

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
Stuffed Mushrooms* *Spinach, sundried tomatoes, artichoke, sherry cream, asiago cheese* 12.5
Shrimp Cocktail* *Five gulf shrimp, fresh horseradish, cocktail sauce* 15
Prince Edward Island Mussels+* *Sautéed with sherry, garlic butter & herbs* 14
Shishito Peppers *Blistered peppers, asiago cheese, sliced almonds, remoulade* 10
Buffalo Cauliflower *Tempura fried florets, buffalo sauce, blue cheese dressing* 10
Chips and Dip *Baby shrimp, cream cheese, sweet chili mayo, scallions, house fried bistro chips,* 10.5

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* 9
Caesar** *Romaine lettuce, croutons, asiago cheese, creamy Caesar dressing* 8.5 large 12
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+...8.5 Grilled Chicken+...7 Tenderloin Tips+...8.5 Grilled Shrimp+...8.5

Lighthouse Favorites

- Portuguese Seafood Stew+** *Shrimp, mussels, scallops, chorizo sausage, pappardelle pasta, tomato broth* 24
Don's Fish & Shrimp Fry *Atlantic cod, tiger shrimp, beer battered and fried, fries, coleslaw* 17.5
All Shrimp 18.5 **All Cod** 16.5
Cowboy Steak Salad+** *Spicy beef tips, mixed greens, green apples, crumbled bleu, bourbon soaked cherries, fried onion straws, balsamic vinaigrette* 17.5 **"Chicken Cowboy"** 16
Texas Top Sirloin+* *Ten ounce, char-grilled, roasted fingerlings, green beans* 28
House Mac & Cheese+ *Cavatappi, smoked gouda bechamel, lemon herb panko crust* 14
You may add any of the following: Grilled shrimp+ 8.5, tenderloin tips+ 8.5 Grilled Chicken+ 7
Vegan Protein Bowl+* *Roasted cauliflower, cilantro lime jasmine rice, pickled onion, fresh spinach, corn relish, sweet chili sauce, scallions, sliced almonds* 18
You may add any of the following: Grilled Salmon+ 8.5 Grilled shrimp+ 8.5, tenderloin tips+ 8.5 Grilled Chicken+ 7

***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

- Island Mahi Mahi+** Grilled, cilantro lime jasmine rice, asparagus, roasted corn relish, chipotle honey drizzle 20
Nantucket Scallops+ Lemon thyme crust, wild rice, spinach, pine nuts, lemon beurre blanc 29
Faroe Island Salmon+ Grilled, Moroccan cous cous, sautéed spinach, lemon caper sauce 20
Georges Bank Cod+ Cracker crust, baked, wild rice, green beans, lemon beurre blanc 21
Great Lakes Walleye+ Pretzel crusted, sweet corn succotash, whole grain honey mustard aioli 21
(Walleye subject to seasonal harvesting availability)

Don's Luncheon Duet

Choose Two, Served On One Plate 14.75

- | | | |
|----------------------------------|---------------|--------------------|
| Crock of Soup Du Jour | Iceberg Wedge | ½ Tuna Melt |
| Crock of Don's Chowder+ | Small Bistro | ½ Turkey Sandwich+ |
| Crock of French Onion (.Add .50) | Small Caesar | |

Handfuls

- Angus Steak Burger+** Seven ounce sirloin burger, grilled, toasted brioche roll, fries 14
Add Bacon, mushrooms, sautéed onions, Swiss, cheddar, provolone, bleu cheese 1.5 each
- Fried Chicken Sandwich+** Fried breast, provolone, garlic aioli, sundried tomato chutney, arugula, pretzel roll, Cajun bistro chips 15
- Turkey Sandwich+** Shaved turkey, lettuce, tomato, Swiss, mustard aioli, 9 grain bread, 14.75
- Salmon BLT+**** Grilled salmon, bacon, pesto aioli, pretzel roll, petite bistro salad 17
- Tuna Melt** Tuna salad, tomato, white cheddar cheese, English muffin, bistro chips 13
- Shrimp Tacos+**** Garlic shrimp, arugula, cilantro corn relish, honey chipotle drizzle 17
- Crispy Chicken Tacos+** Fried chicken, tomato, arugula, buffalo sauce, blue cheese 15.5
- Steak Tacos+** Sautéed tenderloin tips, white cheddar cheese, crispy onion straws, BBQ sauce 17

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 - Luis Colon Cora Sous Chef - Slayer Ganss

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* 12.5
Calamari+ *Flash fried, garlic, almonds, lemon curry aioli* 14.5
Shrimp Cocktail* *Five gulf shrimp, fresh horseradish, cocktail sauce* 15
Shishito Peppers *Blistered peppers, asiago cheese, sliced almonds, remoulade* 10
Prince Edward Island Mussels+* *Sautéed with sherry, garlic butter, and herbs* 14

Salads

- Bistro*** *Greens, grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette* 9
Pomeroiy* *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* 9
Caesar** *Romaine, asiago cheese, croutons, creamy Caesar dressing* 8.5

