

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

Fresh Tuna+- Seared, spice rubbed, pickled shallots, tempura crumbs, scallions, sesame seeds, wasabi, sweet soy, chili aioli 15

Loaded Tater Tots- Bacon, cheddar, scallions, southwest spiced crema 13

Buffalo Cauliflower Rice flour dusted fried cauliflower florets, bleu cheese crumbs, scallions, ranch dip 13

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

Protein Bowl*- Spinach, sweet potato, cucumber, red onion, cannellini, blue cheese crumbles, hard boiled egg, balsamic vinaigrette 10

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

Don's Meatloaf+- Kobe beef, veal and pork, roasted fingerlings, roasted carrots, red eye gravy 18

*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, roasted fingerling potatoes, fennel salad, orange/pomegranate vinaigrette* 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

- | | | |
|--------------------------------|----------------------|----------------------------|
| <i>Crock of French Onion</i> | <i>Iceberg Wedge</i> | <i>½ Tuna Melt</i> |
| <i>Crock of Don's Chowder+</i> | <i>Small Bistro</i> | <i>½ Turkey Sandwich+</i> |
| <i>Crock of Soup Du Jour</i> | <i>Small Caesar</i> | <i>½ Three Cheese Melt</i> |

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

Executive Chef—Jared Bergen

DINNER MENU

Appetizers

- Soup Du Jour** *Chef's daily creations* 5.5
- 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
- Fresh Tuna*** *Seared, spice rubbed, pickled shallots, tempura crumbs, scallion, sesame seeds, wasabi, sweet soy, chili aioli* 15
- 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, tomato broth* 30
- Calamari and Spaghetti+** *Sautéed calamari over a bed of spaghetti, arrabiata sauce, chopped parsley, lemon* 24
- Steak and Lobster+**** *Maine lobster tail, center cut filet mignon, whipped potatoes, green beans* 50
- Maine Lobster Tail+*** *Broiled cold water lobster, whipped potatoes, green beans* 33 *Add a second tail for* 25
- Filet and Scampi+** *Twin four ounce tenderloin medallions, char-grilled five gulf shrimp sautéed in white wine garlic and butter, broccolini, whipped potatoes and demi-glace* 40
- Don's Meatloaf** *Kobe beef, veal and pork, whipped potatoes, roasted carrots, red eye gravy* 21
- Soy Glazed Chicken+** *Roasted half chicken, sweet potato puree, crispy Brussel sprouts, soy glaze* 26

*Gluten-free selections

**Gluten free with modification

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Freshline

- Faroe Island Salmon+*** *Pan seared, roasted fingerling potatoes, fennel salad, orange/pomegranate vinaigrette* 28.5
- George's Bank Cod+** *Cracker crust, oven baked, wild rice blend, broccolini, 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)
- Halibut+*** *Pan seared, white bean ragout, garlic broccolini, balsamic glaze* 30
- Mahi Mahi+** *Pan seared, toasted onion cous cous, Middle Eastern style chopped salad with cucumber, red onion, tomato, parsley, lemon juice* 28

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
Mahi Mahi+* 28

Pan Roasted
Nantucket Lightship Scallops+* 33
Great Lakes Walleye+* 31
Cod+* 29.5
Halibut+* 30

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-glance* 6 ounce.....32 8 ounce....39
- Steak Oscar+*** *Ten ounce, Texas sirloin, char-grilled, whipped potatoes, broccolini, blue crab, hollandaise sauce* 32
- Moody Blues+*** *Twin four ounce tenderloin medallions, char-grilled, smoked bleu cheese, fingerling potatoes, broccolini, balsamic glaze* 32
- C.A.B Delmonico+**** *Twelve ounce, char-grilled, fingerling potato hash, green beans, house steak sauce* 40
- K.C. Strip+** *Char-grilled, Fourteen ounce bone-in, garlic and rosemary tater tots, broccolini, cherry demi-glance* 42
- Pork Chop+** *Char-grilled, Twelve ounce bone-in, five spice rub, whipped potatoes, roasted carrots, cider glaze* 30

*Gluten-free selections

**Gluten-free with modification

Executive Chef—Jared Bergen Sous Chef—Will Gallagher

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
- Tuna+** Spice rubbed, seared tuna, pickled shallots, tempura crumbs, scallions, sesame seeds, Wasabi, sweet soy, chili aioli 15
- 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
- Loaded Tater Tots** Bacon, cheddar, scallions, Southwest crema 13
- Buffalo Cauliflower** Rice flour dusted fried florets, bleu cheese crumbs, scallions, ranch dip 13
- 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
- Pomeroy*** Greens, mandarin oranges, strawberries, red onion, poppy seed dressing 8.5/12.5
- Caesar**** Romaine, asiago, croutons, creamy Caesar dressing 7.5/10
- Protein Bowl*** Spinach, sweet potato, cucumber, red onion, cannellini beans, blue cheese crumbles, Hard boiled egg, dark balsamic vinaigrette 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 lg. 11 sm. 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, 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
- Don's Meatloaf+** Kobe beef, veal, pork, whipped potatoes, roasted carrots, red eye gravy 18
- 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 33 Add 2nd tail 25
- 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** 16.5

