

# *Thistle Lodge*

BEACHFRONT RESTAURANT

## *Taste of the Islands November Specials!*

### *Cocktail*

Cool Cucumber \$8

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

### *Appetizers*

Sesame and Lime Zest Crusted Ahi Tuna \$5

*Served on bed of Wakame Salad with Sweet Soya Reduction  
Wasabi Crème Fraiche*

Espresso Crusted Lamb Lollipop \$5

*Served with Jus Lie and Payaya Mint Relish*

## *Dinner*

### **Appetizers**

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**

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*

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

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## Land

Fettuccine Alfredo 30

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

Basque Chicken 32

*Seared Boneless Breast, Braised in Red Wine with Andouille Sausage, Artichokes, Sun-dried Tomatoes  
Garlic, Shallots and Crushed Black Peppercorns, Finished with Heavy Cream*

\*Grilled Rib Eye 40

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

\*Grilled Filet 44

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

\*Espresso Crusted Lamb Rack 46

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

## Sea

\*Pistachio Crusted Salmon 32

*Vera Cruz Sauce, Coconut Infused Jasmine Rice, Seasonal Vegetables*

Black Grouper 38

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

Seafood Provencal 40

*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*

Sea Bass a la Toscana 45

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

\*Seared Diver Scallops 45

*Lump Crab and Lobster Topping, Brandied Lobster Cream Sauce, Jasmine Rice, Seasonal Vegetables*

## Land & Sea

\*Filet & Jamaican BBQ Shrimp 48

*8 oz. Grilled Certified Angus Filet, Red Wine Demi*

*Two Jumbo Jamaican Style Gulf Shrimp*

*Yukon Gold Mash, Grilled Asparagus*

\*Filet & Black Grouper 52

*8 oz. Certified Angus Grilled Filet Mignon, Red Wine Demi*

*4 oz. Seared Black Grouper Fillet with Dijon-Citrus Beurre Blanc*

*Yukon Gold Mash, Grilled Asparagus*

\*Filet & Diver Scallops 54

*8 oz. Certified Angus Grilled Filet Mignon, Red Wine Demi*

*Seared Diver Scallop Duo with Brandied Lobster Cream Sauce*

*Yukon Gold Mash, Grilled Asparagus*

## Sides

Chef's Daily Risotto

5

Seasonal Vegetables

4

Venere Nero Rice

4

Grilled Jumbo Asparagus

5

Yukon Gold Mash

4

Coconut Infused Jasmine Rice

4