

# ROOSEVELT'S at the Tarpon Inn

## Appetizers

### **Roosevelt Trio**

18

*2oz sautéed crab cake, Italian herb breaded shrimp and parmesan encrusted calamari accompanied with basil pesto, chipotle remoulade atop a nest of baby greens.*

### **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.*

### **Coconut Shrimp**

18

*3 large coconut and panko crusted shrimp served with our signature raspberry chipotle orange marmalade, fried golden brown served on baby greens and fried leeks.*

### **Smoked Salmon Pizzette**

12

*Toasted focaccia bread topped with vegetable and herd infused cream cheese, freshly smoked salmon, roasted red peppers, red onion, capers and parmesan cheese.*

### **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 balsamic and butter sauce.*

## 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*

tomato and red onions served with a creamy blue-cheese and chipotle dressing.

**Greek Salad** **9**

*Tender romaine, assorted Greek olives, Capers, red onion, cucumbers, tomatoes and feta cheese drizzled with fresh Greek vinaigrette.*

*Roosevelt's Dressings: Creamy Garlic Herb, Blue Cheese Chipotle, Sweet Bacon, Balsamic, Greek*

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**Entrees**

**Chicken and Shrimp Involtini** **28**

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

**Stuffed Chicken** **26**

*Chicken breast with wing attached stuffed with sun dried tomatoes, artichokes, prosciutto and herbs served with mushroom risotto, julienne 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 julienne vegetables.*

**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.*

**10 oz New York Strip** **27**

*Grain fed Angus strip loin grilled to order and garnished with sour cream horseradish sauce and served with savoyard potatoes and sautéed green beans with tomato, bacon and onion.*

**12 oz Ribeye** **34**

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

**10 oz Tenderloin 28**

**6 oz Petite Tenderloin 22**

*Beef tenderloin served with a black forest mushroom sauce on savoyard potatoes and sautéed asparagus.*

**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 julienne 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.*

**Vegetarian Grill**

**22**

*Grilled fresh asparagus and tomato wedges marinated in balsamic vinaigrette with sautéed julienne vegetables served with your choice of orzo or fettuccine.*

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

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### 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 beurre blanc, resting on Savoyard potatoes and julienne vegetables.*

**Pan-Seared Snapper with Shrimp and Ricotta Ravioli**

**32**

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

**Citrus Grilled Grouper**

**32**

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

**Shrimp & Oyster Embrochette** 24

*Three bacon-wrapped shrimp stuffed with marinated oysters nestled on a bed of fettuccine with roasted-garlic and herb beurre blanc garnished with parmesan cheese and Italian parsley.*

**Desserts**

**ROOSEVELT'S Signature Key Limon Pie** 10

*Smooth layers of freshly made key lime confection and velvety lemon ice box in a short bread crust topped with real whipped cream and Parrot Bay Key Lime Rum sauce.*

**Chocolate Pecan Torte** 10

*Favorite southern specialty of caramelized sugar and pecans with a chocolate center inside a pastry shell topped with Grand Marnier macerated berries.*

**Tiramisu** 10

*Repeating layers of Italian sponge cake soaked in espresso and mascarpone custard topped with whipped cream, cocoa and cinnamon.*

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*Plate Item Change \$2    Plate Charge \$2    Extra Sauce or Dressing (2oz.) \$2*