

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
Pomeroy* 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

+Consuming raw or undercooked meats, poultry, or seafood may increase your risk of food borne illness

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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