

LUNCH MENU

Appetizers

Don's Seafood Chowder- 6 /8.5 Classic French Onion Soup- 8

- Calamari+**- Flash fried, garlic, almonds, lemon curry aioli 13.5
Jumbo Lump Crab Cake- Sautéed, roasted corn relish, remoulade, chipotle honey 19
Bruschetta- Artichoke tapenade, asiago cheese, marinated tomatoes 12
Zucchini Fries- Breaded, fried zucchini, grated parmesan, garlic aioli and guajillo sauces 10
Stuffed Mushrooms*- Spinach, sundried tomatoes, artichoke, sherry cream, asiago cheese 12
Shrimp Cocktail*- Five gulf shrimp, fresh horseradish, cocktail sauce 14
Prince Edward Island Mussels+*- Sautéed with sherry, garlic butter & herbs 13

Salads

- Pomeroy***- Greens, mandarin oranges, strawberries, red onion, poppy seed dressing 9 large 13
Fishmarket*- Greens, chopped eggs, bleu cheese, baby shrimp, house vinaigrette 9 large 13
The Wedge*- Crisp iceberg, bacon, egg, scallion, creamy thousand island dressing 8.5
Caesar**- Romaine lettuce, croutons, asiago cheese, creamy caesar dressing 8 large 11
Bistro*- Greens, grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette 8.5 large 12

You may add to any of the above salads:

Grilled Salmon...7.5 Grilled Chicken...6 Tenderloin Tips...7.5 Grilled Shrimp...7.5

Lighthouse Favorites

- Portuguese Seafood Stew+-** Shrimp, mussels, scallops, chorizo sausage, pappardelle pasta, tomato broth 22
Don's Fish & Shrimp Fry- Atlantic cod, tiger shrimp, beer battered and fried, fries, coleslaw 17
 All Shrimp 18 **All Cod** 16
Cowboy Steak Salad+**- Spicy beef tips, mixed greens, green apples, crumbled bleu, bourbon soaked cherries,
 fried onion straws, balsamic vinaigrette 16.5 **"Chicken Cowboy"** 15
Texas Top Sirloin+*- Ten ounce, char-grilled, roasted fingerlings, green beans, house steak sauce 26

*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* 25
Faroe Island Salmon+- *Grilled, Moroccan couscous, sautéed spinach, citrus/guajillo tomato sauce* 18
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* 20
(Walleye subject to seasonal harvesting availability)

Don's Luncheon Duet

Choose Two, Served On One Plate 14

- | | | |
|--------------------------------|----------------------|---------------------------|
| <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> | |

Sandwiches

- Angus Steak Burger+-** *Seven ounce sirloin burger, grilled, toasted brioche roll, fries* 13.5
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* 14
- 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* 14
- Tuna Melt-** *Tuna salad, tomato, white cheddar cheese, English muffin, bistro chips* 11.5

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—Malachi Holder Sous Chef---Luis Colon Cora

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* 8
- Maryland Crab Cake** *Jumbo lump crab, roasted corn relish, remoulade, chipotle honey* 19
- Bruschetta** *Artichoke tapenade, asiago cheese, marinated tomatoes* 12
- Stuffed Mushrooms*** *Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese* 11.5
- Calamari+** *Flash fried, garlic, almonds, lemon curry aioli* 13.5
- Shrimp Cocktail*** *Five gulf shrimp, fresh horseradish, cocktail sauce* 14
- Zucchini Fries** *Breaded, fried zucchini, grated parmesan, garlic aioli and citrus guajillo tomato sauce* 10
- Prince Edward Island Mussels+*** *Sautéed with sherry, garlic butter, and herbs* 13
- Middle Neck Clams*** *One dozen middle neck clams in a white wine & garlic butter broth* 15

Salads

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

Lighthouse Favorites

- Portuguese Seafood Stew+** *Scallops, shrimp, mussels, chorizo sausage, tomato broth* 35
- Steak and Lobster+*** *Maine lobster tail, center cut filet mignon, whipped potatoes, green beans* 59
- Maine Lobster Tail+*** *Broiled cold water lobster, whipped potatoes, green beans* 38 **Add** a second tail 32
- 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* 48
- Herb Roasted Chicken+** *Roasted half chicken, fingerling potatoes, broccolini, herb pan jus* 29

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**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 38
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

