

# 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

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

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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-glaze* 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-glaze* 42
- Pork Chop+** *Char-grilled, Twelve ounce bone-in, five spice rub, whipped potatoes, roasted carrots, cider glaze* 30

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\*\*Gluten-free with modification

**Executive Chef—Jared Bergen    Sous Chef—Will Gallagher**