



## *Happy Mother's Day!*

*Thistle Lodge Beachfront Restaurant*

*Sunday, May 9, 2021 Serving 11:00 am - 3:00 pm*

*Adults \$56.00, Children's Menu (10 years old and under) \$19.95 Plus Tax and 20% Gratuity*

*For the Safety and Well Being of Everyone, All Guests Must Wear Masks Inside*

*When Not Seated at Table, Per City of Sanibel.*

### *Appetizer Bar*

*Snow Crab Legs, Chilled Gulf Shrimp, Oysters  
Cocktail and Mignonette Sauces*

*Mini Crab Cakes*

*Jerk Spiced, Served with Remoulade Sauce*

*Raspberry Brie Puffs*

*International & Domestic Cheese*

*Prince Edward Island Mussels*

*Chorizo, White Wine, Shallot and Tomato Broth*

*Tomato Bisque Soup*

### *Choice of Salad*

*Caesar*

*Artisan Romaine, Shaved Parmesan*

*Creamy Caesar Dressing, Herbed Baguette*

*Spinach and Roasted Beets*

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

*Balsamic and Olive Oil Drizzle*

### *Choice of Entrée*

*Pasta Primavera*

*Cavatappi Tossed with Steamed Winter Vegetables*

*Pomodoro Sauce, Fresh Herbs*

*Baked Atlantic Salmon*

*Key lime Beurre Blanc, Coconut Infused Jasmine Rice, Roasted Winter Vegetables*

*Stuffed Shrimp*

*Lobster and Crab Stuffing, Brandied Cream Sauce, Jasmine Rice, Roasted Winter Vegetables*

*Roasted Prime Rib of Beef*

*Jus Natural, Yukon Gold Mash and Roasted Winter Vegetables*

*Herb Crusted Lamb Chops, Mint Jus Lie*

*Yukon Gold Mash and Roasted Winter Vegetables*

*Ciabatta, Sweet Creamery Butter*

### *Dessert Bar*

*Fresh Tropical Fruit and Chef's Assortment of Desserts and Pastries*

# *Thistle Lodge*

BEACHFRONT RESTAURANT

*Children's Menu (10 years old and under)*

*Children May Enjoy the Appetizer and Dessert Bar*

## *Salads*

*Select One*

Fresh Tropical Fruit

Florida Baby Greens

*Fresh Florida Field Greens, Cucumbers, Carrots, Tomatoes  
Ranch Dressing*

## *Entrées*

*Select One*

Baked Chicken Breast

*Mashed Potatoes, Green Beans*

Chicken Tenders and Fries

Pasta and Vegetables

*Marinara or Butter Sauce*

Macaroni and Cheese

# *Thistle Lodge*

BEACHFRONT RESTAURANT

## *Happy Mother's Day!*

*Three Course Prix Fixe Menu \$60*

### *Appetizers*

**Stuffed Mushrooms +\$14**

*Silver Dollar Mushrooms, Stuffed with Spinach, Sun-dried Tomato and Boursin Cheese*

**\*Sesame Crusted Ahi Tuna +\$16**

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

*Sweet Soy Reduction, Wasabi Crème Fraiche*

### *Choice of Salad*

**Beachfront**

*Mesclun Greens, Frizzled Leeks, Raspberries and Mandarin Orange Sections  
Macadamia Nut Vinaigrette*

**Caesar**

*Artisan Romaine, Shaved Parmesan  
Creamy Caesar Dressing, Herbed Baguette*

**Spinach and Roasted Beets**

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

### *Choice of Entrée*

**\*Pasta Primavera**

*Cavatappi Tossed with Roasted Vegetables  
Pomodoro Sauce and Fresh Herbs*

**Seafood Provencal**

*Gulf Shrimp, Lobster, Mussels and Clams Sautéed in 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*

**Parmesan-Herb Crusted Sea Bass**

*Brandied Lobster Cream Sauce, Jasmine Rice, Seasonal Vegetables*

**Black Grouper**

*Pan Flashed, With Tomato, Shallots, Garlic and Spinach, White Wine  
Coconut Infused Jasmine Rice, Seasonal Vegetables*

**\* New Zealand Rack of Lamb**

*Espresso Crusted Rack of Lamb, Jus Lié, Yukon Gold Mash, Seasonal Vegetables*

**\*14 oz. Roasted Prime Rib**

*Jus Natural, Yukon Gold Mashed, Seasonal Vegetables*

### *Choice of Dessert*

**Chocolate Molten Lava Cake**

*White Chocolate Sauce*

**Key Lime Pie**

*Fresh Raspberry*

**Salted Caramel Vanilla Beans Molten Lava Cake**

*Caramel Sauce*

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness, especially if you have certain medical conditions.*