

# LUNCH MENU

## Appetizers

**Don's Seafood Chowder-** 6.5 /9    **Classic French Onion Soup-** 8.5

**Calamari+-** Flash fried, garlic, almonds, lemon curry aioli 14

**Jumbo Lump Crab Cake-** Sautéed, roasted corn relish, remoulade, chipotle honey 20

**Bruschetta-** Artichoke tapenade, asiago cheese, marinated tomatoes 12.5

**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 14.5

**Prince Edward Island Mussels+\*-** Sautéed with sherry, garlic butter & herbs 13.5

## Salads

**Pomeroy\*-** Greens, mandarin oranges, strawberries, red onion, poppy seed dressing 9.5 large 13.5

**Fishmarket\*-** Greens, chopped eggs, bleu cheese, baby shrimp, house vinaigrette 9.5 large 13.5

**The Wedge\*-** Crisp iceberg, bacon, egg, scallion, creamy thousand island dressing 8.5

**Caesar\*\*-** Romaine lettuce, croutons, asiago cheese, creamy Caesar dressing 8 large 11.5

**Bistro\*-** Greens, grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette 9 large 12.5

You may add to any of the above salads:

**Grilled Salmon...8    Grilled Chicken...6.5    Tenderloin Tips...8    Grilled Shrimp...8**

## Lighthouse Favorites

**Portuguese Seafood Stew+-** Shrimp, mussels, scallops, chorizo sausage, pappardelle pasta, tomato broth 23

**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 17    **"Chicken Cowboy" 15.5**

**Texas Top Sirloin+\*-** Ten ounce, char-grilled, roasted fingerlings, green beans 28

**\*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* 28  
**Faroe Island Salmon+-** *Grilled, Moroccan couscous, sautéed spinach, citrus/guajillo tomato sauce* 19  
**Georges Bank Cod+-** *Cracker crust, baked, wild rice, green beans, lemon beurre blanc* 20  
**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* 14.5

- |  |                      |                           |
|--|----------------------|---------------------------|
| <i>Crock of Soup Du Jour</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 French Onion (add .50)</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* 14.75
- Salmon BLT+\*\*-** *Grilled salmon, bacon, pesto aioli, pretzel roll, petite bistro salad* 16.5
- Chicken Club+-** *Grilled breast, bacon, Swiss, garlic mayo, pretzel roll, bistro chips* 14.5
- Tuna Melt-** *Tuna salad, tomato, white cheddar cheese, English muffin, bistro chips* 12.5

**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* 6.5  
**French Onion Soup** *Sherry, onion, three cheese* 8.5  
**Maryland Crab Cake** *Jumbo lump crab, roasted corn relish, remoulade, chipotle honey* 20  
**Bruschetta** *Artichoke tapenade, asiago cheese, marinated tomatoes* 12.5  
**Stuffed Mushrooms\*** *Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese* 12  
**Calamari+** *Flash fried, garlic, almonds, lemon curry aioli* 14  
**Shrimp Cocktail\*** *Five gulf shrimp, fresh horseradish, cocktail sauce* 14.5  
**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* 13.5

## Salads

- Bistro\*** *Greens, grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette* 9  
**Pomeroy\*** *Greens, mandarin oranges, strawberries, red onion, poppy seed dressing* 9.5  
**Fishmarket\*** *Baby shrimp, chopped eggs, bleu cheese, Italian dressing* 9.5  
**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* 36  
**Steak and Lobster+\*** *Maine lobster tail, center cut filet mignon, whipped potatoes, green beans* 62  
**Maine Lobster Tail+\*** *Broiled cold water lobster, whipped potatoes, green beans* 40 **Add** a second tail 35  
**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* 49  
**Herb Roasted Chicken+** *Roasted half chicken, fingerling potatoes, broccolini, herb pan jus* 29

\*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 39  
**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 32

