

## 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 17  
**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

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, green beans, lemon beurre blanc 34
- Scallops+\*** Pan seared, cheddar cheese and chive polenta, spinach, 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)

## 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**

### 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

\*Gluten-free selections

\*\*Gluten-free with modification