

## 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
- 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

## 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
- Lamb Chops+\*** Slow roasted, apple chutney, whipped potatoes, vegetable of the day 34
- Chicken Milanese+** Breaded chicken breast, arugula salad, tomatoes, asiago cheese, red wine vinaigrette 25
- Pork Chop+** Grilled pork chop, Asian bang bang shrimp, whipped potatoes, vegetable of the day 30
- 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 borne illness

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**Freshline**

- Faroe Island Salmon+\*** Honey glazed, wild rice blend, vegetable of the day 32
- George’s Bank Cod+** Cracker crust, oven baked, wild rice blend, green beans, lemon beurre blanc 34
- Scallops+\*** Pan seared, parmesan risotto, vegetable of the day 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 New York Strip+\*\*** Twelve ounce, char-grilled, whipped potatoes, green beans 46
- C.A.B Delmonico+\*\*** Twelve ounce, char-grilled, red skin potato & bacon hash, green beans, demi-glace 49

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