

LUNCH MENU

Appetizers

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

- Calamari+** Flash fried, garlic, scallions, cilantro lime chili glaze 16
Jumbo Lump Crab Cake Sautéed, roasted corn relish, remoulade, chipotle honey 20
Bruschetta Artichoke tapenade, asiago cheese, marinated tomatoes, onion, basil 13.75
Stuffed Mushrooms* Spinach, sundried tomatoes, artichoke, sherry cream, asiago cheese 14
Shrimp Cocktail* Five gulf shrimp, fresh horseradish, cocktail sauce 16
Prince Edward Island Mussels+* Sautéed with sherry, garlic butter & herbs 16
Burrata** Blistered tomatoes, basil, balsamic glaze, toasted pita 19
Scallops on Half Shell+ Chorizo, garlic, scallions, panko bread crumbs, cilantro chili lime glaze 17

Salads

- Pomeroy*** Greens, mandarin oranges, strawberries, red onion, poppy seed dressing 10 large 14.5
Fishmarket* Greens, chopped eggs, bleu cheese, baby shrimp, house vinaigrette 10.25 large 14.5
The Wedge* Crisp iceberg, bacon, egg, scallion, creamy thousand island dressing 10
Caesar** Romaine lettuce, croutons, asiago cheese, creamy Caesar dressing 9.5 large 13.5
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+...10 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 18.5
All Shrimp 19.5 **All Cod** 18
Cowboy Steak Salad+** Spicy beef tips, mixed greens, green apples, crumbled bleu, bourbon soaked cherries, fried onion straws, balsamic vinaigrette 18.5 **"Chicken Cowboy"** 17
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
Braised BBQ Pork Ribs+* Fries, cole slaw, house BBQ sauce 22
Meatloaf+ Mushroom & onion potato hash, green beans, demi-glace 21.5
Cajun Shrimp Linguine+ Spinach, tomatoes, Cajun cream sauce, shrimp 24.5

***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

- Tuna Poke Bowl+** Marinated tuna, cilantro jasmine rice, avocado, scallions, pickled red onions & carrots 22
Rainbow Trout+ Grilled, pearl couscous hash, lemon beurre blanc 24
Nantucket Scallops+ Lemon thyme crust, wild rice, spinach, pine nuts, lemon beurre blanc 30
Faroe Island Salmon+* Grilled, honey glazed, cilantro lime rice, black bean & corn salsa 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, bacon, provolone, lettuce, tomato, garlic aioli
9 grain 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
- Maine Lobster Roll+** Butter poached lobster, lemon garlic aioli, split top roll, bistro chips 25
- Blackened Cod Sandwich+** Swiss, lettuce, tomato, ciabatta, lemon garlic aioli, bistro chips 20

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 MENU

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 13.75
- Stuffed Mushrooms*** Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese 14
- Calamari+** Flash fried, garlic, scallions, cilantro lime chili glaze 16
- Shrimp Cocktail*** Five gulf shrimp, fresh horseradish, cocktail sauce 16
- Prince Edward Island Mussels+*** Sautéed with sherry, garlic butter, and herbs 16
- Burrata**** Blistered tomatoes, basil, balsamic glaze, toasted pita chips 19
- Scallops on Half Shell+** Chorizo, garlic, scallions, panko bread crumbs, cilantro chili lime glaze 15

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 10.25
- Iceberg Wedge*** Bacon, egg, scallion, thousand island dressing 10
- Caesar**** Romaine, asiago cheese, croutons, creamy Caesar dressing 9.5