*Gluten free selections **Gluten free with modification

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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

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

Sea Pearl Sauvignon Blanc

Riff Pinot Grigio

Boomtown Pinot Gris

Chateau la Gabarre Rosé

Vino Moscato

Reds

Cannonball Merlot

B.V. Coastal Pinot Noir

Angeline Pinot Noir

Rabble Cabernet

Basel Cellars Cabernet

Gundlach Bundschu Red Blend

75 Wine Company 'The Sum' Red

Pozzan Zinfandel

Villa M Rosso

Altos los Hormigas Malbec

Scruffy's Shiraz

Craft Beer

North High Rise IPA- American IPA

Troeg's Perpetual IPA

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

Flying Dog Kujo-cold press coffee porter

Founders Breakfast Stout-coffee & chocolate stout

Blake's Grizzly Pear Cider- gluten free

Bottled Beer

Miller Light

Budweiser

Bud Light

Corona

Guinness(Can)

Heinekin

Amstel Light

Moosehead

St. Pauli Girl (N/A)

Draft Beer

Bell's Brown Ale

Ace Cider Guava

Butcher and the Brewer Stop Hop Kaboom IPA

Working Class Wing Walker Wheat

RED WINE LIST

	Gl / Btl
B.V Coastal Pinot Noir, CA-Cherry, plum & spicy oak flavors, fruity finish	7.5 / 28
Angeline Pinot Noir, California-Rich black cherry, black tea & cranberry notes	9.5 / 36
Montinore Estate Red Cap Pinot Noir, Willamette Valley-Bing cherry, plum & chocolate	45
Calera Pinot Noir '15, Central Coast-Silky texture with deep flavors of black cherry	53
Gregory James Hawk Hill Pinot Noir '14, Sonoma Coast-Earth tones with dark berries	54
Penner-Ash Pinot Noir '16, Oregon-Floral aromas with cocoa, plum and baking spices	70
EnRoute Pinot Noir '15, Russian River-Layers of black & red fruits with mineral notes	95
Cannonball Merlot, Sonoma County –Aromas of amaretto, black plum, fresh fig	9.5 / 36
Praxis Merlot, Alexander Valley –Black cherry, fig & blueberry flavors, hint of vanilla & spice	46
Quackenbush Mountain Vineyards Zinfandel, Lake County- Raspberries & dark berries	36
Pozzan Zinfandel, Napa Valley- Rich core of vanilla & black cherry notes, black pepper spice	10.75 / 41
Rabbit Ridge Zinfandel, Paso Robles- Raspberry, cherry & oak aromas with soft tannins	45
Russell O.V.Z. Zinfandel, Paso Robles- blackberry & plum flavors with black pepper spice	72
Cune Crianza, Rioja, Spain-Aged Tempranillo with balanced acidity, cherry & vanilla flavor	40
Alexander Valley Homestead Red, Sonoma County-Spice, berry, plum, oak & vanilla	40
Gundlach Bundshu Mountain Cuvée Red, Sonoma-Robust red blend, blackberry & plum	12 / 46
75 Wine Company “The Sum” Red Blend, CA-Blackberries & cherry flavor, soft finish	12.5 / 48
Treana Red '15, Paso Robles –Blackberry, pomegranate, toasted oak & vanilla	72
Justin Isosceles '14, '15, Paso Robles –Full bodied blend with a long full finish, plush tannins	105
Miner The Oracle '12, '13 Napa Valley –Full bodied blend with layers of cocoa & lush blackberry	140
Quintessa Red '15, Napa, CA-Black fruits , refreshing acidity, finely grained tannins	250
Villa M Rosso, Italy - Sweet chilled red with floral tones, slight spiciness & strawberry flavors	9.5 / 36
Scruffy’s Shiraz, Australia-Spicy black currant & cherry aromas with dark fruit flavors	9.5 / 36
Corvidae Lenore Syrah, Columbia Valley-Fruit forward with rich, bright berry notes	40
Altos los Hormigas Malbec Terroir Valle de Uco, Mendoza-Black & blue fruit flavors	12 / 46
Kaiken Ultra Malbec, Mendoza-Soft tannins with black fruit aromas, subtle spicy undertones	50
Clarendelle Bordeaux, France-Complex & fruity bouquet, firm tannins with a beautiful finish	44
Jean Lepetit La Garde du Pape Chateauneuf-du-Pape Grande Reserve, '14 France	56
Basel Cellars Cabernet, Columbia Valley- Complex fruit & silky textures	10 / 42
Rabble Cabernet, Paso Robles-Red plum, currant, cassis with undertones of French oak	11.5 / 44
Juggernaut Hillside Cabernet, CA –Luxurious texture, black currants & vanilla	46
Conn Creek Cabernet, '16, Napa-Currant & cocoa flavors, smooth & complex, long finish	60
Arbios Cabernet, '12, Alexander Valley-Currant & red cherry, toasty oak finish	62
Beringer Cabernet Sauvignon, Knights Valley-Figs, black cherry, raspberry with oak spice	64
Canvasback by Duckhorn Cabernet Sauvignon, '15, Washington –Black fruit, mocha, clove	70
Mira Cabernet '13, Napa- Black coffee & tobacco aromas, plum s & prune flavor, bold, flavor	83
Nickel & Nickel Branding Iron Cabernet'14, '15 '16, Napa-Soft tannins , fruit & spice flavor	178
B.V. Private Reserve Cabernet '14, Napa, CA-Complex, black cherry, oak aged	150
Gaja Ca’Marcanda Promis '15 Toscano, Italy –Bright & fruity blend with a jammy nose	83

