

Thistle Lodge

BEACHFRONT RESTAURANT

Lunch

Starters

Creamy Lobster Bisque, *Armagnac Foam* 10

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

Three Cheese Flatbread 14

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

Mushrooms, Onions, or Peppers +\$.50 each ~ Sausage, Ham, or Pepperoni +\$2 each

Salads

Caesar

*Chicken \$16/*Salmon \$20

Grilled or Blackened Chicken, Crisp Romaine Hearts, Shaved Parmesan, Creamy Caesar Dressing

Served with 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.

Add Chicken +\$6/Salmon +\$10

Cobb 15

Bacon, Egg, Tomato, Blue Cheese, Avocado, Cucumber, Buttermilk Ranch

Add Chicken +\$6/Salmon +\$10

Chilled Sesame Crusted Tuna and Quinoa 24

Sweet Chili Soya Glaze

Sandwiches

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

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

*Angus Burger 16

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

Cheese or Bacon +\$1 each

Vegetarian Burger Available (plant based substitute)

**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

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OPEN DAILY 11 AM - 3 PM

TROPICAL SPECIALTIES

12 oz \$11 16 oz \$14

Casa Paloma

Platinum Tequila, Pomegranate Liqueur
Pink Grapefruit Juice, Lemon Juice
Agave, Splash of Soda

Cool Cucumber

Cucumber Vodka, White Cranberry
Juice, Agave Splash of Sour Mix
Lime, Fresh Basil Garnish

Sanibel Iced Tea

Vodka, Fresh Brewed Tea, Honey
Peach Puree, Simple Syrup
Fresh Squeezed Lemon

Frozen Mudslide

Vodka, Irish Cream, Coffee Liqueur
Splash of Cream

Strawberry-Basil Lemonade

Citrus Vodka, Strawberry, Lemon
Basil, Splash of Soda

Frozen Daiquiris

Strawberry ~ Banana ~ Mango
Raspberry ~ Peach

Sparkling by the Glass

Zonin Prosecco Brut NV, Veneto, IT	11
Louis Perdrier NV, Burgundy	11
Louis Perdrier Rose NV, Italy	11
Moet & Chandon Imperial NV, Epernay, 187 ml	19

White White by the Glass

Ryder Estate Chardonnay, Central Coast, CA	11
Ryder Estate Rose, Central Coast, CA	11
Ryder Estate Sauvignon Blanc, Central Coast, CA	11
Caposaldo Pinot Grigio, Veneto, IT	13
Angeline Sauvignon Blanc, Russian River	15
Butter Chardonnay, Jam Cellars, Napa	15

Bourbon Smash

Bourbon, Lemonade, Fresh Mint

Pina Colada

Rum, Pineapple Juice, Coconut Cream
Toasted Coconut Rim

Rum Punch

Coconut Rum, Banana Liqueur
Pineapple Juice, OJ, Grenadine
Dark Rum Float

Margarita

Platinum Tequila, Triple Sec
Sour Mix and Lime

Pineapple-Coconut Margarita

Platinum Tequila, Triple Sec
Sour Mix and Lime, Pineapple Juice
Cream of Coconut

Rum ~ Tequila Mojitos!

White Rum or Platinum Tequila, Mint Lime Juice,
Cane Sugar Syrup, Splash of Soda

Red Wine by the Glass

Ryder Estate Pinot Noir, Central Coast, CA	11
Ryder Estate Merlot, Central Coast, CA	11
Ryder Estate Cabernet Sauvignon, CA	11
Kings Ridge Pinot Noir, Oregon	15
Juggernaut Hillside Cabernet Sauvignon, CA	15
Troublemaker Red Blend, Paso Robles, CA	15

Draft Beer (Pint) 8

Bud Light	Key West Ale
Stella Artois	Landshark
Yuengling Lager	Shock Top
Hurricane Reef IPA	Killian's Red
Dos Equis Lager Especial	Leinenkugel's