

# Thistle Lodge

BEACHFRONT RESTAURANT

## Dinner

### Appetizers

Portobello Mushroom Napoleon 13

*Balsamic Marinated Portobello, Layered with Baby Spinach and Tomatoes*

Chilled Jumbo Gulf Prawns 16

*Served on an Avocado Salsa Tian, Cocktail Sauce*

Maryland Jumbo Lump Crab Cake 16

*Frizzled Onions, Roasted Tomato Beurre Rouge*

\*Sesame Crusted Ahi Tuna 16

*Lime Zest and Sesame Crusted Ahi, served on a Bed of Wakame Salad*

*Sweet Soy Reduction, Wasabi Crème Fraiche*

Prince Edward Island Mussels 15

*Sautéed in Lemon, Garlic, White Wine and Thyme, Served with a Toasted Garlic Baguette*

Cedar Smoked Grilled Octopus 16

*Served over Garlic Fingerling Potatoes with Blueberry Compote and Mojito Glaze*

### Soup

Chef's Soup of the Day

*Ask your server for details*

Creamy Lobster Bisque 10

*Armagnac Foam*

### Salad

Beachfront 9

*Mesclun Greens, Frizzled Leeks, Raspberries and Mandarin Orange Sections*

*Macadamia Nut Vinaigrette*

\*Caesar 10

*Artisan Romaine, Shaved Parmesan, White Anchovies*

*Creamy Caesar Dressing, Herbed Baguette*

Burrata Caprese 12

*Sliced Tomato and Burrata Cheese on a Bed of Fresh Arugula*

*Port Wine Reduction, EVOO Drizzle, Cracked Pepper*

Spinach and Roasted Beets 14

*Baby Spinach, Fresh Roasted Red and Yellow Beets, Goat Cheese, Candied Walnuts*

*Balsamic and Olive Oil Drizzle*

\*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

## The Sea

### Seafood Provençal 42

*Gulf Shrimp, Lobster, Mussels and Clams Sautéed in Lemon, Garlic, Tomato, Butter, and White Wine  
Finished with a Touch of Cream and Served over Angel Hair Pasta  
Topped with Fresh Chopped Basil and Parsley*

### Pecan Crusted Yellow Tail Snapper 36

*Tropical Fruit Salsa, Coconut Infused Jasmine Rice, Pineapple Rum Beurre Blanc*

### Sea Bass a la Toscana 45

*Sundried Tomato, Artichoke Hearts, Sliced Lemons and Portobello Mushrooms in a Cream Sauce, Venere Nero Rice*

### Black Grouper 40

*Pan Flashed, Dijon-Citrus Beurre Blanc, Topped with Salmon Roe, Coconut Infused Jasmine Rice*

### \*Pistachio Crusted Salmon 38

*Vera Cruz Sauce, Coconut Infused Jasmine Rice*

### \*Seared Diver Scallops 45

*Brandied Lobster Cream Sauce, Salmon Roe, Venere Nero Rice, Seasonal Vegetables*

### Twin Maine Lobster Tails 58

*Two 6 oz. Broiled Lobster Tails served with Drawn Butter, Venere Nero Rice, Seasonal Vegetables*

## The Land

### Fettuccine Alfredo 30

*Chicken, Mushrooms and Early Peas in a Creamy Alfredo Sauce*

### Stuffed Free-Range Chicken 32

*Airline Breast Stuffed with Spinach, Sun-Dried Tomatoes, Boursin Cheese, Honey Glazed Bacon Garnish  
Pearl Onions and Baby Carrots in a Saffron Broth, Whipped Sweet Potato*

### Berkshire Pork "Osso Bucco" 37

*18 oz Braised Pork Shank, Natural Reduction, Yukon Gold Mash, Frizzled Onions*

### \*Espresso Crusted Lamb Rack 46

*New Zealand Rack of Lamb with Jus Lie and Papaya Mint Relish, Yukon Gold Mash, Seasonal Vegetables*

### \*Grilled New York Strip 45

*12 oz. Certified Angus Beef, Red Wine Demi, Yukon Gold Mash, Seasonal Vegetables*

### \*Grilled Filet 48

*8 oz. Certified Angus Beef, Steak au Poivre Sauce, Yukon Gold Mash, Grilled Asparagus*

## Land & Sea

### \*Rib Eye & Shrimp Scampi 56

*14 oz. Grilled Certified Angus Rib Eye and Two Scampi Style Jumbo Gulf Shrimp  
Yukon Gold Mash, Grilled Asparagus*

### \*Filet & Diver Scallops 58

*8 oz. Certified Angus Grilled Filet Mignon, Duo of Diver Scallops with Brandied Lobster Cream Sauce  
Yukon Gold Mash, Grilled Asparagus*

### \*Filet and Maine Lobster Tail 66

*8 oz. Certified Angus Grilled Filet Mignon, Red Wine Demi, 6 oz. Maine Lobster Tail, Drawn Butter  
Yukon Gold Mash, Grilled Asparagus*

## Sides

Chef's Daily Risotto	5	Grilled Asparagus	5
Seasonal Vegetables	4	Yukon Gold Mash	4
Whipped Sweet Potatoes	4	Coconut Infused Jasmine Rice	4