

LUNCH MENU

Appetizers

Don's Seafood Chowder- 6/8 **Classic French Onion Soup-** 7.5

Calamari+- Flash fried, garlic, almonds, lemon curry aioli 11

Jumbo Lump Crab Cake- Sautéed, roasted corn relish, remoulade, chipotle honey 15

Bruschetta- Artichoke tapenade, asiago cheese, marinated tomatoes 11

Don's Sampler Three bruschetta, two gulf shrimp cocktail, one mini crab cake 16

Stuffed Mushrooms* Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese 10.5

Shrimp Cocktail*- Five gulf shrimp, fresh horseradish, cocktail sauce 13

Prince Edward Island Mussels+*- Sautéed with sherry, garlic butter & herbs 12

Salads

Pomeroy-* Greens, mandarin oranges, strawberries, red onion, poppy seed dressing 8.5 large 12.5

Fishmarket-* Greens, chopped eggs, bleu cheese, baby shrimp, house vinaigrette 9 large 13

The Wedge-* Crisp iceberg, bacon, egg, scallion, creamy thousand island dressing 8

Caesar-** Romaine lettuce, croutons, asiago cheese, creamy caesar dressing 7.5 large 10

Bistro-* Greens, grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette 8 large 11.5

You may add to any of the above salads:

Grilled Salmon...7.5 Grilled Chicken....6 Tenderloin Tips...7.5 Grilled Shrimp...7.5 Crab Cake Lg... 10.5/Sm...6.5

Lighthouse Favorites

Shrimp Mac & Cheese- Cavatappi pasta, blend of asiago, manchego & smoked mozzarella, herbs 15.5

Mac & Cheese alone 11

Portuguese Seafood Stew+- Shrimp, mussels, scallops, chorizo sausage, pappardelle pasta, tomato broth 18.5

Don's Fish & Shrimp Fry- Atlantic cod, tiger shrimp, beer battered and fried, fries, coleslaw 15.5

All Shrimp 16.5 **All Cod** 14.5

Cowboy Steak Salad+-** Spicy beef tips, mixed greens, green apples, crumbled bleu, bourbon soaked cherries, fried onion straws, balsamic vinaigrette 15.5 **"Chicken Cowboy"** 14.5

Texas Top Sirloin+*- Ten ounce, char-grilled, roasted fingerlings, green beans, house steak sauce 24.5

*Gluten-free Selections **Gluten-free with modification

+Consuming raw or undercooked meats, poultry, or seafood, may increase your risk of food born illness

Don's Freshline

- Nantucket Scallops+-** *Lemon thyme crust, wild rice, spinach, pine nuts, lemon beurre blanc* 19.5
Faroe Island Salmon+- *Pan seared, coconut jasmine rice, fried Thai chili brussel sprouts, ginger cream* 16.5
Georges Bank Cod+- *Cracker crust, baked, wild rice, green beans, lemon beurre blanc* 16.5
Great Lakes Walleye+- *Pretzel crusted, sweet corn succotash, whole grain honey mustard aioli* 19.5
(Walleye subject to seasonal harvesting availability)

Don's Luncheon Duet

Choose Two, Served On One Plate 12.5

*Crock of French Onion
Crock of Don's Chowder+*

*Iceberg Wedge
Small Bistro
Small Caesar*

*½ Tuna Melt
½ Turkey Sandwich+
½ Three Cheese Melt*

Sandwiches

- Angus Steak Burger+-** *Seven ounce sirloin burger, grilled, toasted brioche roll, fries* 13
Add *bacon, mushrooms, sautéed onions, swiss, cheddar, provolone, bleu cheese* 1.5 each
- Don's Slow Roasted Turkey+-** *Sliced turkey, arugula, swiss cheese, bacon, cranberry mayo, 9-grain bread, bistro chips* 13.5
- Three Cheese Melt-** *Gruyere, cheddar, provolone, tomato, San Francisco sourdough, bistro chips* 10
Add bacon+ 11.5
- Salmon BLT+**-** *Grilled salmon, bacon, pesto aioli, pretzel roll, petite bistro salad* 16
- Chicken Club+-** *Grilled breast, bacon, swiss, garlic mayo, pretzel roll, bistro chips* 13
- Tuna Melt-** *Tuna salad, tomato, white cheddar cheese, English muffin, bistro chips* 10

Bread and butter served upon request

***Gluten-free Selections**

****Gluten-free with modification**

All fried items are prepared in oil containing zero trans-fats

Wi-Fi Access: lighthouse Password: donschowder

DINNER MENU

Appetizers

- Don's Seafood Chowder** *Manhattan style, fresh fish and shellfish* 6
- French Onion Soup** *Sherry, onion, three cheese* 7.5
- Maryland Crab Cake** *Jumbo lump crab, roasted corn relish, remoulade, chipotle honey* 15
- Bruschetta** *Artichoke tapenade, asiago cheese, marinated tomatoes* 11
- Stuffed Mushrooms*** *Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese* 10.5
- Calamari** *Flash fried, garlic, almonds, lemon curry aioli* 12
- Shrimp Cocktail*** *Five gulf shrimp, fresh horseradish, cocktail sauce* 13
- Don's Sampler** *Three bruschetta, two gulf shrimp cocktail, one mini crab cake* 16
- Prince Edward Island Mussels+*** *Sautéed with sherry, garlic butter, and herbs* 12