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*

Grilled
Faroe Island Salmon+* 29
Swordfish+* 30
Scallops+* 38

Pan Seared
Great Lakes Walleye+* 31
Cod+* 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....35 8 ounce....42
Steak Oscar+* Ten ounce, Texas sirloin, char-grilled, whipped potatoes, broccolini, blue crab, hollandaise sauce 38
Moody Blues+* Twin four ounce tenderloin medallions, char-grilled, smoked bleu cheese, fingerling potatoes, broccolini, balsamic glaze 36
C.A.B Delmonico+** Twelve ounce, char-grilled, fingerling potato hash, green beans, veal demi-glaze 40

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**Gluten-free with modification

Executive Chef—Malachi Holder

Sous Chef---Luis Colon Cora

DON'S LIGHTHOUSE

BAR MENU

First Plates

- Crab Cake** Jumbo lump crabmeat, toasted corn relish, remoulade, chipotle honey 19
Bruschetta Artichoke tapenade, asiago cheese, marinated tomatoes 12
Calamari+ Flash Fried, garlic, almonds, lemon curry aioli 13.5
Shrimp Cocktail* Gulf shrimp, cocktail sauce, horseradish 14
Prince Edward Island Mussels+* Sautéed, with sherry and garlic butter 13
Stuffed Mushrooms* Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese 11
Four Slider Burgers* Four mini burgers, onion straws, hot & sour pickles 13.5
Spinach-Artichoke Dip Spinach, artichokes, smoked gouda, cheddar and cream cheese, pita chips 11.5

Greens & Tureens

- Don's Seafood Chowder** Tomato based Manhattan Style 6/8.5
French Onion Soup** Lighthouse classic, topped with swiss, mozzarella and asiago 8
Fishmarket* Fresh greens, bleu cheese, chopped eggs, baby shrimp, Italian Dressing 9/13
Bistro* Fresh greens, grape tomatoes, asiago, pine nuts, white balsamic vinaigrette 8.5/12
Wedge* Iceberg lettuce, chopped egg, bacon, scallions, Thousand Island dressing 8.5
Pomeroy* Greens, mandarin oranges, strawberries, red onion, poppy seed dressing 9/13
Caesar** Romaine, asiago, croutons, creamy Caesar dressing 8/11

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

Grilled salmon, shrimp, tenderloin tips+ 7.5 Grilled Chicken+ 6

Handfuls

- Angus Steak Burger+** Char-grilled, brioche roll, fries 13.5
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 14

Knife & Fork

- Cowboy Steak Salad+**** Spicy beef tips, mixed greens, green apples, bleu cheese, bourbon soaked cherries, fried onion straws, dark balsamic vinaigrette 16.5
Chicken Cowboy+ 15.5
Center Cut Sirloin+ Ten oz., char-grilled, whipped potatoes, green beans, house steak sauce 28
Maine Lobster Tail+* Broiled cold water lobster, whipped potatoes, green beans 38 **Add tail** 32
Dons Fish & Shrimp Fry+ Atlantic cod, tiger shrimp, beer battered and fried, cole slaw, fries, tartar sauce 17 **All Cod** 16 **All Shrimp** 18

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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

Les Roucas (un-oaked) Chardonnay

Butter Chardonnay

Bravium Chardonnay

Whitehaven Sauvignon Blanc

La Petite Perriere Sauvignon Blanc

Boomtown Pinot Gris

Riff Pinot Grigio

Vino Moscato

Vin de Provence AIX Rosé

Drouhin Chablis

Reds

Cannonball Merlot

Angeline Pinot Noir

Cloudline Pinot Noir

Educated Guess Cabernet

Four Vines 'The Kinker' Cabernet

Gundlach Bundschu Red Blend

Tooth N Nail Red Blend

Crios Malbec

Scruffy's Shiraz

One True Zin Zinfandel

Villa M Rosso

Craft Beer

Market Garden Citramax- American IPA with Citra hops

GBN Bavik Super Pils- Belgium pilsner

Stella Artois-Euro pale lager

Epic Brewing Los Locos Lager-Mexican-style lager

Melvin IPA

Vander Mill Totally Roasted- pecan cider

Market Garden Magis Cider-apple cider

Warsteiner Dunkel-amber ale

Bottled Beer

Miller Light

Budweiser

Bud Light

Corona

Corona Light

Heineken

Amstel Light

Moosehead

St. Pauli Girl (N/A)

Draft Beer

Bell's Amber Ale

Melvin Pilsner

Humble Forager- Rugged Outlook IPA

Abita Christmas Ale