

# LUNCH MENU

## Appetizers

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

- Calamari+** *Flash fried, garlic, almonds, lemon curry aioli* 15  
**Jumbo Lump Crab Cake** *Sautéed, roasted corn relish, remoulade, chipotle honey* 20  
**Bruschetta** *Artichoke tapenade, asiago cheese, marinated tomatoes* 13  
**Stuffed Mushrooms\*** *Spinach, sundried tomatoes, artichoke, sherry cream, asiago cheese* 13  
**Shrimp Cocktail\*** *Five gulf shrimp, fresh horseradish, cocktail sauce* 15  
**Prince Edward Island Mussels+\*** *Sautéed with sherry, garlic butter & herbs* 15  
**Buffalo Cauliflower** *Tempura fried florets, buffalo sauce, blue cheese dressing* 13

## Salads

- Pomeroy\*** *Greens, mandarin oranges, strawberries, red onion, poppy seed dressing* 10 large 14  
**Fishmarket\*** *Greens, chopped eggs, bleu cheese, baby shrimp, house vinaigrette* 10 large 14  
**The Wedge\*** *Crisp iceberg, bacon, egg, scallion, creamy thousand island dressing* 9.5  
**Caesar\*\*** *Romaine lettuce, croutons, asiago cheese, creamy Caesar dressing* 8.5 large 12  
**Bistro\*** *Greens, grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette* 9.5 large 13

You may add to any of the above salads:

Grilled Salmon+...9.5    Grilled Chicken+...7.5    Tenderloin Tips+...9    Grilled Shrimp+...9

## Lighthouse Favorites

- Portuguese Seafood Stew+** *Shrimp, mussels, scallops, chorizo sausage, pappardelle pasta, tomato broth* 25  
**Don's Fish & Shrimp Fry** *Atlantic cod, tiger shrimp, beer battered and fried, fries, coleslaw* 18  
*All Shrimp 19    All Cod 17*  
**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* 29  
**House Mac & Cheese+** *Cavatappi, smoked gouda bechamel, lemon herb panko crust* 14  
*You may add any of the following: Grilled shrimp+ 9, tenderloin tips+ 9 Grilled Chicken+ 7.5*  
**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+ 9.5 Grilled shrimp+ 9, tenderloin tips+ 9 Grilled Chicken+ 7.5*

\*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 couscous, sautéed spinach, citrus/guajillo tomato sauce 19  
**Georges Bank Cod+** Cracker crust, baked, wild rice, green beans, lemon beurre blanc 22  
**Great Lakes Walleye+** Pretzel crusted, sweet corn succotash, whole grain honey mustard aioli 22  
(Walleye subject to seasonal harvesting availability)

## Don's Luncheon Duet

Choose Two, Served On One Plate 15

- |                               |               |                    |
|-------------------------------|---------------|--------------------|
| 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 1) | Small Caesar  |                    |

## Handfuls

- Angus Steak Burger+** Seven ounce sirloin burger, grilled, toasted brioche roll, fries 14.5  
**Add** Mushrooms, sautéed onions, Swiss, cheddar, provolone, bleu cheese 1.5 each  
Bacon 2
- Fried Chicken Sandwich+** Fried breast, provolone, garlic aioli, sundried tomato chutney, arugula, pretzel roll, Cajun bistro chips 15
- Chicken Club+-** Grilled breast, bacon, Swiss, garlic mayo, pretzel roll, bistro chips 15
- Turkey Sandwich+** Shaved turkey, lettuce, tomato, Swiss, mustard aioli, 9 grain bread 15
- Salmon BLT+\*\*** Grilled salmon, bacon, pesto aioli, pretzel roll, petite bistro salad 18
- Tuna Melt** Tuna salad, tomato, white cheddar cheese, English muffin, bistro chips 14
- 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* 9  
**Maryland Crab Cake** *Jumbo lump crab, roasted corn relish, remoulade, chipotle honey* 20  
**Bruschetta** *Artichoke tapenade, asiago cheese, marinated tomatoes* 13  
**Stuffed Mushrooms\*** *Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese* 13  
**Calamari+** *Flash fried, garlic, almonds, lemon curry aioli* 15  
**Shrimp Cocktail\*** *Five gulf shrimp, fresh horseradish, cocktail sauce* 15  
**Prince Edward Island Mussels+\*** *Sautéed with sherry, garlic butter, and herbs* 14

## Salads

- Bistro\*** *Greens, grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette* 9.5  
**Pomeroy\*** *Greens, mandarin oranges, strawberries, red onion, poppy seed dressing* 10  
**Fishmarket\*** *Baby shrimp, chopped eggs, bleu cheese, Italian dressing* 10  
**Iceberg Wedge\*** *Bacon, egg, scallion, thousand island* 9.5  
**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  
**Cauliflower Steak\*** *Char-grilled Cajun cauliflower, jasmine rice, asparagus, citrus guajillo sauce* 21

