

LUNCH MENU

Appetizers

Don's Seafood Chowder- 6.75 /11.25 **Classic French Onion Soup-** 9.5

- Calamari+** *Flash fried, garlic, cilantro lime chili glaze* 15.5
Jumbo Lump Crab Cake *Sautéed, roasted corn relish, remoulade, chipotle honey* 20
Bruschetta *Artichoke tapenade, asiago cheese, marinated tomatoes, onion, basil* 13.5
Stuffed Mushrooms* *Spinach, sundried tomatoes, artichoke, sherry cream, asiago cheese* 13.5
Shrimp Cocktail* *Five gulf shrimp, fresh horseradish, cocktail sauce* 15.5
Prince Edward Island Mussels+* *Sautéed with sherry, garlic butter & herbs* 15.5
Buffalo Cauliflower *Tempura fried florets, buffalo sauce, blue cheese dressing* 13.5

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* 10
Caesar** *Romaine lettuce, croutons, asiago cheese, creamy Caesar dressing* 9 large 13
Bistro* *Greens, grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette* 9.75 large 13.75

You may add to any of the above salads:

Grilled Salmon+...9.5 Grilled Chicken+...8 Tenderloin Tips+...9.5 Grilled Shrimp+...9.5

Lighthouse Favorites

- Portuguese Seafood Stew+** *Shrimp, mussels, scallops, chorizo sausage, pappardelle pasta, tomato broth* 26
Don's Fish & Shrimp Fry+ *Atlantic cod, tiger shrimp, beer battered and fried, fries, coleslaw* 18
All Shrimp 19.5 **All Cod** 17.5
Cowboy Steak Salad+** *Spicy beef tips, mixed greens, green apples, crumbled bleu, bourbon soaked cherries, fried onion straws, balsamic vinaigrette* 18 **"Chicken Cowboy"** 16.5
Texas Top Sirloin+* *Ten ounce, char-grilled, roasted red skin potatoes, green beans* 29
Thai Coconut Curry* *Firm tofu, ginger, onion, coconut milk, cranberry & apple chutney, coconut flakes, cilantro rice* 18.5
Meatloaf+ *Mushroom & onion potato hash, green beans, demi-glace* 21.5
Cajun Shrimp Linguine+ *Spinach, tomatoes, Cajun cream sauce, shrimp* 24.5
Hunters Stew+* *Potatoes, mushrooms, cherries, asparagus, beef tips, tomato broth, demi-glace, polenta* 22.5

***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, roasted red skin potatoes, asparagus, basil pesto oil 22
Nantucket Scallops+ Lemon thyme crust, wild rice, spinach, pine nuts, lemon beurre blanc 30
Faroe Island Salmon+* Grilled, parsnip puree, sautéed Brussel sprouts, lemon herb oil 21
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 23
(Walleye subject to seasonal harvesting availability)

Don's Luncheon Duet

Choose Two, Served On One Plate 15.5

- | | | |
|-------------------------------|----------------|--------------------|
| 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** | ½ Four Cheese Melt |

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
- Four Cheese Melt** Sourdough bread, cheddar, provolone, Swiss, asiago, bistro chips 14.5
Chicken Club+ Grilled breast, bacon, Swiss, garlic mayo, pretzel roll, bistro chips 15.5
Turkey Sandwich+ Shaved turkey, smoked mozzarella, cranberry & apple chutney, mustard aioli, mixed greens, sourdough bread, bistro chips 15
Salmon BLT+** Grilled salmon, bacon, pesto aioli, pretzel roll, petite bistro salad 18.5
Tuna Melt Tuna salad, tomato, white cheddar cheese, English muffin, bistro chips 14.5

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 - Luis Colon Cora Sous Chef - Donald Ganss

DINNER

Appetizers

- Soup Du Jour** *Chef's daily creations* 6
- Don's Seafood Chowder** *Manhattan style, fresh fish and shellfish* 6.75
- French Onion Soup** *Sherry, onions crouton, three cheese* 9.5
- Maryland Crab Cake** *Jumbo lump crab, roasted corn relish, remoulade, chipotle honey* 20
- Bruschetta** *Artichoke tapenade, asiago cheese, marinated tomatoes, onion, basil* 13.5
- Stuffed Mushrooms*** *Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese* 13.5
- Calamari+** *Flash fried, garlic, cilantro lime chili glaze* 15.5
- Shrimp Cocktail*** *Five gulf shrimp, fresh horseradish, cocktail sauce* 15.5
- Prince Edward Island Mussels+*** *Sautéed with sherry, garlic butter, and herbs* 15.5

Salads

- Bistro*** *Greens, grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette* 9.75
- 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 dressing* 10
- Caesar**** *Romaine, asiago cheese, croutons, creamy Caesar dressing* 9

Lighthouse Favorites

- Portuguese Seafood Stew+** *Scallops, shrimp, mussels, chorizo sausage, pappardelle, 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
- Braised Short Ribs+*** *Whipped potatoes, carrot & parsnip hash* 35
- Thai Coconut Curry*** *Firm tofu, ginger, onion, coconut milk, cranberry & apple chutney, coconut flakes, cilantro rice* 24

