

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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Freshline

- Faroe Island Salmon+**** *Pan seared, coconut jasmine rice, fried Thai chili Brussel's sprouts, ginger cream* 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, 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 availability)
Swordfish+* *Grilled, truffle whipped potato, 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 Sherry Cream*

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, green beans, cabernet demi-glaze* 6 ounce.....32 8 ounce....39
Steak Oscar+* *Ten ounce, Texas sirloin, char-grilled, whipped potatoes, asparagus, blue crab, hollandaise sauce* 32
Moody Blues+* *Twin four ounce tenderloin medallions, char-grilled, smoked bleu cheese, fingerling potatoes, asparagus, balsamic glaze* 32
C.A.B Delmonico+** *Twelve ounce, char-grilled, fingerling potato hash, green beans, house steak sauce* 40

*Gluten-free selections

**Gluten-free with modification

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+* Sauteed, 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, sauteed mushrooms, sauteed 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