



Welcome Back to the Thistle Lodge at Casa Ybel Resort!

We are committed to providing you with warm, friendly, professional service. Our staff will be wearing medical grade face masks, and using gloves for the safety and well being of all, and will do their best to maintain proper distancing.

We welcome your feedback so that we may best serve you.

Thank you for your Patronage!

Dinner

Appetizers

Maryland Jumbo Lump Crab Cake 16

Frizzled Onions, Roasted Tomato Beurre Rouge

*Sesame Crusted Ahi Tuna 16

Lime Zest and Sesame Crusted Ahi, served on a Bed of Wakame Salad

Sweet Soy Reduction, Wasabi Crème Fraiche

Prince Edward Island Mussels 15

Sautéed in Lemon, Garlic, White Wine and Thyme, Served with a Toasted Garlic Baguette

Cedar Smoked Grilled Octopus 16

Served over Garlic Fingerling Potatoes with Blueberry Compote and Mojito Glaze

Soup

Creamy Lobster Bisque 10

Armagnac Foam

Salad

Beachfront 9

Mesclun Greens, Frizzled Leeks, Raspberries and Mandarin Orange Sections

Macadamia Nut Vinaigrette

*Caesar 10

Artisan Romaine, Shaved Parmesan, White Anchovies

Creamy Caesar Dressing, Herbed Baguette

Spinach and Roasted Beets 14

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

Balsamic and Olive Oil Drizzle

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness

A 20% gratuity may be added to the check for parties of six or more

Thistle Lodge

BEACHFRONT RESTAURANT

Land

Fettuccine Alfredo 30

Chicken, Mushrooms and Early Peas in a Creamy Alfredo Sauce

Basque Chicken 32

*Seared Boneless Breast, Braised in Red Wine with Andouille Sausage, Artichokes, Sun-dried Tomatoes
Garlic, Shallots and Crushed Black Peppercorns, Finished with Heavy Cream*

*Grilled Rib Eye 40

12 oz. Certified Angus Beef, Red Wine Demi, Yukon Gold Mash, Seasonal Vegetables

*Grilled Filet 44

8 oz. Certified Angus Beef, Steak au Poivre Sauce, Yukon Gold Mash, Grilled Asparagus

*Espresso Crusted Lamb Rack 46

New Zealand Rack of Lamb with Jus Lie and Papaya Mint Relish, Yukon Gold Mash, Seasonal Vegetables

Sea

*Pistachio Crusted Salmon 32

Vera Cruz Sauce, Coconut Infused Jasmine Rice, Seasonal Vegetables

Black Grouper 38

*Pan Flashed, Dijon-Citrus Beurre Blanc, Topped with Salmon Roe
Coconut Infused Jasmine Rice, Seasonal Vegetables*

Seafood Provencal 40

*Gulf Shrimp, Lobster, Mussels and Clams Sautéed in Lemon, Garlic, Tomato, Butter, and White Wine
Finished with a Touch of Cream and Served over Angel Hair Pasta
Topped with Fresh Chopped Basil and Parsley*

Sea Bass a la Toscana 45

*Sundried Tomato, Artichoke Hearts, Sliced Lemons and Portobello Mushrooms in a Cream Sauce
Served with Venere Nero Rice*

*Seared Diver Scallops 45

Lump Crab and Lobster Topping, Brandied Lobster Cream Sauce, Jasmine Rice, Seasonal Vegetables