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 65
- Maine Lobster Tail+*** Broiled cold water lobster, whipped potatoes, green beans 41 **Add** a second tail 36
- 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-glaze 49
- Herb Roasted Chicken+** Roasted half chicken, whipped potatoes, broccolini, herb pan jus 29
- Braised BBQ Pork Ribs+*** Whipped potatoes, cole slaw, house BBQ sauce 34
- 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, honey glazed, cilantro lime rice, black bean & corn salsa 32
- George's Bank Cod+** Cracker crust, oven baked, wild rice blend, broccolini, lemon beurre blanc 33
- Nantucket Lightship Scallops+*** Pan seared, mushroom & leek risotto with green peas, roasted red pepper coulis 40
- Great Lakes Walleye+** Pretzel crusted, whipped potatoes, sweet corn succotash, whole grain honey mustard aioli 34
(Walleye subject to seasonal harvesting availability)
- Alaskan Halibut+*** Blackened, jalapeno corn risotto, fresh avocado salad, chipotle honey glaze 38
- Crab Stuffed Rainbow Trout+** Pearl couscous hash, asparagus, lemon buerre blanc 35

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
Rainbow Trout+* 31

Pan Seared

Great Lakes Walleye+* 34
Cod+* 33
Scallops+* 40
Halibut+* 38

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.....38 8 ounce....46
- Steak Oscar+*** Ten ounce Texas sirloin, char-grilled, whipped potatoes, asparagus, 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-glaze 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 13.75
Calamari+ Flash fried, garlic, scallions, cilantro lime chili glaze 16
Shrimp Cocktail* Gulf shrimp, cocktail sauce, horseradish 16
Prince Edward Island Mussels+* Sautéed, with sherry and garlic butter 16
Stuffed Mushrooms* Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese 14
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 14
Burrata** Basil, blistered tomatoes, balsamic glaze, toasted pita 19
Scallops on Half Shell+ Chorizo, garlic, scallions, panko bread crumbs, cilantro chili lime glaze 15

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 10.25/14.5
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 10/14.5
Caesar** Romaine, asiago, croutons, creamy Caesar dressing 9.5/13.5

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

Grilled Salmon+ 9.5 Shrimp+ 9.5 Tenderloin Tips+ 10 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, bacon, provolone, lettuce, tomato, garlic aioli
9 grain bread, bistro chips 15
Maine Lobster Roll+ Butter poached lobster, lemon garlic aioli, split top roll, fries 25
Blackened Cod Sandwich+ Swiss, lettuce, tomato, ciabatta, lemon garlic aioli, fries 20

Knife & Fork

- Cowboy Steak Salad+**** Spicy beef tips, mixed greens, green apples, bleu cheese, bourbon soaked cherries, fried onion straws, dark balsamic vinaigrette 18.5
Chicken Cowboy+ 17
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 18.5 **All Cod** 18 **All Shrimp** 19.5
Thai Coconut Curry*- Firm tofu, ginger, onion, coconut milk, cranberry & apple chutney, coconut flakes, jasmine rice 24
Tuna Poke Bowl+ Marinated tuna, cilantro jasmine rice, avocado, scallions, pickled red onions & carrots 22

*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

Aperol Spritz Aperol, prosecco, splash of soda

Wine by the Glass

Whites

Scarpetta Unoaked Chardonnay

Matchbook Chardonnay

Folie a Deux Chardonnay

La Petite Perriere Sauvignon Blanc

Overstone Sauvignon Blanc

Klinker Brick Rosé

Brassfield Pinot Gris

Riff Pinot Grigio

Vino Moscato

Terra D'Oro Chenin Blanc Viognier Blend

Montevecchio Bianco

Reds

Complicated Pinot Noir

Angeline Pinot Noir

Vigilance Cabernet

Klinker Brick Cabernet

Gundlach Bundschu Red Blend

Niner Red Blend

Montes Malbec

Villa M Rosso

Terra D'Oro Zinfandel

Alexander Valley Vineyards Merlot

Craft Beer

Blake's Cider

Warsteiner Dunkel

Stella Artois

Founder's Porter

Masthead IPA

Outerbelt 270 IPA

Maumee Bay Buckeye Lager

Hoegaarden Wheat Beer

Bottled Beer

Miller Light

Budweiser

Bud Light

Corona

Heineken

Amstel Light

Moosehead

St. Pauli Girl (N/A)

Draft Beer

Troeg's Sunshine Pils

Hi-Wire Lager

New Belgium Fat Tire

Immigrant Son Pilsner