*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, parsnip puree, sautéed Brussel sprouts, lemon herb oil 32
George's Bank Cod+ Cracker crust, oven baked, wild rice blend, broccolini, lemon beurre blanc 33
Nantucket Lightship Scallops+* Pan seared, smoked cheese polenta, asiago broccolini, balsamic glaze 40
Great Lakes Walleye+ Pretzel crusted, whipped potatoes, sweet corn succotash, whole grain honey mustard aioli 34
(Walleye subject to seasonal harvesting availability)
Island Mahi Mahi+* Grilled, butternut squash risotto, asparagus, sage lime crema 31

Simply Seafood*

The following selections are simply prepared with roasted red skin 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
Island Mahi Mahi+* 31

Pan Seared

Great Lakes Walleye+* 34
Cod+* 33
Scallops+* 40

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.....37 8 ounce....45
Steak Oscar+* Ten ounce Texas sirloin, char-grilled, whipped potatoes, broccolini, blue crab, hollandaise sauce 40
Moody Blues+* Twin four ounce tenderloin medallions, char-grilled, smoked bleu cheese, red skin potatoes, broccolini, balsamic glaze 42
C.A.B Delmonico+** Twelve ounce, char-grilled, red skin potato & bacon hash, green beans, demi-glace 45

*Gluten-free selections

**Gluten-free with modification

Executive Chef - Luis Colon Cora Sous Chef - Donald 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, onions, basil 13.5
Calamari+ Flash fried, garlic, cilantro lime chili glaze 15.5
Shrimp Cocktail* Gulf shrimp, cocktail sauce, horseradish 15.5
Prince Edward Island Mussels+* Sautéed, with sherry and garlic butter 15.5
Stuffed Mushrooms* Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese 13.5
Four Slider Burgers+* Four mini burgers, onion straws, hot & sour pickles 16.5
Spinach-Artichoke Dip Spinach, artichokes, smoked gouda, cheddar and cream cheese, pita chips 13.5
Buffalo Cauliflower Tempura fried florets, buffalo sauce, blue cheese dressing 13.5

Greens & Tureens

- Don's Seafood Chowder** Manhattan style, fresh fish & shellfish 6.75/11.25
French Onion Soup** Crouton, swiss, mozzarella, asiago 9.75
Fishmarket* Fresh greens, bleu cheese, chopped eggs, baby shrimp, Italian Dressing 10/14
Bistro* Fresh greens, grape tomatoes, asiago, pine nuts, white balsamic vinaigrette 9.75/13.75
Wedge* Iceberg lettuce, chopped egg, bacon, scallions, Thousand Island dressing 10
Pomeroy* Greens, mandarin oranges, strawberries, red onion, poppy seed dressing 10/14
Caesar** Romaine, asiago, croutons, creamy Caesar dressing 9/13

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

- Grilled Salmon+ 9.5 Shrimp+ 9.5 Tenderloin Tips+ 9.5 Grilled Chicken+ 8

Handfuls

- Angus Steak Burger+** Char-grilled, brioche roll, fries 14.5
Add sautéed mushrooms, sautéed 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 18.5
Chicken Club+ Grilled breast, bacon, Swiss, garlic mayo, pretzel roll, fries 15.5
Turkey Sandwich+ Shaved turkey, smoked mozzarella, cranberry & apple chutney, mustard aioli, mixed greens, sourdough 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 18
Chicken Cowboy+ 16.5
Hunter's Stew+* Potatoes, mushrooms, cherries, asparagus, beef tips, tomato broth, red wine demi, polenta 22.5
Center Cut Sirloin+* Ten oz., char-grilled, whipped potatoes, green beans 29
Cajun Shrimp Linguine+ Spinach, tomatoes, Cajun cream sauce, shrimp 24.5
Meatloaf+ Mushroom & onion potato hash, green beans, red wine demi-glace 21.5
Dons Fish & Shrimp Fry+ Atlantic cod, tiger shrimp, beer battered and fried, cole slaw, fries, tartar sauce 18 **All Cod** 17.5 **All Shrimp** 19.5
Thai Coconut Curry*- Firm tofu, ginger, onion, coconut milk, cranberry & apple chutney, coconut flakes, jasmine rice 24

*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, peach & blackberry cider, fruit

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

Wine by the Glass

Whites

Laroque (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

Reds

Complicated Pinot Noir
Angeline Pinot Noir
Educated Guess Cabernet
Four Vines 'The Kinker' Cabernet
Gundlach Bundschu Red Blend
Karoo Merlot
Altos los Hormigas Malbec
Villa M Rosso

Craft Beer

Blake's Cider
Warsteiner Dunkel
Stella Artois
Founder's Porter
Troeg's Seasonal IPA
Masthead IPA
Maumee Bay Buckeye Lager
Outerbelt 270 IPA

Bottled Beer

Miller Light	Heineken
Budweiser	Amstel Light
Bud Light	Moosehead
Corona	St. Pauli Girl (N/A)

Draft Beer

Troeg's Perpetual IPA
Hi-Wire Lager
Market Garden Progress Pils
New Belgium Fat Tire