Land & Sea

*Filet & Jamaican BBQ Shrimp 48

8 oz. Grilled Certified Angus Filet, Red Wine Demi

Two Jumbo Jamaican Style Gulf Shrimp

Yukon Gold Mash, Grilled Asparagus

*Filet & Black Grouper 52

8 oz. Certified Angus Grilled Filet Mignon, Red Wine Demi

4 oz. Seared Black Grouper Fillet with Dijon-Citrus Beurre Blanc

Yukon Gold Mash, Grilled Asparagus

*Filet & Diver Scallops 54

8 oz. Certified Angus Grilled Filet Mignon, Red Wine Demi

Seared Diver Scallop Duo with Brandied Lobster Cream Sauce

Yukon Gold Mash, Grilled Asparagus

Sides

Chef's Daily Risotto 5
Seasonal Vegetables 4
Whipped Sweet Potatoes 4

Grilled Jumbo Asparagus 5
Yukon Gold Mash 4
Coconut Infused Jasmine Rice 4



Lunch

Starters

Creamy Lobster Bisque, *Armagnac Foam* 10

Crispy Fried Calamari and Shrimp, *Smoked Marinara Dipping Sauce* 15

Three Cheese Flatbread 14

Mozzarella, Cheddar, Jack Cheese, Pomodoro Sauce, Fresh Basil

Mushrooms, Onions, or Peppers +\$.50 each ~ Sausage, Ham, or Pepperoni +\$2 each

Salads

Caesar

*Chicken \$16/*Salmon \$20

Grilled or Blackened Chicken, Crisp Romaine Hearts, Shaved Parmesan, Creamy Caesar Dressing

Served with Garlic Herb Bread

Spinach and Roasted Beets 14

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

Balsamic and Olive Oil Drizzle.

Add Chicken +\$6/Salmon +\$10

Cobb 15

Bacon, Egg, Tomato, Blue Cheese, Avocado, Cucumber, Buttermilk Ranch

Add Chicken +\$6/Salmon +\$10

Chilled Sesame Crusted Tuna and Quinoa 24

Sweet Chili Soya Glaze

Sandwiches

Served with Choice of Fries, Fruit or Mango Slaw

*Tuna Taco 16

Seasoned and Seared Yellowfin, Served with Napa Cabbage Slaw, Fresh Guacamole and Salsa

*Gulf Grouper 18

Blackened or Crunchy, Served on a Brioche Roll, Spicy Remoulade

Lobster Salad Roll 18

Lobster, Celery, Red & Green Peppers, Mayo, Served on a Grilled Roll

Grilled Chicken 15

Grilled Chicken Breast, Swiss, Avocado, Lettuce, Tomato, Onion, Ciabatta Roll

*Angus Burger 16

1/2 Pound Chopped Angus Short Rib, Lettuce, Tomato, Onion, Brioche Roll

Cheese or Bacon +\$1 each

Vegetarian Burger Available (plant based substitute)

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Thistle Lodge

BEACHFRONT RESTAURANT

OPEN DAILY 11 AM - 3 PM

TROPICAL SPECIALTIES

12 oz \$11 16 oz \$14

Casa Paloma

Platinum Tequila, Pomegranate Liqueur
Pink Grapefruit Juice, Lemon Juice
Agave, Splash of Soda

Cool Cucumber

Cucumber Vodka, White Cranberry
Juice, Agave Splash of Sour Mix
Lime, Fresh Basil Garnish

Sanibel Iced Tea

Vodka, Fresh Brewed Tea, Honey
Peach Puree, Simple Syrup
Fresh Squeezed Lemon

Frozen Mudslide

Vodka, Irish Cream, Coffee Liqueur
Splash of Cream

Strawberry-Basil Lemonade

Citrus Vodka, Strawberry, Lemon
Basil, Splash of Soda

Frozen Daiquiris

Strawberry ~ Banana ~ Mango
Raspberry ~ Peach

Sparkling by the Glass

Zonin Prosecco Brut NV, Veneto, IT	11
Louis Perdrier NV, Burgundy	11
Louis Perdrier Rose NV, Italy	11
Moet & Chandon Imperial NV, Epernay, 187 ml	19

White White by the Glass

Ryder Estate Chardonnay, Central Coast, CA	11
Ryder Estate Rose, Central Coast, CA	11
Ryder Estate Sauvignon Blanc, Central Coast, CA	11
Caposaldo Pinot Grigio, Veneto, IT	13
Angeline Sauvignon Blanc, Russian River	15
Butter Chardonnay, Jam Cellars, Napa	15

Bourbon Smash

Bourbon, Lemonade, Fresh Mint

Pina Colada

Rum, Pineapple Juice, Coconut Cream
Toasted Coconut Rim

Rum Punch

Coconut Rum, Banana Liqueur
Pineapple Juice, OJ, Grenadine
Dark Rum Float

Margarita

Platinum Tequila, Triple Sec
Sour Mix and Lime

Pineapple-Coconut Margarita

Platinum Tequila, Triple Sec
Sour Mix and Lime, Pineapple Juice
Cream of Coconut

Rum ~ Tequila Mojitos!

