



# THISTLE LODGE

## BEACHFRONT RESTAURANT

AT CASA YBEL RESORT

### LUNCH

#### APPETIZERS

**FIRECRACKER ROCK SHRIMP AND CRAB ROLL**  
OUR VERSION OF EGG ROLL FLORIDIAN STYLE, WITH BOK CHOY, ASIAN  
VEGETABLES IN A CRISPY WRAPPER, WITH SWEET CHILE SAUCE  
7.25

**CRACKLING COCONUT SHRIMP**  
WITH THAI YOGURT CHILE SAUCE  
8.95

**ASIAN BARBECUED BEEF**  
WITH JAPANESE CUCUMBER SALAD  
8.95

**BEST EVER SEAFOOD CHOWDER**  
MADE WITH TODAY'S CATCH  
5.95

**PANKO CRUSTED CRAB CAKES**  
WITH RED PEPPER MAYO AND WATERCRESS SALAD  
9.95

**MUSSELS IN SKILLET**  
WHITE WINE TOMATO SAUCE AND TOASTED GARLIC POINTS  
10.95

**CRISPY FRIED CALAMARI**  
WITH KEY LIME AIOLI  
8.95

#### SALADS

**CAESAR SALAD**  
CRISP ROMAINE, OUR OWN DRESSING AND GARLIC CROUTONS 8.95  
BATTERED GROUPEL 9.95      GRILLED CHICKEN 9.95  
COCONUT SHRIMP 13.95      BLACKENED SALMON 12.95

**CRISPY GREENS COBB SALAD**  
BACON, EGGS, TOMATOES, BLEU CHEESE, AVOCADO  
AND CREAMY RANCH DRESSING 8.95  
BATTERED GROUPEL 9.95      GRILLED CHICKEN 9.95  
COCONUT SHRIMP 13.95      BLACKENED SALMON 12.95

**TROPICAL FRUIT EXPLOSION**  
WITH BANANA YOGURT BREAD  
10.95

**TRIPLE MARKET SALAD**  
SHRIMP SALAD, CHICKEN SALAD AND TUNA SALAD ON FRESH GREENS WITH  
TOMATOES, CUCUMBERS AND FRESH SLICED FRUIT  
9.95

**CHAR-GRILLED TUNA NICOISE**  
CALAMATA OLIVES, HARICOT VERT, EGGS AND YUKON POTATOES WITH  
BALSAMIC VINAIGRETTE DRIZZLED WITH PESTO  
10.95

**ROTI CHICKEN AND APPLE SALAD**  
MIXED GREENS, CANDIED WALNUTS AND BALSAMIC VINAIGRETTE  
10.95

#### SANDWICHES

ALL SANDWICHES SERVED WITH CHIPS AND FRESH ISLAND COLE SLAW

**BEACH FRONT BURGER**  
HALF POUND OF EXTRA LEAN BEEF CHAR-GRILLED  
TOPPED WITH YOUR CHOICE OF AMERICAN, SWISS, PEPPERJACK, CHEDDAR  
OR GORGONZOLA CHEESE  
7.25

**CASA YBEL'S CHEESE STEAK**  
CHOICE 6 OZ. NEW YORK STRIP SPICED WITH OUR OWN CHIPOLTE  
SEASONING, SERVED ON HOGIE ROLL WITH PILED HIGH CHILI ONION STRAWS  
10.95

**CHIPOLTE BARBECUED CHICKEN BREAST**  
WITH AVOCADO, TOMATO AND MELTED PEPPERJACK CHEESE  
ON TOASTED KAISER ROLL  
9.95

**GROUPEL SANDWICH**  
HAVE IT YOUR WAY, BLACKENED, GRILLED OR CRUNCHY FRIED  
SERVED WITH FRENCH FIRES AND FRESH ISLAND COLE SLAW  
11.95

#### FOCACCIA SANDWICHES

RUSTIC HERB FLAT BREAD SERVED WITH CHIPS, MIXED GREENS AND VINE RIPE TOMATO

**SESAME TUNA STACK**  
WITH CRISPY WONTONS, STICKY RICE, LEEKS, PEPPERS AND NAM PLA SAUCE  
19.95

#### HOT PLATES

**GRILLED PORTOBELLO MUSHROOM**  
SPINACH, RED PEPPERS, CHEVRE CHEESE AND WATERCRESS OIL  
12.95

**HOUSE LINGUINE**  
WITH GRILLED VEGETABLE RAGOUT 13.95  
CHICKEN 15.95      SHRIMP 19.95      SCALLOPS 20.95

**FETTUCCINI ALFREDO 11.95**  
ROASTED CHICKEN 15.95      SHRIMP 19.95      SCALLOPS 20.95

**HOUSE LINGUINE WITH GRILLED VEGETABLES**  
RAGOUT FROM ZUCCHINI, YELLOW SQUASH, PORTOBELLO MUSHROOM,  
RED PEPPERS, CHAMPAGNE VINAIGRETTE 14.95  
WITH CHICKEN 19.95      SHRIMP 22.95      SCALLOPS 23.95