## 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+\*** 32  
**Scallops+\*** 39

Pan Seared  
**Great Lakes Walleye+\*** 31  
**Cod+\*** 30

## Steaks

### STEAK ENHANCEMENTS

Sautéed Mushrooms ~ Fried Onion Straws ~ Smoked Bleu Cheese ~ Caramelized Onions  
Smoked Bleu Cheese ~ Cabernet Demi-Glace  
Also "Oscar Style" Any Steak

- Filet Mignon+\*** Char-grilled, whipped potatoes, green beans 6 ounce.....36 8 ounce....44  
**Steak Oscar+\*** Ten ounce, Texas sirloin, char-grilled, whipped potatoes, broccolini, blue crab, hollandaise sauce 39  
**Moody Blues+\*** Twin four ounce tenderloin medallions, char-grilled, smoked bleu cheese, fingerling potatoes,  
broccolini, balsamic glaze 40  
**C.A.B Delmonico+\*\*** Twelve ounce, char-grilled, fingerling potato hash, green beans, veal demi-glaze 44

\*Gluten-free selections

\*\*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 20  
**Bruschetta** Artichoke tapenade, asiago cheese, marinated tomatoes 12.5  
**Calamari+** Flash Fried, garlic, almonds, lemon curry aioli 14  
**Shrimp Cocktail\*** Gulf shrimp, cocktail sauce, horseradish 14.5  
**Prince Edward Island Mussels+\*** Sautéed, with sherry and garlic butter 13.5  
**Stuffed Mushrooms\*** Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese 12  
**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 12

## Greens & Tureens

- Don's Seafood Chowder** Tomato based Manhattan Style 6.5/9  
**French Onion Soup\*\*** Lighthouse classic, topped with swiss, mozzarella and asiago 8  
**Fishmarket\*** Fresh greens, bleu cheese, chopped eggs, baby shrimp, Italian Dressing 9.5/13.5  
**Bistro\*** Fresh greens, grape tomatoes, asiago, pine nuts, white balsamic vinaigrette 9/12.5  
**Wedge\*** Iceberg lettuce, chopped egg, bacon, scallions, Thousand Island dressing 8.5  
**Pomeroy\*** Greens, mandarin oranges, strawberries, red onion, poppy seed dressing 9.5/13.5  
**Caesar\*\*** Romaine, asiago, croutons, creamy Caesar dressing 8/11.5

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

- Grilled salmon, shrimp, tenderloin tips+ 8 Grilled Chicken+ 6.5

## 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 each  
**Salmon BLT+\*\*** Grilled Salmon, bacon, pesto aioli, pretzel roll, petite bistro salad 16.5  
**Chicken Club+** Grilled breast, bacon, swiss, garlic mayo, pretzel roll, bistro chips 14.5

## Knife & Fork

- Cowboy Steak Salad+\*\*** Spicy beef tips, mixed greens, green apples, bleu cheese, bourbon soaked cherries, fried onion straws, dark balsamic vinaigrette 17  
**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 40 **Add tail** 35  
**Dons Fish & Shrimp Fry+** Atlantic cod, tiger shrimp, beer battered and fried, cole slaw, fries, tartar sauce 17 **All Cod** 16 **All Shrimp** 18

\*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**

**Les Roucas (un-oaked) Chardonnay**

**Butter Chardonnay**

**Bravium Chardonnay**

**Dashwood Sauvignon Blanc**

**La Petite Perriere Sauvignon Blanc**

**Boomtown Pinot Gris**

**Riff Pinot Grigio**

**Vino Moscato**

**Vin de Provence AIX Rosé**

### **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**

**Altos los Hormigas Malbec**

**Scruffy's Shiraz**

**One True Zin Zinfandel**

**Villa M Rosso**

## Craft Beer

**Market Garden Citramax**

**GBN Bavik Super Pils**

**Stella Artois**

**Epic Brewing Los Locos Lager**

**Melvin IPA**

**Vander Mill Totally Roasted**

**Brooklyn Black Chocolate Stout**

**Warsteiner Dunkel**

## 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**

**Dark Horse 4 Elf Winter Warmer Christmas Ale**