\*Gluten-free selections

\*\*Gluten free with modification

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## Freshline

- Faroe Island Salmon+\*** Grilled, lobster whipped potatoes, sautéed spinach, lemon caper sauce 32  
**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 34  
(Walleye subject to seasonal harvesting availability)  
**Swordfish+\*\*** Grilled, wild rice pilaf, fried brussel sprouts, sweet chili glaze 36

## 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+\*** 32  
**Swordfish+\*** 36  
**Scallops+\*** 39

Pan Seared  
**Great Lakes Walleye+\*** 34  
**Cod+\*** 32

## Steaks

### STEAK ENHANCEMENTS

Sautéed Mushrooms ~ Fried Onion Straws ~ Smoked Bleu Cheese ~ Caramelized Onions ~ 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-glaze 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 13  
**Calamari+** Flash fried, garlic, almonds, lemon curry aioli 15  
**Shrimp Cocktail\*** Gulf shrimp, cocktail sauce, horseradish 15  
**Prince Edward Island Mussels+\*** Sautéed, with sherry and garlic butter 15  
**Stuffed Mushrooms\*** Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese 13  
**Four Slider Burgers+\*** Four mini burgers, onion straws, hot & sour pickles 15  
**Spinach-Artichoke Dip** Spinach, artichokes, smoked gouda, cheddar and cream cheese, pita chips 13  
**Buffalo Cauliflower** Tempura fried florets, buffalo sauce, blue cheese dressing 13

## 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 9  
**Fishmarket\*** Fresh greens, bleu cheese, chopped eggs, baby shrimp, Italian Dressing 10/14  
**Bistro\*** Fresh greens, grape tomatoes, asiago, pine nuts, white balsamic vinaigrette 9.5/13  
**Wedge\*** Iceberg lettuce, chopped egg, bacon, scallions, Thousand Island dressing 9.5  
**Pomeroiy\*** Greens, mandarin oranges, strawberries, red onion, poppy seed dressing 10/14  
**Caesar\*\*** Romaine, asiago, croutons, creamy Caesar dressing 8.5/12

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

Grilled Salmon+ 9.5    Shrimp+ 9    Tenderloin Tips+ 9    Grilled Chicken+ 7.5

## Handfuls

- Angus Steak Burger+** Char-grilled, brioche roll, fries 14.5  
Add sautéed mushrooms, sauteed or fried onions, cheddar, swiss, provolone, or blue cheese 1.5 each    Add bacon 2  
**Salmon BLT+\*\*** Grilled Salmon, bacon, pesto aioli, pretzel roll, petite bistro salad 18  
**Fried Chicken Sandwich+** Fried breast, provolone, garlic aioli, arugula, pretzel roll, Cajun bistro chips 15  
**Chicken Club+** Grilled breast, bacon, swiss, garlic mayo, pretzel roll, bistro chips 15  
**Turkey Sandwich+** Shaved turkey, lettuce, tomato, Swiss, mustard aioli, 9 grain bread, fries 15

## Knife & Fork

- 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+** 16.5  
**Center Cut Sirloin+\*** Ten oz., char-grilled, whipped potatoes, green beans 29  
**Maine Lobster Tail+\*** Broiled cold water lobster, whipped potatoes, green beans 40    **Add tail** 36  
**Dons Fish & Shrimp Fry+** Atlantic cod, tiger shrimp, beer battered and fried, cole slaw, fries, tartar sauce 18    **All Cod** 17    **All Shrimp** 19  
**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+ 9.5    Grilled shrimp+ 9    Tenderloin Tips+ 9    Grilled Chicken+ 7.5*

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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

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

**Aperol Spritz** Aperol, prosecco, splash of soda

## Wine by the Glass

### **Whites**

**Reserve Saint Marc (un-oaked) Chardonnay**

**Matchbook Chardonnay**

**Bravium Chardonnay**

**La Petite Perriere Sauvignon Blanc**

**Marlborough Estate Sauvignon Blanc**

**AIX Rosé**

**Boomtown Pinot Gris**

**Riff Pinot Grigio**

**Vino Moscato**

**Alexander Valley Gewürz**

**Casal Garcia Vinho Verde**

### **Reds**

**Complicated Pinot Noir**

**Angeline Pinot Noir**

**Educated Guess Cabernet**

**Four Vines 'The Kinker' Cabernet**

**Gundlach Bundschu Red Blend**

**Alexander Valley Red Blend**

**Karoo Merlot**

**Altos los Hormigas Malbec**

**Villa M Rosso**

## Craft Beer

**Stella Artois**

**Blake's Cider**

**Troeg's IPA**

**Warsteiner Dunkel**

**Paulaner Grapefruit Radler**

**Wiedemann's Lime Lager**

**Hi-Wire Mountain Water Citrus Splash**

**Founder's Rubaeus**

## Bottled Beer

**Miller Light**

**Budweiser**

**Bud Light**

**Corona**

**Heineken**

**Amstel Light**

**Moosehead**

**St. Pauli Girl (N/A)**

## Draft Beer

**Melvin Pilsner**

**Ellicottville**

**Market Garden Citramax IPA**

**Bell's Oberon**