

Thistle Lodge

BEACHFRONT RESTAURANT

Lunch

Starters

Chef's Soup of the Day

Ask your Server for Details

Creamy Lobster Bisque 10

Armagnac Foam

Crispy Fried Calamari and Shrimp 15

Smoked Marinara Dipping Sauce

Shrimp and Lobster Quesadilla 17

Onions, Peppers, Pepper Jack, Salsa and Sour Cream

Salad

*Salad Additions: Chicken +6 Shrimp, *Tuna, *Grouper, *Salmon, *Steak +14*

**Caesar 10*

Crisp Romaine Hearts, Shaved Parmesan, Creamy Caesar Dressing, Garlic Herb Bread

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

Flatbread

Vegetable and Herb 15

Mushrooms, Bell Peppers, Onions, Roasted Garlic, Sun-dried Tomatoes, Thyme, Oregano

Three Cheese 14

Mozzarella, Cheddar, Jack Cheese, Pomodoro Sauce, Fresh Basil

Add Pepperoni +2

**Churrasco Steak 16*

Marinated Grilled Skirt Steak, Arugula, Chopped Scallions, Chimichurri Sauce

Burgers

Portobello Burger 15

Marinated Grilled Portobello, Boursin, Lettuce, Tomato, Onion, Brioche Roll

**Angus Burger 16*

1/2 Pound Chopped Angus Short Rib, Lettuce, Tomato, Onion, Brioche Roll

**Bacon-Cheddar Burger 18*

Angus Burger with Aged Sharp Cheddar, Smoked Applewood Bacon

Sandwiches & Wraps

Served with Choice of Fries, Fruit or Mango Slaw

**Tuna Taco 16*

Seasoned and Seared Yellowfin, Served with Napa Cabbage Slaw, Fresh Guacamole and Salsa

**Gulf Grouper 18*

Blackened or Crunchy, Served on a Brioche Roll, Spicy Remoulade

Shrimp & Crab Wrap 16

Lump Crab, Gulf Shrimp, Spinach, Herbs, Mango Salsa

Lobster Salad Roll 18

Lobster, Celery, Red & Green Peppers, Mayo, Served on a Grilled Roll

Grilled Chicken 15

Grilled Chicken Breast, Swiss, Avocado, Lettuce, Tomato, Onion, Ciabatta Roll

Entrées

Atlantic Cod 20

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*

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 24

*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*