

LUNCH MENU

Appetizers

Don's Seafood Chowder- 6.75 /11.25 **Classic French Onion Soup-** 10

- Calamari+** Flash fried, garlic, scallions, cilantro lime chili glaze 16.5
Jumbo Lump Crab Cake Sautéed, roasted corn relish, remoulade, chipotle honey 20
Bruschetta Artichoke tapenade, asiago cheese, marinated tomatoes, onion, basil 14.5
Stuffed Mushrooms* Spinach, sundried tomatoes, artichoke, sherry cream, asiago cheese 14.5
Shrimp Cocktail* Five gulf shrimp, fresh horseradish, cocktail sauce 16.5
Prince Edward Island Mussels+* Sautéed with sherry, garlic butter & herbs 17
Burrata** Blistered tomatoes, basil, balsamic glaze, toasted pita 19
Smoked Salmon Dip+** Smoked salmon salad, diced onions, pita chips 17

Salads

- Pomeroy*** Greens, mandarin oranges, strawberries, red onion, poppy seed dressing 10.25 large 14.75
Fishmarket* Greens, chopped eggs, bleu cheese, baby shrimp, house vinaigrette 10.5 large 14.75
The Wedge* Crisp iceberg, bacon, egg, scallion, creamy thousand island dressing 10.5
Caesar** Romaine lettuce, croutons, asiago cheese, creamy Caesar dressing 9.75 large 13.75
Bistro* Greens, grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette 10 large 14

You may add to any of the above salads:

Grilled Salmon+...10 Grilled Chicken+....7.5 Tenderloin Tips+...10 Grilled Shrimp+...10 1 Scoop Tuna Salad+...6

Lighthouse Favorites

- Portuguese Seafood Stew+** Shrimp, mussels, scallops, chorizo sausage, pappardelle pasta, tomato broth 27
Don's Fish & Shrimp Fry+ Atlantic cod, tiger shrimp, beer battered and fried, fries, coleslaw 19
 All Shrimp 20 **All Cod** 18.5
Cowboy Steak Salad+** Spicy beef tips, mixed greens, green apples, crumbled bleu, bourbon-soaked cherries,
 fried onion straws, balsamic vinaigrette 19 **Chicken Cowboy** 18
Salmon Mediterranean Salad+* Grilled salmon, romaine lettuce, cucumbers, kalamata olives,
 grape tomatoes, red onions, feta cheese, red wine vinaigrette 20
Texas Top Sirloin+* Ten ounce, char-grilled, roasted red skin potatoes, green beans 32
Vegan Bolognese Beyond meat, marinara, vegan pasta, tofu and fried basil garnish 30
Meatloaf+ Mushroom & onion potato hash, green beans, demi-glace 22
Creamy Mac and Cheese+ Cavatappi pasta, gruyere and cheddar cheese 19
 Add Shrimp 25 **Add Short Ribs** 26
Shrimp Scampi Linguine+ Spinach, tomatoes, white wine, butter, garlic sauce 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

- Swordfish+*** Parmesan crusted, tomato salsa, jasmine rice, brussels sprouts 24
Nantucket Scallops+ Lemon thyme crust, wild rice, spinach, pine nuts, lemon beurre blanc 30
Faroe Island Salmon+* Grilled, risotto cake, brussels sprouts, mustard dill sauce 21
Georges Bank Cod+ Cracker crust, baked, wild rice, green beans, lemon beurre blanc 24
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 16

- | | | |
|-------------------------------|----------------|--------------------|
| 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 BLT+ |

Handfuls

- Angus Steak Burger+** Seven ounce sirloin burger, grilled, toasted brioche roll, fries 15
Add Mushrooms, sautéed onions, Swiss, cheddar, provolone, bleu cheese 1.5 each
Bacon 2
- Walleye Bites+** Fried walleye bites, fries, chipotle mayo 17
- BLT+** Bacon, lettuce, tomato, mayo, sour dough bread, bistro chips 15
- Turkey Sandwich+** Shaved turkey, provolone, bacon, lettuce, tomato, pesto aioli, ciabatta roll, bistro chips 15.5
- Cajun Chicken Club+** Blackened chicken breast, Swiss, jalapeno slaw, pretzel roll, bistro chips 16.5
- Chicken Caesar Wrap+** Grilled chicken, romaine lettuce, asiago cheese, Caesar dressing, bistro chips 15.5
- Blackened Cod Sandwich+** Swiss, lettuce, tomato, ciabatta roll, bistro chips 19
- Salmon BLT+**** Grilled salmon, bacon, pesto aioli, pretzel roll, petite bistro salad 19.5
- Tuna Melt+** Tuna salad, tomato, white cheddar cheese, English muffin, bistro chips 14.5
- Shrimp Tacos+** Fried shrimp, flour tortilla, pico de gallo, pickled jalapenos, cilantro crema 16
- Short Rib Tacos+** Short ribs, flour tortilla, pico de gallo, pickled jalapenos, cilantro crema 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: chowdersoup