**HERB ROASTED CHICKEN BREAST**  
NATURAL CHICKEN JUS, MASHED POTATOES, AND HARICOT VERT  
13.95

**SOY LACQUERED SNAPPER**  
JASMINE RICE AND WOK-FRIED VEGETABLES  
16.95

**COCO SHRIMP PLATTER**  
SERVED WITH JASMINE RICE & SWEET CHILE SAUCE  
15.95

THISTLE LODGE BEACHFRONT RESTAURANT AT CASA YBEL RESORT • 2255 WEST GULF DRIVE, SANIBEL ISLAND • 941-472-9200  
OPEN DAILY • LUNCH 11 AM - 3 PM • DINNER 5 PM. -10 PM.

ITEMS & PRICES SUBJECT TO CHANGE

# DINNER

## FOOD MARTINIS

**JUMBO SHRIMP COCKTAIL AND ROCK SHRIMP  
WITH BRANDIED COCKTAIL SAUCE**  
9.95

**GAZPACHO WITH SHRIMP, SCALLOPS AND  
FLAKY FRESH CATCH OF THE DAY**  
7.50

**SEAFOOD CEVICHE WITH FRESH AVOCADO SALSA**  
8.50

## APPETIZERS

**FIRECRACKER ROCK SHRIMP AND CRAB ROLL**  
OUR VERSION OF EGG ROLL FLORIDIAN STYLE, WITH BOK CHOY, AND ASIAN  
VEGETABLES IN A CRISPY WRAPPER, SERVED WITH SWEET CHILE SAUCE  
7.25

**CRACKLING COCONUT PRAWNS**  
PALM COCONUT IN AN ISLAND BATTER LACED WITH THAI CHILE SAUCE  
8.95

**CRISPY FRIED CALAMARI WITH KEY LIME AIOLI**  
8.95

**CARPACCIO OF BEEF**  
DRIZZLED WITH BASIL INFUSED EXTRA VIRGIN OLIVE OIL AND FLAKES OF  
PARMIGIANO REGGIANO WATERCRESS AND CRISPY CAPERS  
8.50

**MUSSELS POT-AU-FEU**  
TOMATOES, GARLIC, SHALLOTS, WHITE WINE FRESH HERB BROTH  
9.95

**ESCARGOT AND WILD MUSHROOM DEMI**  
EN CROUTE WITH PERNOD BUTTER, CONCASSEE, TOMATOES,  
SHIITAKE AND CREMINI SHROOMS  
9.50

**"BEST EVER" SEAFOOD CHOWDER MADE WITH TODAY'S CATCH**  
5.25

**HANDMADE LINGUINE**  
WITH FIRE GRILLED PORTOBELLO MUSHROOMS, RED PEPPERS,  
ZUCCHINI, TOMATOES, FRESH BASIL  
6.50

**RAINBOW ROLLS**  
TUNA, YELLOW TAIL, AVOCADO, AND SALMON OVER  
INSIDE-OUT CALIFORNIA ROLL WASABI  
9.95

**CLASSIC FRENCH ONION SOUP**  
GRUYERE CHEESE CRUSTY TOPPED  
6.25

**ASIAN INFUSION BARBECUE PLATTER**  
OF MARINATED CHICKEN AND BEEF OVER MARINATED VEGETABLES  
12.00

## SALADS

**CAESAR SALAD**  
HEARTS OF ROMAINE LETTUCE TOPPED WITH PARMESAN CHEESE  
CRISP AND HAND MADE CROUTONS  
5.75

**BEEF STEAK TOMATO AND MOZZARELLA SALAD**  
WITH BASIL PUREE, AND OLIVE OIL BALSAMIC SYRUP  
5.75

**APPLE SMOKED BACON SPINACH SALAD**  
PAN ROASTED APPLES, CARAMELIZED ONIONS, DRY SALTED RICOTTA  
5.50

**BEACHFRONT SALAD**  
BABY MIXED GREENS, TOASTED WALNUTS, SHIITAKE MUSHROOMS,  
OVEN DRIED TOMATOES, BLENDED WITH GOAT CHEESE DRESSING  
4.75

