Appetizers

COCONUT SHRIMP 13
Four sweet, succulent Gulf shrimp breaded with fresh coconut and flash fried, served with a Piña Colada sauce

BLUE CHEESE STEAK MEDALLIONS 8
Beef Tenderloin medallions grilled to a perfect medium on toasted French baguettes drizzled with a rich Blue Cheese sauce and topped with diced tomatoes and Chives

ARTICHOKE DIP 8
Creamy Spinach dip with large pieces of artichoke hearts, served with fresh Tortilla chips

NACHOS 6
Fresh tortilla chips topped with house-made queso, fresh Guacamole, and fire-roasted Tomato salsa
Add Mesquite smoked beef 5 | Add seasoned grilled chicken 3

WINGS 11
Jumbo chicken wings and drumettes tossed in The Lighthouse's own Buffalo sauce, served with your choice of Blue Cheese or Ranch dressing

Soups & Salads

SOUP DE JOUR 7
A bowl of fresh, daily-made soup of the day served with Parmesan Croustade

GARDEN SALAD 6
Fresh Romaine lettuce topped with tomato, onion, cucumber, and your choice of dressing
Add Chicken 3 |Side salad 4

CAESAR SALAD 7
Fresh Romaine lettuce tossed with house-made Caesar dressing and topped with shredded Parmesan and Garlic croutons
Add Chicken 3|Side Caesar 5

Dressings: Ranch, Blue Cheese, Italian, Balsamic Vinaigrette, Honey Mustard, Thousand Island

the Lighthouse Restaurant

Sandwiches

PRIME BEEF BURGER 11
Half-pound fresh ground Prime beef grilled to your liking, served with lettuce, tomato, and Red onion on a Sourdough bun. Add cheese .50

FRIED OR GRILLED CHICKEN SANDWICH 10
Hand-breaded or grilled marinated chicken breast served with Applewood Smoked bacon, lettuce, tomato, and Red onion on a Sourdough bun. Add cheese.50

FISH SANDWICH 11
Hand breaded Tilapia tenders, flash fried and served on a Hoagie roll with shredded lettuce, diced tomato, and house-made Remoulade sauce

All sandwiches are served with choice of Beer Battered French fries or house-made chips

Entrées

RIBEYE 30
12oz USDA choice beef Ribeye, seasoned to perfection and grilled to your liking with Garlic mashed potatoes and Chef's vegetables

PAN SEARED TILAPIA 18
Pan-seared Tilapia seasoned with a special blend of herbs and spices topped with a Citrus Beurre Blanc, wild rice, and Chef's vegetables

CHICKEN FRIED STEAK 15
We take USDA choice Sirloin, hand-bread it and flash fry until a crispy golden brown, topped off with cracked Black Pepper Cream Gravy, Garlic mashed potatoes and Chef's vegetables

SALMON PICATA 18
Oven-roasted Wild Atlantic salmon topped with a rich Lemon-Caper Butter sauce, wild rice, and Chef's vegetables

PARMESAN CRUSTED CHICKEN 16
Roasted chicken breast topped with Parmesan cheese, bread crumbs, fresh herbs and Smoky Bacon Alfredo sauce, served with Garlic mashed potatoes and Chef's vegetables

PASTA CARBANARA 15
Tri-colored Rotini pasta, tossed with a rich house-made Carbonara sauce
Add seasoned chicken breast 4 | Add sautéed Gulf shrimp 6

+ Substitute Loaded Baked Potato Add $2
+ $3 split plate charge per entrée. 18% gratuity added to parties of 6 or more.