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 10
Maryland Crab Cake Jumbo lump crab, roasted corn relish, remoulade, chipotle honey 20
Bruschetta Artichoke tapenade, asiago cheese, marinated tomatoes, onion, basil 14.5
Stuffed Mushrooms* Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese 14.5
Calamari+ Flash fried, garlic, scallions, cilantro lime chili glaze 16.5
Shrimp Cocktail* Five gulf shrimp, fresh horseradish, cocktail sauce 16.5
Prince Edward Island Mussels+* Sautéed with sherry, garlic butter, and herbs 7
Burrata** Blistered tomatoes, basil, balsamic glaze, toasted pita chips 19
Smoked Salmon Dip+** Smoked salmon salad, diced onions, pita chips 17

Salads

- Bistro*** Greens, grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette 10
Pomeroiy* Greens, mandarin oranges, strawberries, red onion, poppy seed dressing 10.5
Fishmarket* Baby shrimp, chopped eggs, bleu cheese, Italian dressing 10.50
Iceberg Wedge* Bacon, egg, scallion, thousand island dressing 10.5
Caesar** Romaine, asiago cheese, croutons, creamy Caesar dressing 9.75

Lighthouse Favorites

- Portuguese Seafood Stew+** Scallops, shrimp, mussels, chorizo sausage, pappardelle, tomato broth 38
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, brussels sprouts, whipped potatoes and demi-glace 52
Herb Roasted Chicken+ Roasted half chicken, whipped potatoes, green beans, herb pan jus 30
Vegan Bolognese Beyond meat, marinara, vegan pasta, tofu and fried basil garnish 30
Meatloaf+ Mushroom & onion potato hash, green beans, demi-glace 22
Shrimp Scampi Linguine+ Spinach, tomatoes, white wine, butter, garlic sauce 24.5
Short Ribs Braised short ribs, whipped potatoes, asparagus, rosemary demi-glace 35

*Gluten-free selections

**Gluten free with modification

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WiFi Access: Lighthouse-Guest Password: chowdersoup

Freshline

- Faroe Island Salmon+*** Grilled, risotto cake, brussels sprouts, mustard dill sauce 32
- George's Bank Cod+** Cracker crust, oven baked, wild rice blend, broccolini, lemon beurre blanc 34
- Scallops+*** Pan seared, cheddar cheese and chive polenta, brussels sprouts, mustard dill sauce 40
- Great Lakes Walleye+** Pretzel crusted, whipped potatoes, sweet corn succotash, whole grain honey mustard aioli 34
(Walleye subject to seasonal harvesting availability)
- Swordfish+*** Parmesan crusted, tomato salsa, jasmine rice, brussels sprouts 34

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
Swordfish+* 34

Pan Seared

Great Lakes Walleye+* 34
Cod+* 34
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....40 8 ounce....47
- Steak Oscar+*** Ten ounce Texas sirloin, char-grilled, whipped potatoes, asparagus, blue crab, hollandaise sauce 44
- Moody Blues+*** Twin four ounce tenderloin medallions, char-grilled, smoked bleu cheese, red skin potatoes, brussels sprouts, balsamic glaze 42
- C.A.B Delmonico+**** Twelve ounce, char-grilled, red skin potato & bacon hash, green beans, demi-glace 49

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**Gluten-free with modification

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 14.5
Calamari+ Flash fried, garlic, scallions, cilantro lime chili glaze 16.5
Shrimp Cocktail* Gulf shrimp, cocktail sauce, horseradish 16.5
Prince Edward Island Mussels+* Sautéed, with sherry and garlic butter 17
Stuffed Mushrooms* Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese 14.5
Four Slider Burgers+* Four mini burgers, onion straws, pickle 18
Spinach-Artichoke Dip Spinach, artichokes, smoked gouda, cheddar and cream cheese, pita chips 14.5
Burrata** Basil, blistered tomatoes, balsamic glaze, toasted pita 19
Smoked Salmon Dip+** Smoked salmon salad, diced onions, pita chips 17

Greens & Tureens

- Don's Seafood Chowder** Manhattan style, fresh fish & shellfish 6.75/11.25
French Onion Soup** Crouton, swiss, mozzarella, asiago 10
Fishmarket* Fresh greens, bleu cheese, chopped eggs, baby shrimp, Italian Dressing 10.5/15
Bistro* Fresh greens, grape tomatoes, asiago, pine nuts, white balsamic vinaigrette 10/14
Wedge* Iceberg lettuce, chopped egg, bacon, scallions, Thousand Island dressing 10.5
Pomeroiy* Greens, mandarin oranges, strawberries, red onion, poppy seed dressing 10.5/15
Caesar** Romaine, asiago, croutons, creamy Caesar dressing 9.75/13.75

