



*Saturday Oct 31 2009*

## ***Fishing Tournament Dinner menu***

### ***Salad***

***Classic Caesar Salad***

***Or***

***House Salad***

### ***Entrée Selection***

#### ***Pan Seared Triple Tail with Mango Salsa***

*Served with Chef's rice and vegetable*

#### ***Rosemary Roasted Chicken Breast***

*Half breast of chicken, bone in, seasoned with fresh rosemary and oven roasted*

*Served with Chef's potato and vegetable*

#### ***Shrimp and Crab Fettuccini***

*Sautéed Gulf Shrimp, roasted red pepper, onion and spinach tossed with fettuccini and a roasted garlic blue crab cream*

#### ***Tarpon Lodge Veal Piccata***

*Scaloppini of veal sautéed with lemon, white wine, capers and mushrooms*

*Served with Chef's potato and vegetable*

### ***Dessert***

*Key Lime Pie*

*\$30.00 per person*

*(6% Sales Tax and 20% gratuity not included)*

***Cash Bar***