

Thistle Lodge BEACHFRONT RESTAURANT

Lunch

Starters

Creamy Lobster Bisque, *Armagnac Foam* 11

Crispy Fried Calamari and Shrimp, *Smoked Marinara Dipping Sauce* 16

Three Cheese Flatbread 15

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

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

Salads

**Caesar*

Chicken 17/Salmon 20

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

Served with Garlic Herb Bread

Spinach and Roasted Beets 15

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

Balsamic and Olive Oil Drizzle

Add Chicken +7/Salmon +10

Cobb 16

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

Add Chicken +7/Salmon +10

Chilled Sesame Crusted Tuna and Quinoa 25

Sweet Chili Soya Glaze

Sandwiches

Served with Choice of Fries, Fruit or Mango Slaw

**Tuna Taco 17*

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 16

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



OPEN DAILY 11 AM - 3 PM

TROPICAL SPECIALTIES

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

Lime Juice, Agave, Sour Mix

Fresh Cucumber Slices

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

Domaine Ste. Michelle Brut NV, WA 11

Louis Perdrier Rose NV, Italy 11

White Wine by the Glass

Ryder Estate Sauvignon Blanc, Central Coast, CA 11

Bollini Pinot Grigio, Vigneti Delle Dolomiti, IT 13

Thistle Lodge Private Label Chardonnay, CA 11

Saintsbury Chardonnay, Carneros 15

Ryder Estate Rose, Central Coast, CA 11

Aperol Spritz

Prosecco, Aperol, Splash of Soda, Orange Slice

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 Merlot, Central Coast, CA 11

Thistle Lodge Private Label Cabernet, CA 11

King Estate Inscription Pinot Noir, OR 15

Juggernaut Hillside Cabernet Sauvignon, CA 15

Troublemaker Red Blend, Paso Robles, CA 15

Draft Beer 8

Michelob Amber Bock Lager Bud Light

Dos Equis Lager Especial Key West Ale

High Five IPA Kona Big Wave

Sam Adams Octoberfest Stella Artois

Mangolandia Blonde Ale Yuengling Lager