Don’s House Selections—Cabernet or Merlot 6.75

WHITE WINE LIST

	Gl / Btl
Fess Parker Riesling, CA-Balanced with a hint of sweetness, moderate acidity, long crisp finish	36
Vino Moscato, CA-Floral aromas with fresh, elegant ripe fruit flavors	7.5 / 28
Miner Viognier, Napa Valley-Fine balance of acidity with citrus and honeysuckle notes	54
Doelas Albariño, Rías Baixas- Citrus & stone fruits, well balanced, mineral touch on the finish	40
Château La Gabarre Rosé, Bordeaux – Notes of red currant fruits, nice acidity	8 / 30
La Petite Perrière Sauvignon Blanc, Loire Valley, FR- Aromas of lemon & exotic fruits	8 / 30
Sea Pearl Sauvignon Blanc, Marlborough- Grapefruit zest, gooseberry, refreshing acidity	8.5 / 32
Rombauer Sauvignon Blanc, Napa-Aromas of lime, grapefruit, pear, and white nectarine	56
Riff Pinot Grigio, Italy-Dry & crisp, light to medium bodied	8 / 30
Boomtown by Dusted Valley Pinot Gris, Washington-Crisp, refreshing, pink apples	10 / 38
Hopler Veltliner, Austria –Multi layered with hints of apple & grapefruit	40
Joseph Vaudon Drouhin Chablis, Burgundy–Dry & fruity wine with mineral notes	48
Macon-Villages Unoaked Chardonnay, Burgundy-Fresh & light with a floral & fruity nose	9.5 / 36
Raeburn Chardonnay, Russian River-Intense fruit, creaminess & toasty vanilla	12 / 46
Sonoma Cutrer Chardonnay, Russian River-Medium body, grapefruit, lemon & pear	14.25 / 55
Celani Chardonnay Napa Valley-Fruit forward with touches of oak & honeysuckle	61
Duckhorn Chardonnay, Napa Valley –Zesty acidity, vanilla & clove, silkiness, aromas of nectarine	64
Rombauer Chardonnay, Carneros-Aromas of bright citrus & melon, flavors of mango & vanilla	70
Shafer Red Shoulder Ranch Chardonnay, Napa –Rich & spicy, ripe apples & oak aromas	94
Far Niente Chardonnay, Napa, CA-Toasted oak with aromas of citrus and melon	95

Don's House Selections—Chardonnay, Pinot Grigio or White Zinfandel 6.75

SPARKLING WINES

Domaine Chandon Brut Cuvee, CA, Split (.187 ltr)	12
Zardetto Prosecco, Italy, Split (.187 ltr)	10
Canella Prosecco Brut Rosé, Italy, Split (.187 ltr)	12
Dibon NV Demi-Sec Cava, Spain	30
Casteller Cava Brut Rosé, Spain	38
Nominé-Renard NV Brut Rosé Champagne, France	83
Laurent-Perrier Cuvée Rosé, France	151
Ca' di Alte Prosecco, Veneto, Italy	36
Domaine Chandon Brut Cuvee, CA	54
Moët & Chandon, Imperial, France	85
Veuve Clicquot Brut, France	99
Laurent-Perrier Ultra Brut, France	110
Dom Pérignon, France	190