White Rum or Platinum Tequila, Mint Lime Juice,
Cane Sugar Syrup, Splash of Soda

Red Wine by the Glass

Ryder Estate Pinot Noir, Central Coast, CA	11
Ryder Estate Merlot, Central Coast, CA	11
Ryder Estate Cabernet Sauvignon, CA	11
Kings Ridge Pinot Noir, Oregon	15
Juggernaut Hillside Cabernet Sauvignon, CA	15
Troublemaker Red Blend, Paso Robles, CA	15

Draft Beer (Pint) 8

Bud Light	Key West Ale
Stella Artois	Landshark
Yuengling Lager	Shock Top
Hurricane Reef IPA	Killian's Red
Dos Equis Lager Especial	Leinenkugel's



Sunday Brunch

Starters

Creamy Lobster Bisque, *Armagnac Foam* 10

Crispy Fried Calamari and Shrimp, *Smoked Marinara Dipping Sauce* 15

Three Cheese Flatbread 14

*Mozzarella, Cheddar, Jack Cheese, Pomodoro Sauce, Fresh Basil
Mushrooms, Onions, or Peppers +.50 each ~ Sausage, Ham, or Pepperoni +2 each*

Salads

Chicken or *Salmon Caesar 16/20

Grilled or Blackened Chicken or Salmon

Crisp Romaine Hearts, Shaved Parmesan, Creamy Caesar Dressing

Served with Garlic Herb Bread

Spinach and Roasted Beets 14

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

Balsamic and Olive Oil Drizzle.

*Add Chicken +6/*Salmon +10*

Cobb 15

Bacon, Egg, Tomato, Blue Cheese, Avocado, Cucumber, Buttermilk Ranch

*Add Chicken +6/*Salmon +10*

Chilled Sesame Crusted *Tuna and Quinoa 24

Sweet Chili Soya Glaze, Pickled Ginger

Sandwiches

Served with Choice of Fries, Fruit or Mango Slaw

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Seasoned and Seared Yellowfin, Served with Napa Cabbage Slaw, Fresh Guacamole and Salsa

*Gulf Grouper 18

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Grilled Chicken Breast, Swiss, Avocado, Lettuce, Tomato, Onion, Ciabatta Roll

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1/2 Pound Chopped Angus Short Rib, Lettuce, Tomato, Onion, Brioche Roll

Cheese or Bacon +1 each

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Brunch Entrées on Reverse Side



Entrées

Avocado Toast 16

*Toasted Whole Grain Bread, Sliced Avocado, EVOO drizzle, Lemon Juice, Fresh Cilantro
Served with a Sunny-Side Up Egg*

Belgian Waffle 16

*Large Waffle with Fresh Berry Compote, Lemon-Vanilla Whipped Cream
Fresh Fruit and Berries*

*Bagel with Smoked *Salmon and Boursin 18*

*Toasted Bagel Served with North Atlantic Smoked Salmon, Boursin Cheese,
Tomato, Red Onion and Capers, Fresh Fruit and Berries*

**Eggs Benedict 18*

*Two Poached Eggs, Canadian Bacon on a Toasted English Muffin, Topped with Hollandaise Sauce
Fresh Fruit and Berries*

**Crab Cake Benedict 22*

*Two Poached Eggs, Jumbo Lump Crab Cake and Tomato on a Toasted English Muffin
Topped with Hollandaise Sauce, Fresh Fruit and Berries*

Shrimp and Grits 22

*Barbequed Butter Shrimp, Sautéed in White Wine, Cream, Fresh Parsley and Minced Garlic Clove
Smoked Gouda Grits with Andouille Sausage*

**Scallops and Risotto 26*

*Duo of Seared Jumbo Sea Scallops, Served over Risotto
Topped with Creamy Lobster Butter Sauce and Chives, Grilled Jumbo Asparagus Spears*

Chicken and Couscous 20

*Grilled Boneless, Skinless Chicken Breast, Cilantro Beurre Blanc
Served over Roasted Vegetable Couscous*

**Steak and Eggs 25*

*6 oz. Choice Top Sirloin, Two Eggs Cooked any Style
Served with Fried Potatoes and Grilled Jumbo Asparagus Spears*

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