

# 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, asiago and herb risotto, sautéed Brussels sprouts, basil pesto 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

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## Freshline

- Faroe Island Salmon+\*** Grilled, asiago and herb risotto, sautéed Brussels sprouts, basil pesto 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

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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, 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