Salads

- Bistro*** *Greens, grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette* 8
- Pomeroy*** *Greens, mandarin oranges, strawberries, red onion, poppy seed dressing* 8.5
- Fishmarket*** *Baby shrimp, chopped eggs, bleu cheese, Italian dressing* 9
- Iceberg Wedge*** *Bacon, egg, scallion, thousand island* 8
- Caesar**** *Romaine, asiago cheese, croutons, creamy Caesar dressing* 7.5

Lighthouse Favorites

- Portuguese Seafood Stew+** *Scallops, shrimp, mussels, chorizo sausage, pappardelle pasta, tomato broth* 29
- Steak and Lobster+** *Maine lobster tail, center cut filet mignon, whipped potatoes, green beans* 48
- Maine Lobster Tail+*** *Broiled cold water lobster, whipped potatoes, green beans* 30 *Add a second tail for* 22
- Filet and Scampi+** *Twin four ounce tenderloin medallions, char-grilled five gulf shrimp sautéed in white wine garlic and butter, asparagus, whipped potatoes and demi-glace* 38
- Buttermilk Fried Chicken+** *Deep fried breast, white cheddar whipped potatoes, Cajun creamed spinach* 22

*Gluten-free selections

**Gluten free with modification

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Don's Fresh Taste of New England Featuring:

Whole Maine Lobster 1 ¼ lb., 6 middle neck clams, redskin potatoes, corn on the cob 48

Don's Clambake 1/2 roasted chicken, 8 middle neck clams, redskin potatoes, corn on the cob 34

Other New England Favorites & Influences:

Nantucket Lightship Scallops Lemon thyme crust, wild rice blend, spinach, pine nuts, lemon beurre blanc 33

George's Bank Cod Cracker crust, oven baked, wild rice blend, seasonal vegetable, lemon beurre blanc 29.5

Maine Lobster Tail Broiled cold water lobster, whipped potatoes, vegetable 33 Add a second tail for 25

Freshline

Faroe Island Salmon Pan seared, coconut jasmine rice, fried Thai chili Brussel sprouts, lemon beurre blanc 28.5

George's Bank Cod Cracker crust, oven baked, wild rice blend, seasonal vegetable, lemon beurre blanc 29.5

Nantucket Lightship Scallops Lemon thyme crust, wild rice blend, spinach, pine nuts, lemon beurre blanc 33

Great Lakes Walleye Pretzel crusted, whipped potatoes, sweet corn succotash, whole grain honey mustard aioli 31
(Walleye subject to seasonal harvesting ability)

Swordfish Grilled, truffle whipped potatoes, grilled asparagus, mornay sauce 32

Simply Seafood*

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

Mustard Aioli **Lemon Beurre Blanc*** **Caper Remoulade** **Golden Raisin Vinaigrette***

Grilled

Faroe Island Salmon 28.5

Swordfish 32

Fresh Catch Mkt.

Pan Roasted

Nantucket Lightship Scallops 33

Great Lakes Walleye 31

Cod 29.5

Steaks

STEAK ENHANCEMENTS

Sautéed Mushrooms ~ Fried Onion Straws ~ Smoked Bleu Cheese ~ Caramelized Onions

Also "Oscar Style" Any Steak

Filet Mignon Char-grilled, whipped potatoes, vegetable, demi-glace 6 oz.....32 8 oz....39

Steak Oscar Ten oz., Texas sirloin, char-grilled, whipped potatoes, asparagus, blue crab, hollandaise sauce 32

Moody Blues Twin 4 oz. tenderloin medallions, char grilled, fingerling potatoes, asparagus, smoked bleu cheese,
balsamic glaze 32

C.A.B Delmonico Twelve oz., fingerling potato hash, green beans, house steak sauce 38

Executive Chef—Jared Bergen

DON'S LIGHTHOUSE

BAR MENU

First Plates

- Crab Cake** Jumbo lump crabmeat, toasted corn relish, remoulade, chipotle honey 15
Bruschetta Artichoke tapenade, asiago cheese, marinated tomatoes 11
Calamari+ Flash Fried, garlic, almonds, lemon curry aioli 12
Shrimp Cocktail* Gulf shrimp, cocktail sauce, horseradish 13
Prince Edward Island Mussels+* Sautéed, with sherry and garlic butter 12
Stuffed Mushrooms* Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese 10.5
Don's Sampler Three bruschetta, two gulf shrimp, one crab cake 16
Spinach-Artichoke Dip Spinach, artichokes, smoked gouda, cheddar and cream cheese, pita chips 11
Surf n Turf Sliders+ Two mini sliders with cheddar, two crab cake sandwiches, onion straws, hot and sour pickles, remoulade 16
four burger sliders+ 13