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* 64
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, whipped potatoes, broccolini, herb pan jus* 29

*Gluten-free selections

**Gluten free with modification

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

WiFi Access: lighthouse Password: donschowder

Freshline

- Faroe Island Salmon+*** Grilled, lobster whipped potatoes, sautéed spinach, lemon caper sauce 31
George's Bank Cod+ Cracker crust, oven baked, wild rice blend, broccolini, lemon beurre blanc 32
Nantucket Lightship Scallops+ Pan seared, lemon Moroccan cous cous, broccolini, lobster bisque sauce 39
Great Lakes Walleye+ Pretzel crusted, whipped potatoes, sweet corn succotash, whole grain honey mustard aioli 32
(Walleye subject to seasonal harvesting availability)
Swordfish+** Grilled, wild rice pilaf, fried brussel sprouts, sweet chili glaze 34
Halibut+* Pan seared, sun dried tomato saffron risotto, asparagus, lemon buerre blanc 35

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+* 31
Swordfish+* 34
Scallops+* 39

Pan Seared

Great Lakes Walleye+* 32
Cod+* 32
Halibut+* 35

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 42
C.A.B Delmonico+** Twelve ounce, char-grilled, fingerling potato hash, green beans, veal demi-glace 45

*Gluten-free selections

**Gluten-free with modification

Executive Chef - Luis Colon Cora Sous Chef - Slayer Ganss

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 14.5
Shrimp Cocktail* Gulf shrimp, cocktail sauce, horseradish 15
Prince Edward Island Mussels+* Sautéed, with sherry and garlic butter 14
Stuffed Mushrooms* Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese 12.5
Four Slider Burgers* Four mini burgers, onion straws, hot & sour pickles 14
Buffalo Cauliflower Tempura fried florets, buffalo sauce, blue cheese dressing 12.5
Chips and Dip Baby shrimp, cream cheese, sweet chili mayo, scallions, house fried bistro chips 12.5
Spinach-Artichoke Dip Spinach, artichokes, smoked gouda, cheddar and cream cheese, pita chips 12.5

Greens & Tureens

- Don's Seafood Chowder** Manhattan style, fresh fish and shellfish 6.5/9
French Onion Soup** Lighthouse classic, topped with swiss, mozzarella and asiago 8.5
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 9
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+ 8.5 Grilled Chicken+ 7

Handfuls

- Angus Steak Burger+** Char-grilled, brioche roll, fries 14
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 17
Fried Chicken Sandwich+ Fried breast, provolone, garlic aioli, sundried tomato chutney, arugula, pretzel roll, Cajun bistro chips 15
Turkey Sandwich+ Shaved turkey, lettuce, tomato, Swiss, mustard aioli, 9 grain bread, 14.75
Shrimp Tacos+** Garlic shrimp, arugula, cilantro corn relish, honey chipotle drizzle 17
Crispy Chicken Tacos+ Fried chicken, tomato, arugula, buffalo sauce, blue cheese 15.5
Steak Tacos+ Sautéed tenderloin tips, white cheddar cheese, crispy onion straws, BBQ sauce 17

Knife & Fork

- House Mac & Cheese+** Cavatappi, smoked gouda bechamel, lemon herb panko crust 14
You may add any of the following: Grilled Shrimp+ 8.5 Tenderloin Tips+ 8.5 Grilled Chicken+ 7
Cowboy Steak Salad+** Spicy beef tips, mixed greens, green apples, bleu cheese, bourbon soaked cherries, fried onion straws, dark balsamic vinaigrette 17.5
Chicken Cowboy+ 16
Center Cut Sirloin+* Ten oz., char-grilled, whipped potatoes, green beans 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 17.5 **All Cod** 16.5 **All Shrimp** 18.5
Vegan Protein Bowl+*- Roasted cauliflower, cilantro lime jasmine rice, pickled onion, fresh spinach, corn relish, sweet chili sauce, scallions, sliced almonds 18
You may add any of the following: Grilled Salmon+ 8.5 Grilled shrimp+ 8.5 Tenderloin Tips+ 8.5 Grilled Chicken+ 7

*Gluten free selections **Gluten free with modification+

Consuming raw or uncooked meat, poultry or fish may increase your risk of food borne illness

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

Negroni Nolet's Gin, Campari, Noilly Prat sweet vermouth

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

Chateau D'Esclans Whispering Angel Rosé

Reds

Cannonball Merlot

Angeline Pinot Noir

Complicated 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 IPA

GBN Bavik Super Pils

Stella Artois

Epic Brewing Los Locos Lager

Vander Mill Totally Roasted

Blake's Pear Cider

Brooklyn Black Chocolate Stout

Warsteiner Dunkel

Bottled Beer

Miller Light

Budweiser

Bud Light

Corona

Heineken

Amstel Light

Moosehead

St. Pauli Girl (N/A)

Draft Beer

North High Vienna Lager

Melvin Pilsner

The Butcher and the Brewer IPA

Market Garden Prosperity Wheat