTAURANT

## *Sunday Brunch*

### *Starters*

Creamy Lobster Bisque 10  
*Armagnac Foam*

Chef's Soup of the Day  
*Ask your Server for Details*

Crispy Fried Calamari and Shrimp 15  
*Smoked Marinara Dipping Sauce*

### *Salad*

Spinach and Roasted Beets 14  
*Baby Spinach, Fresh Roasted Red and Yellow Beets, Goat Cheese, Candied Walnuts  
Balsamic and Olive Oil Drizzle*

Cobb 15  
*Bacon, Egg, Tomato, Blue Cheese, Avocado, Cucumber, Buttermilk Ranch*

\*Chicken Caesar 16  
*Grilled Sliced Boneless Breast of Chicken Served Over Crisp Romaine Hearts with Shaved Parmesan  
Creamy Caesar Dressing, Garlic Herb Bread*

### *Sandwiches*

*Served with Choice of Fries, Fruit or Mango Slaw*

La Fresca Chicken 16  
*Grilled Chicken, Burrata Cheese, Roma Tomato, Fresh Basil, Balsamic Glaze Drizzle  
Served on a Toasted Ciabatta Roll*

\*Gulf Grouper 18  
*Blackened or Crunchy, Served on a Brioche Roll, Spicy Remoulade*

\*Salmon 17  
*Citrus-Ginger Glaze, Asian Slaw, Served on a Brioche Roll*

\*Tuna Taco 16  
*Seasoned and Seared Yellowfin, Sweet Chili Soya Glaze, Served with Slaw, Fresh Guacamole and Salsa*

\*Bacon and Cheddar Burger 18  
*Angus Burger with Aged Sharp Cheddar, Smoked Applewood Bacon*

## *Entrées*

Belgian Waffle 16

*Large Waffle with Fresh Berry Compote, Devonshire Cream  
Fresh Fruit & Berries*

\*Eggs Benedict 18

*Two Poached Eggs, Canadian Bacon on a Toasted English Muffin, Topped with Hollandaise Sauce  
Fresh Fruit & Berries*

\*Crab Cake Benedict 22

*Two Poached Eggs, Jumbo Lump Crab Cake and Tomato on a Toasted English Muffin  
Topped with Hollandaise Sauce, Fresh Fruit & Berries*

Bagel with \*Smoked Salmon & Boursin 20

*Toasted Bagel Served with North Atlantic Smoked Salmon, Boursin Cheese,  
Tomato, Red Onion and Capers, Fresh Fruit & Berries*

\*Huevos Rancheros 20

*Two Fried Eggs Topped with Ranchero Sauce, Sour Cream, Chopped Green Onions and Queso Fresco  
Served over a Fried Flour Tortilla with Chorizo and Black Beans, Fried Plantains on the Side*

Atlantic Cod 22

*Pan Seared Cod, Tropical Fruit Salsa, Venere Nero Rice*

Lobster Mac and Cheese 24

*Tender Lobster Meat Cooked with Garlic, Shallots and Sherry Wine  
Stirred into a Parmesan and Mozzarella Cream Sauce with Cavatapia Pasta  
Topped with Truffled Panko Gratinée*

Sesame Crusted \*Tuna 24

*Quinoa Salad, Sweet Chili Soya Glaze*

Shrimp and Grits 22

*Barbequed Butter Shrimp, White Wine, Cream Fresh Parsley, Minced Garlic Clove, Andouille Sausage  
Smoked Gouda Grits*

\*Paella 28

*Saffron Broth, Green Peas, Shrimp, Chorizo, Jasmine Rice  
Prince Edward Island Mussels, Topped with a Fried Egg*

Chicken Francaise 20

*Boneless, Skinless Breast, Dusted in Seasoned Flour and Dipped in Parmesan-Egg Wash  
Sautéed with White Wine, Garlic, Lemon and Parsley, Served over Angel Hair Pasta*

Beef Tenderloin Tips and Risotto 25

*Tenderloin Tips Sautéed with Shallots, Mushrooms and Asparagus  
Finished with Parmesan and Fresh Cream and Folded into Arborio Rice  
Topped with Fresh Parsley*

*\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness*

*A 20% gratuity may be added to the check for parties of six or more*