



Happy Mother's Day!

Thistle Lodge Beachfront Restaurant

Sunday, May 8, 2022 Serving 11:00 am - 3:00 pm

Appetizers

Stuffed Mushrooms 15

Four Silver Dollar Mushrooms Stuffed with Spinach, Sun-dried Tomatoes and Boursin Cheese

Prince Edward Island Mussels 15

Chorizo, White Wine, Shallot and Tomato Broth

Soup

Creamy Lobster Bisque 12

Armagnac Foam, Herbed Baguette

Salads

Grilled Chicken Caesar 20

Artisan Romaine, Shaved Parmesan

Creamy Caesar Dressing, Herbed Baguette

Grilled Salmon with Spinach and Roasted Beets 26

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

Balsamic and Olive Oil Drizzle

Entrées

*Huevos Rancheros 20

Two Sunny Eggs over Re-fried Beans, Ranchero Sauce, Shredded Jack Cheese

Chopped Green Onions, Fried Flour Tortilla

*Crab Cake Benedict 26

Two Poached Eggs, Jumbo Lump Crab Cake and Tomato on a Toasted English Muffin

Topped with Hollandaise Sauce, Fresh Fruit and Berries

Pasta Primavera 26

Pomodoro Sauce, Chef's Seasonal Vegetables, Fresh Herbs

*Pan Flash Atlantic Salmon 30

Key lime Beurre Blanc, Tropical Fruit Salsa, Coconut Infused Jasmine Rice

Basque Chicken 28

Seared Boneless Breast, Braised in Red Wine with Andouille Sausage, Artichokes, Sun-dried Tomatoes

Garlic, Shallots and Crushed Black Peppercorns, Finished with Heavy Cream, Yukon Gold Mash

Stuffed Shrimp 32

Lobster and Crab Stuffing, Brandied Cream Sauce, Jasmine Rice

*Roasted Prime Rib of Beef 35

10 oz. Cut, Served with Jus Natural, Yukon Gold Mash, Broccoli

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