Greens & Tureens

- Don's Seafood Chowder** Tomato based Manhattan Style 6/8
French Onion Soup** Lighthouse classic, topped with swiss, mozzarella and asiago 7.5
Fishmarket* Fresh greens, bleu cheese, chopped eggs, baby shrimp, Italian Dressing 9/13
Bistro* Fresh greens, grape tomatoes, asiago, pine nuts, white balsamic vinaigrette 8/11.5
Wedge* Iceberg lettuce, chopped egg, bacon, scallions, Thousand Island dressing 8
Caesar** Romaine, asiago, croutons, creamy Caesar dressing 7.5/10

You may add any of the following to any of our salads:

- Grilled salmon, shrimp, tenderloin tips+ 7.5
Grilled Chicken+ 6
Crab cake large/11 small /6.5

Handfuls

- Don's Slow Roasted Turkey** Turkey, arugula, bacon, swiss, cranberry mayo, 9-grain bread, bistro chips 13.5
Angus Steak Burger+ Char-grilled, brioche roll, fries 13
Add bacon, sautéed mushrooms, sautéed or fried onions, cheddar, swiss, provolone, or blue cheese 1.5 ea.
Salmon BLT+** Grilled Salmon, bacon, pesto aioli, pretzel roll, petite bistro salad 16
Chicken Club+ Grilled breast, bacon, swiss, garlic mayo, pretzel roll, bistro chips 13.5

Knife & Fork

- Cowboy Steak Salad+**** Spicy beef tips, mixed greens, green apples, bleu cheese, bourbon soaked cherries, fried onion straws, dark balsamic vinaigrette 15.5
Chicken Cowboy 15
Shrimp Mac & Cheese+ Cavatappi pasta, blend of asiago, manchego & smoked mozzarella, herbs 15.5 Mac & Cheese alone 11
Texas Sirloin Ten oz, char-grilled, whipped potatoes, green beans, house steak sauce 24.5
Maine Lobster Tail Broiled cold water lobster, whipped potatoes, green beans 30 Add 2nd tail 22
Dons Fish & Shrimp Fry Atlantic cod, tiger shrimp, beer battered and fried, cole slaw, fries, tartar sauce 15.5 **All Cod** 14.5 **All Shrimp** 15.5

Martinis & Cocktails

- Don's Old Manhattan** Woodford Reserve Bourbon, Noilly Prat sweet vermouth, bitters, Luxardo cherries
- Rye Old-Fashioned** Bulleit Rye Bourbon, bitters, sugar, orange, Luxardo cherry, lemon twist
- Gin-Berry Martini** Hendricks, blueberries, lemon & honey syrup
- Grapefruit Gin Sour** Bombay Sapphire, grapefruit liquor, lemon & simple syrup
- Bourbon Mule** Maker's Mark, ginger beer, orange
- Red or White Sangria** Red or white wine, pear cider, fruit
- Aperol Spritz** Aperol, prosecco, splash of soda

Wine by the Glass

Whites

- Macon Villages (un-oaked) Chardonnay**
Raeburn Chardonnay
Sonoma Cutrer Chardonnay
La Petite Perriere Sauvignon Blanc
Zonte's Footsteps
Riff Pinot Grigio
Boomtown Pinot Gris
Chateau Esprit Gassier Rosé
Vino Moscato

Reds

- Cannonball Merlot**
B.V. Coastal Pinot Noir
Le Grande Pinot Noir
Rabble Cabernet
Altos los Hormigas Malbec
Gundlach Bundschu Red Blend
Scruffy's Shiraz
Villa M Rosso

Craft Beer

- Bell's Two Hearted Ale**- American IPA
North High Rise IPA- American IPA
Troeg's Perpetual IPA
Sibling Revelry Twinning- double IPA
Seventh Son Assistant Manager- American pale ale
GBN Bavik Super Pils- Belgium pilsner
Stella Artois-Euro pale lager
Bell's Oberon-American ale
Warsteiner Dunkel-amber ale
Founders Breakfast Stout-coffee & chocolate stout
Blake's Grizzly Pear Cider- gluten free

Bottled Beer

- | | |
|---------------------|-----------------------------|
| Miller Light | Heineken |
| Budweiser | Amstel Light |
| Bud Light | Moosehead |
| Corona | St. Pauli Girl (N/A) |
| Guinness | |

Draft Beer

- Bell's Lager of the Lakes**
Ace Cider Guava
Butcher and the Brewer Stop Hop Kaboom IPA
Working Class Wing Walker Wheat