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

Grilled Salmon+ 10 Shrimp+ 10 Tenderloin Tips+ 10 Grilled Chicken+ 7.5 1 Scoop Tuna+ 6

Handfuls

- Angus Steak Burger+** Char-grilled, brioche roll, fries 15
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 19.5
Chicken Caesar Wrap+ Grilled chicken, romaine lettuce, asiago cheese, Caesar dressing, fries 15.5
Cajun Chicken Sandwich+ Blackened chicken breast, Swiss, jalapeno slaw, pretzel roll, fries 16.5
Turkey Sandwich+ Shaved turkey, provolone, bacon, lettuce, tomato, pesto aioli, ciabatta roll, fries 15.5
Blackened Cod Sandwich+ Swiss, lettuce, tomato, ciabatta roll, fries 19
Walleye Bites+- Fried walleye bites, chipotle mayo, fries 17
Shrimp Tacos+ Fried shrimp, flour tortilla, pico de gallo, pickled jalapenos, cilantro crema 16
Short Rib Tacos+ Flour tortilla, pico de gallo, pickled onions, cilantro crema 17

Knife & Fork

- Cowboy Steak Salad+**** Spicy beef tips, mixed greens, green apples, bleu cheese, bourbon soaked cherries, fried onion straws, dark balsamic vinaigrette 19
Chicken Cowboy+ 18
Salmon Mediterranean Salad+* Grilled salmon, romaine lettuce, cucumbers, kalamata olives, grape tomatoes, red onions, feta cheese, red wine vinaigrette 20
Center Cut Sirloin+* Ten oz., char-grilled, whipped potatoes, green beans 32
Creamy Mac and Cheese+ Cavatappi pasta, gruyere and cheddar cheese
Add Shrimp 25 Add Short Ribs 26
Shrimp Scampi Linguine+ Shrimp, spinach, tomatoes, white wine, butter, garlic sauce 24.5
Kobe Meatloaf+ Mushroom & onion potato hash, green beans, red wine demi-glace 22
Dons Fish & Shrimp Fry+ Atlantic cod, tiger shrimp, beer battered and fried, cole slaw, fries, tartar sauce 19 All Cod 18.5 All Shrimp 20
Vegan Bolognese Beyond meat, marinara, vegan pasta, tofu and fried basil garnish 30

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Martinis & Cocktails

Don's Old Manhattan Woodford Reserve, Carpana sweet vermouth, bitters, Luxardo cherries

Walnut Old-Fashioned Watershed Bourbon, Nocino, bitters, Luxardo cherry, orange twist

Holiday French 75 Champagne, Nolets Gin, cranberry syrup, lemon juice, lemon twist

Vesper Grey Goose Vodka, Bombay Sapphire Gin, Lillet Blanc, lemon twist

Sidecar Hennessy Cognac, Cointreau, lemon juice, orange twist, sugar rim

Disaronno Sour Disaronno, lemon juice, simple syrup, egg white, lemon slice

Wine by the Glass

Whites

Mer Soleil Silver Unoaked Chardonnay

Carmenet Chardonnay

Sonoma Cutrer Chardonnay

Villa Maria Sauvignon Blanc

Justin Sauvignon Blanc

Peyrossol Rosé

Benvolio Pinot Grigio

Sokol Blosser Pinot Gris

Zeppelin Riesling

Vietti Moscato

Acinum Sparkling Rosé

Jeio Prosecco

Reds

Juggernaut Pinot Noir

Edna Valley Pinot Noir

Goose Ridge Red Blend

Gundlach Bundschu Red Blend

Smith & Hook Cabernet

Pradi Cabernet

Santa Ema Merlot

Decoy Zinfandel

Felino Malbec

Selby Grenache

Flaco Tempranillo

Villa M Rosso

Craft Beer

Stella Artois

Downeast Apple Cider (GF)

Warsteiner Dunkel

Market Garden Cutie

Sierra Nevada Pale Ale

Brewdog Elvis Juice IPA

Lagunitas IPA

Market Garden Cutie

Bottled Beer

Miller Lite

Bud Light

Budweiser

Heineken

Moosehead

Amstel Light

Corona

Draft Beer

Market Garden Festivus

Garage Beer Light Lager

Founders All Day IPA

Third Eye Most Hefinitely

Non Alcoholic Beverages

N/A Ginger Turmeric Mule- Modica turmeric ginger mule mix, splash of soda

N/A Blueberry Martini- Blueberries, lemon & honey syrup, splash of soda

N/A Tart Cherry Old Fashioned- Modica tart cherry mix, splash of soda, N/A bitters, muddled orange & cherry

Faux Sauvignon Blanc (N/A)

Athletic Light Lager (N/A)

Athletic IPA (N/A)