

# LUNCH MENU

## Appetizers

**Don's Seafood Chowder-** 6/8.5    **Classic French Onion Soup-** 7.5

- Calamari+-** Flash fried, garlic, almonds, lemon curry aioli 11.5  
**Jumbo Lump Crab Cake-** Sautéed, roasted corn relish, remoulade, chipotle honey 15  
**Bruschetta-** Artichoke tapenade, asiago cheese, marinated tomatoes 11.5  
**Don's Sampler** Three bruschetta, two gulf shrimp cocktail, one mini crab cake 16.5  
**Stuffed Mushrooms\*** Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese 11  
**Shrimp Cocktail\*-** Five gulf shrimp, fresh horseradish, cocktail sauce 13.5  
**Zucchini Fries-**Breaded, fried zucchini, grated parmesan, garlic aioli and guajillo tomato sauces 9  
**Prince Edward Island Mussels+\*-** Sautéed with sherry, garlic butter & herbs 12  
**Fresh Tuna+-** Trio pepper crusted, ginger, coconut curry sauce, shaved bell peppers and arugula dressed with lemon vinaigrette 15

## 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 Fra Diavolo+-** Five gulf shrimp, cavatappi pasta, chorizo sausage, white wine, guajillo tomato sauce, bell peppers, red pepper flakes, grated smoked mozzarella 15.5  
**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, porcini veal demi glace 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+-** *Grilled, Moroccan couscous, sautéed spinach, citrus/guajillo tomato sauce* 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—Christopher Bork**

# 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* 11.5  
**Stuffed Mushrooms\*** *Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese* 11  
**Calamari+** *Flash fried, garlic, almonds, lemon curry aioli* 12.5  
**Shrimp Cocktail\*** *Five gulf shrimp, fresh horseradish, cocktail sauce* 13.5  
**Zucchini Fries** *Breaded, fried zucchini, grated parmesan, garlic aioli and citrus guajillo tomato sauce* 9  
**Fresh Tuna+** *Trio pepper crusted tuna, ginger/coconut curry sauce shaved red bell pepper and arugula, dressed with lemon vinaigrette* 15  
**Don's Sampler+** *Three bruschetta, two gulf shrimp cocktail, one mini crab cake* 16.5  
**Prince Edward Island Mussels+\*** *Sautéed with sherry, garlic butter, and herbs* 12.5

## 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* 34  
**Steak and Lobster+\*** *Maine lobster tail, center cut filet mignon, whipped potatoes, green beans* 53  
**Maine Lobster Tail+\*** *Broiled cold water lobster, whipped potatoes, green beans* 34 **Add a second tail** 28  
**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* 42  
**Don's Meatloaf+** *Kobe beef, veal and pork, whipped potatoes, roasted carrots, porcini/veal demi glace* 23  
**Braised Pork Shank+** *Bone in braised pork shank, garlic whipped potatoes, roasted petite carrots, porcini demi glace* 35  
**Herb Roasted Chicken+** *Roasted half chicken, fingerling potatoes, broccolini, herb pan jus* 28

\*Gluten-free selections

\*\*Gluten free with modification

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## Freshline

- Faroe Island Salmon+\*** Grilled, Moroccan couscous, sautéed spinach, citrus guajillo tomato sauce 29
- George's Bank Cod+** Cracker crust, oven baked, wild rice blend, broccolini, lemon beurre blanc 30
- Nantucket Lightship Scallops+\*\*** Pan seared, farro grain risotto, broccolini, rosemary/parmesan cream sauce 35
- Great Lakes Walleye+** Pretzel crusted, whipped potatoes, sweet corn succotash, whole grain honey mustard aioli 31  
*(Walleye subject to seasonal harvesting availability)*
- Swordfish+\*\*** Blackened, wild rice pilaf, sauteed Brussel sprouts, whole grain mustard beurre blanc 30
- Yellowfin Tuna+\*** Pan seared, tossed greens with shaved red bell pepper and lemon vinaigrette, ginger coconut curry sauce 27

## Simply Seafood\*

The following selections are simply prepared with roasted fingerling potatoes, green beans  
And your choice of one of the following sauces:

