



Appetizers

- Soup Du Jour** *Chef's daily creation* 4.25
- Don's Seafood Chowder** *Manhattan style, fresh fish and shellfish* 4.75
- French Onion Soup** *Sherry, onion, three cheese* 6.5
- Crab Cake** *Lump crab, roasted corn relish, remoulade, chipotle honey* 12.5
- Seared Ahi Tuna** *Togarashi spice, pickled ginger, wasabi, wakame salad* 11
- Mozzarella & Tomato Napoleon** *Fresh mozzarella, olive oil crostini, vine ripe tomato, basil, balsamic reduction* 8
- Escargot** *Garlic, butter, white wine, brie cheese* 9
- Stuffed Mushrooms** *Spinach, sun dried tomatoes, artichokes, sherry cream, asiago cheese* 8.5
- Baked Brie** *Puff pastry, fresh fruit, crostini, apple cherry chutney* 11
- Calamari** *Lightly dusted, Thai chili sauce* 9.5
- Jumbo Shrimp Cocktail** *5 jumbo shrimp, wasabi remoulade and cocktail sauce* 10.5
- Don's Sampler** *Mozzarella & tomato crostini, 2 jumbo shrimp cocktail, 1 crab cake* 12.5
- Prince Edward Island Mussels** *Sautéed with sherry, garlic butter, and herbs* 9

Salads

- Bistro** *Grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette* 5.5
- Pomeroy** *Mandarin oranges, strawberries, red onion, poppy seed dressing* 6
- Fishmarket** *Baby shrimp, chopped eggs, blue cheese, Don's Italian* 6.5
- Iceberg Wedge** *Bacon, egg, scallion, thousand island* 6
- Caesar** *Asiago cheese, croutons, creamy Caesar dressing* 5
- Spring Salad** *Caramelized wild mushrooms, baby spinach, hazelnuts, shaved manchego cheese, champagne walnut vinaigrette* 8.5

Lighthouse Favorites

- Park Farms Roasted Chicken** *Semi-boneless breast, pan roasted, whipped potatoes, green beans, shiitake cream* 19.5
- Portuguese Seafood Stew** *Scallops, shrimp, mussels, chorizo sausage, papparadelle pasta, tomato broth* 20.5
- Shrimp & Scallop Sauté** *Summer squash ratatouille, Tuscan orzo, chive pesto* 21.5
- Salmon Salad** *Sesame crusted salmon, carrots, red cabbage, mandarin oranges, crispy noodles, sesame ginger vinaigrette* 16.5
- Steak and Lobster** *Maine lobster tail, center cut filet mignon, whipped potato, vegetable* 37
- Alaskan King Crab Legs** *One and one-half pounds, steamed, whipped potato, vegetable* mkt
- Maine Lobster Tail** *Broiled cold water lobster, whipped potatoes, vegetable* 25 *Add a second tail for* 15
- Lobster and Shrimp Pasta** *Lemon basil fettuccine, charred peppers and fennel, fried capers, white wine, herb broth* 22
- Chicken Penne** *Sautéed chicken breast, spinach, pine nuts, asiago cheese, tomato cream sauce* 16



Freshline

Bay of Fundy Salmon *Grilled, almond cous cous, sautéed spinach, tomato vinaigrette* 22.5

Pacific Ahi Tuna *Seared rare, stir fry vegetables, sesame jasmine rice, soy ginger sauce, wasabi, pickled ginger* 25

George's Bank Sea Scallops *Cast iron seared, asiago pine nut risotto, swiss chard, lemon beurre blanc* 27

Alaskan Halibut *Olive oil braised, sweet pea gnocchi, tomato, carrot and green olive herb broth* 24

Great Lakes Walleye *Pretzel crust, sweet corn succotash, whipped Yukon golds, whole grain mustard aioli* 24

South American Tilapia *Coconut crust, jasmine rice, grilled pineapple, tempura shrimp, mango thai chile sauce* 23.5

George's Bank Schrod *Cracker crust, oven baked, wild rice blend, vegetable* 22.5

Simply Seafood

The following selections are simply prepared with roasted fingerling potatoes, steamed spinach and your choice of one of the following sauces

Soy Ginger Lemon Beurre Blanc Honey Mustard Aioli Cherry Port Vinaigrette

Grilled

Georges Bank Sea Scallops 24.5
Bay of Fundy Salmon 21.5
Pacific Ahi Tuna 23

Pan Roasted

South American Tilapia 20
Great Lakes Walleye 22
Alaskan Halibut 22

Steaks and Chops

STEAK ENHANCEMENTS \$2.5 EACH

***Sautéed Mushrooms *Fried Onion Straws *Maytag Bleu Cheese Butter *Caramelized Onions**

Filet Mignon *Char-grilled, potato leek gratin, vegetable, cabernet demi-glace*
 6 ounce.....24.5 8 ounce.....29.5

N.Y. Angus Strip *12 ounce, char-grilled, whipped potatoes, vegetable, cabernet demi-glace* 28.5

Fire Roasted Delmonico *14 ounce, char-grilled, fingerling and applewood bacon hash, vegetable, house steak sauce* 26.5

Moody Blues *Twin tenderloin medallions, smoked Moody bleu cheese, chive garlic whipped potatoes, asparagus, balsamic reduction* 24.5

DON'S THREE COURSE OFFER \$29.95

FIRST COURSE

Soup Du Jour
Don's Seafood Chowder
Caesar Salad
Bistro Salad
Mozzarella & Tomato Napoleon
Stuffed Mushrooms
Mussels
Escargot

SECOND COURSE

Park Farms Roasted Chicken
Filet Mignon
Bay of Fundy Salmon
Maine Lobster Tail
Great Lakes Walleye
Lobster and Shrimp Pasta

THIRD COURSE

Crème Brulee
Bread Pudding
Chocolate Mousse
Fruit Sorbet
Vanilla Bean Ice Cream

Executive Chef - Jason Reed Sous-Chef - Adam Pollard