

Thistle Lodge

BEACHFRONT RESTAURANT

Dinner

Appetizers

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

*Sesame Crusted Ahi Tuna 16

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

Sweet Soy Reduction, Wasabi Crème Fraiche

Maryland Jumbo Lump Crab Cake 18

Frizzled Onions, Roasted Tomato Beurre Rouge

Soup

Creamy Lobster Bisque 11

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 15

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

Thistle Lodge

BEACHFRONT RESTAURANT

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 45

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 47

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

*Seared Diver Scallops 55

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 59

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