**Mustard Aioli    Lemon Beurre Blanc\*    Caper Remoulade    Sherry Cream\***

<u>Grilled</u>		<u>Pan Seared</u>	
<b>Faroe Island Salmon+*</b>	29	<b>Great Lakes Walleye+*</b>	31
<b>Swordfish+*</b>	30	<b>Cod+*</b>	30
<b>Scallops+*</b>	35	<b>Tuna+*</b>	27

## 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-glace 6 ounce.....33 8 ounce....39
- Steak Oscar+\*** Ten ounce, Texas sirloin, char-grilled, whipped potatoes, broccolini, blue crab, hollandaise sauce 34
- Moody Blues+\*** Twin four ounce tenderloin medallions, char-grilled, smoked bleu cheese, fingerling potatoes, broccolini, balsamic glaze 34
- C.A.B Delmonico+\*\*** Twelve ounce, char-grilled, fingerling potato hash, green beans, veal demi-glace 40
- NY Strip & Frites+\*\*** Fourteen ounce, char-grilled, sauteed mushrooms, sherry cream sauce, rosemary and garlic tossed frites, arugula with Italian dressing 44

\*Gluten-free selections

\*\*Gluten-free with modification

Executive Chef—Christopher Bork

Sous Chef---Luis Colon Cora

# 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 11.5
- Calamari+** Flash Fried, garlic, almonds, lemon curry aioli 12.5
- Shrimp Cocktail\*** Gulf shrimp, cocktail sauce, horseradish 13.5
- Prince Edward Island Mussels+\*** Sautéed, with sherry and garlic butter 12.5
- Tuna+** Tri pepper crusted tuna, ginger/coconut curry sauce, shaved red bell peppers and arugula, dressed with lemon vinaigrette 17
- Stuffed Mushrooms\*** Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese 11
- Don's Sampler** Three bruschetta, two gulf shrimp, one mini crab cake 16.5
- 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 6/8.5
- 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

### **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 Fra Diavolo+** Cavatappi pasta, chorizo sausage, red pepper flakes, white wine, guajillo tomato sauce, bell pepper, grated smoked mozzarella 17
- Don's Meatloaf+** Kobe beef, veal, pork, whipped potatoes, roasted carrots, porcini demi-glace 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 34 Add 2nd tail 28
- 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

**Cucumber Margarita** Jose Cuervo Silver, cucumbers, sour mix, Cajun salt rim

**Blueberry Mojito** Bacardi rum, mint, lime, simple syrup, soda

## Wine by the Glass

### Whites

Les Roucas (un-oaked) Chardonnay  
Franciscan Chardonnay  
Raeburn Chardonnay  
Sonoma Cutrer Chardonnay  
Whitehaven Sauvignon Blanc  
La Petite Perriere Sauvignon Blanc  
Boomtown Pinot Gris  
Nicolas Idiart Rosé  
Vino Moscato  
Terra D'Oro Chenin Blanc Viognier Blend  
Riff Pinot Grigio

### Reds

Cannonball Merlot  
B.V. Coastal Pinot Noir  
Angeline Pinot Noir  
Beckon Pinot Noir  
Educated Guess Cabernet  
Four Vines 'The Kinker' Cabernet  
Gundlach Bundschu Red Blend  
Locations 'E' Red Blend  
Altos los Hormigas Malbec  
Villa M Rosso  
**Scruffy's Shiraz**

## Craft Beer

North High Hopes IPA- American IPA  
Troeg's Perpetual IPA  
Market Garden Citramax- American IPA with Citra hops  
GBN Bavik Super Pils- Belgium pilsner  
Stella Artois-Euro pale lager  
Warsteiner Dunkel-amber ale  
Founders Porter-robust porter  
Flying Dog Kujo-cold press coffee porter  
Founders Breakfast Stout-coffee & chocolate stout

## Bottled Beer

Miller Light  
Budweiser  
Bud Light  
Corona  
Guinness(Can)

Heinekin  
Amstel Light  
Moosehead  
St. Pauli Girl (N/A)

## Draft Beer

Bell's Oberon  
Troeg's Sunshine Pils  
Butcher and the Brewer Stop Hop Kaboom IPA  
Market Garden Lemon Shandy