**TOSSED MIXED GREENS**  
WITH GRAPE TOMATOES, RED ONION, CUCUMBERS AND CROUTONS  
TOMATO BALSAMIC DRESSING  
4.25

## PRIME BEACH FRONT GRILLS

WE BUY ONLY PRIME BEEF FROM THE MID-WEST'S FINEST PRODUCERS. OUR  
BEEF IS AGED IN A PRIVATE AGING ROOM FOR 21-28 DAYS UNTIL IT REACHES  
IT'S ULTIMATE TENDERNESS AND TASTE, BRUSHED WITH OUR OWN  
SEASONING AND GRILLED TO YOUR PREFERRED TEMPERATURE

**CENTER CUT FILET 8 oz. 23.50**    **NEW YORK STRIP STEAK 12 oz. 23.95**  
**CENTER CUT FILET 10 oz. 28.75**    **NEW YORK STRIP STEAK 14 oz. 28.95**  
**PORTERHOUSE 24 OZ. MARKET PRICE**  
**CHICKEN BREAST 15.95**    **LAMB CHOPS 29.95**

SERVED WITH A CHOICE OF BAKED SWEET POTATO, BAKED POTATO OR MASHED POTATOES

### INDULGE YOUR GRILLS WITH TOPPERS AND SIDES

TOPPERS	SIDES
1.95	4.75
BEARNAISE SAUCE	FRESH ASPARAGUS
GORGONZOLA CRUST	CRABMEAT AND SPINACH MASHED BRULÉ
WILD MUSHROOM CABERNET	SAUTEÉ OF WILD MUSHROOMS AND
DEMI GLACE BORDELAISE SAUCE	SPRING ONIONS

## ENTREES

**HERB ROASTED BREAST OF CHICKEN**  
NATURAL CHICKEN JUS WITH SMASHED POTATOES AND HARICOT VERT  
15.95

**BRONZED RED SNAPPER WITH SCREAMING HOT ROCK SHRIMP**  
SWEET LEEKS, TOMATOES, DRIZZLED WITH KEY LIME BURRE BLANC  
19.95

**BUTTER POACHED LOBSTER TAIL AND CENTER CUR FILET**  
WITH SPINACH AND MUSHROOM RISOTTO, BORDELAISE AND LOBSTER BUTTER  
MARKET PRICE

**VEAL OSCAR**  
2 VEAL Tournedos WITH ALASKAN SNOW CRAB, ASPARAGUS, LOBSTER  
SCENTED HOLLANDAISE SERVED OVER TRUFFLE WHIPPED POTATOES  
23.95

**SESAME TUNA STACK**  
WITH CRISPY WONTONS, STICKY RICE, LEEKS, PEPPERS AND NAM PLA SAUCE  
19.95

**POTATO CRUSTED SALMON**  
WATERCRESS SALAD WITH TOMATO COULIS  
18.95

**SEXY "DRY PACK" SEA SCALLOPS WITH BROWN SAUCE**  
POTATO LATTICE AND HARICOT VERT  
21.95

**JUMBO SHRIMP TEMPURA**  
WITH SWEET POTATO, ZUCCHINI, BROCCOLI, SHIITAKE MUSHROOM,  
TENTSUYU DIPPING SAUCE  
18.95

**FILET OF BEEF - ROSEMARY SPEARED BLUE PRAWN**  
WITH CRAB BRULÉ MASHED POTATOES, GRILLED PORTOBELLO MUSHROOM,  
AND FRESH VEGETABLE  
29.95

**FLORIDA LOBSTER, GULF SHRIMP, MUSSELS, SEA SCALLOPS  
AND FRESH LOCAL CATCH**  
IN A LEMON GRASS PAN-ASIAN NAGE, TOMATOES, CHIVES  
25.75

**FETTUCINI ALFREDO**  
WITH CHICKEN 19.95    SHRIMP 22.95    SCALLOPS 23.95

**HOUSE LINGUINE WITH GRILLED VEGETABLES**  
RAGOUT FROM ZUCCHINI, YELLOW SQUASH, PORTOBELLO MUSHROOM,  
RED PEPPERS, CHAMPAGNE VINAIGRETTE  
14.95  
WITH CHICKEN 19.95    SHRIMP 22.95    SCALLOPS 23.95

**GRILLED PORTOBELLO WITH SAUTEED SPINACH**  
ROASTED PEPPERS, CHEVRE CHEESE AND A  
WATERCRESS OIL ON HANDMADE PASTA  
15.95

**PAN ROASTED MAINE LOBSTER**  
WITH FRESH TOMATO, TARRAGON CHARDONNAY SAUCE  
MARKET PRICE

MOST FISH MAY BE GRILLED OR BROILED, SERVED WITH LEMON,  
STEAMED VEGETABLES AND A SIDE OF POTATO OR RICE

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