

ROOSEVELT'S at the Tarpon Inn

Appetizers

- Mediterranean Salmon Pate`* 11
Grilled Salmon enfolded in cream cheese with roasted red peppers presented on a crostini accompanied by egg, capers and red onion.
- Jumbo Lump Crab Cakes* 15
Two lump crab cakes enfolded with sautéed vegetables, lightly breaded and served with a chipotle remoulade atop a nest of baby greens.
- Quail Tails* 19
Semi-boneless bacon wrapped Quail stuffed with brie cheese and Serrano peppers served on a bed of risotto.
- Blackened Shrimp Skewers* 19
3 large shrimp generously seasoned with blacken spice, pan seared and served with roasted red pepper and habanero Chile lime inlays, garnished with perfectly ripe avocados, fried leeks, and lace potatoes.
- Coconut Shrimp* 19
3 large shrimp coconut and panko crusted served with our signature raspberry chipotle orange marmalade, fried to golden brown served on baby greens and fried onions.
- Grilled Oysters Rockefeller* 18
6 seasonal oysters stuffed with spinach, fennel, shallots, and Monterey cheese Sauce served on sea salt and fried leeks.
- Baguette Style Bread* 5
Served with fresh herbs and roasted garlic smothered in a balsamic and butter sauce.

Warning: Many of our items are prepared with shellfish. If you have shellfish or fish allergies; please consult with your waiter prior to ordering.

Salads

Warm Spinach salad

9

Hand picked baby spinach tossed in a warm sweet honey and bacon dressing with red onion slices, Borsion cheese and pearl tomatoes.

Wedge Salad

9

Iceberg Lettuce wedge topped with blue cheese, bacon and avocado, diced tomatoes and red onions served with a creamy blue-cheese and chipotle dressing.

Entrees

Chicken and Shrimp Involtni

28

Chicken breast stuffed with baby spinach and jumbo shrimp dredged in a picata batter then sautéed and served with saffron orzo and vegetables, garnished with fried leeks and jumbo lump crab cake served with a citrus berblanc.

Stuffed Chicken

26

Chicken breast with wing attached stuffed with sun dried tomatoes, artichokes, prosciutto and herbs served with mushroom risotto, vegetables and a rich creamy white wine sauce garnished with tomato brochette.

Grilled Quail

27

Two semi-boneless quail marinated in a balsamic and herb vinegar served with mushrooms, risotto and veggies.

Shrimp and Tenderloin Tower

38

Tournedos of beef entwined with jumbo shrimp nesting on a mushroom risotto with julienne vegetables and a red wine demi garnished with fried prosciutto.

Ribeye

35

Prime cut ribeye grilled to perfection and served on a tower of savyard potatoes with sautéed asparagus and a candied shallot demi glaze garnished with tobacco onions.

10oz Tenderloin

27

Beef tenderloin served with a black forest mushroom sauce on savyard potatoes and veggies.

Steak and Lobster (Fri and Sat only)

45

6 oz Brazilian lobster and hand cut 4 oz tenderloin grilled and steamed to perfection with drawn butter and red wine demi-glace, served with Savoyard potatoes and julienned vegetables.

Dijon Encrusted Lamb Rack

38

Dijon and Italian herb crusted New Zealand lamb rack with our apple-rosemary Red wine demi-glace, served on top of Savoyard potatoes and perfectly crisped Asparagus tips.

Seafood Entrees

Caribbean Char Drum

28

Filet of drum with a Caribbean char rub, pan seared and served on Savoyard potatoes with julienne vegetables and a Creole cream sauce with micro greens and a stone-ground mustard inlay.

Grilled Tuna

30

Herb grilled tuna served with a Grand Marnier and concasse tomato berblanc, resting on Savoyard potatoes and julienned vegetables.

Pan-Seared Snapper with Shrimp and Ricotta Ravioli 32

Herb and lemon encrusted skin-on red snapper sitting on a bed of julienned vegetables surrounded by shrimp ravioli in a bath of roasted garlic white wine berblanc.

Citrus Grilled Grouper

32

Citrus marinade 8 oz grilled grouper steak accompanied by Savoyard potatoes and julienne vegetables, served with our lobster cream sauce.

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