

Classic Champagne Brunch Menu

Thistle Lodge

Appetizers

Citrus Vodka Cured Salmon

Chive Cream Cheese, Caviar, Bagel Chips, Traditional Garnish

12

Seared Maine Sea Scallops

Arugula, Truffle Polenta, Black Olive Vinaigrette

14

Creole Steamed Jumbo Shrimp

Spicy Brady Louis and Cocktail Sauces

11

Barbecue Shrimp

Pineapple Salsa, Garlic Baked Baguette

11

Smoked Tasso & Exotic Wild Mushrooms

Creole Cream Sauce, Pasta, Fresh Grated Reggiano Parmigiano

10

Soup and Salad

Homemade Gumbo of the Day

7

Creamy Lobster Bisque

Lump Crab and Cognac Cream

8

Thistle Lodge's Own Caesar Salad

House Made Caesar Dressing, Garlic Croutons

7

Beef Steak Tomato and Mozzarella Salad

Basil Puree, Extra Virgin Olive Oil, Balsamic Syrup

9

Entrees

Grand Marnier Citrus French Toast

Breakfast Sausage Links or Apple Wood Smoked Bacon Strips
Berry Compote, Cinnamon Whipped Cream

14

Tournedos of Beef

Spinach, Eggs Your Way, Jumbo Asparagus, Truffle Cream Potatoes, Wild Mushroom Hollandaise

24

Buttermilk Fried Chicken

Sweet Corn, Mashed Potatoes, Baby Carrots, Country Gravy, Honey

18

Eggs Thistle Lodge

Poached Eggs over English Muffins, Roasted Asparagus, Apple Wood Smoked Bacon, Louisiana Crabmeat Hollandaise

16

Sanibel Beach Omelet

Chorizo Sausage, Pepper Jack Cheese, Black Bean Sauce, Avocado, Chipotle Sour Cream

14

Parmesan Crusted Salmon

Haricot Verts, Baby Carrots, Dill Salad, Citrus Beurre Blanc

18

Seared Crab Cakes

Poached Eggs, Meyer Lemon Hollandaise

18

Sides

Apple Wood Smoked Bacon

5

Home Fried Potatoes

5

Creamy Cheese Polenta

5

Apple Wood Smoked Sausage

5

Desserts

Chef's a la Carte dessert selections available

Please ask your server