

Dinner

Starters

Main

Gazpacho Soup 16

Cold gazpacho, with hints of raspberry and beet, with a grilled garlic butter focaccia

Salted Codfish 39

Roasted codfish loin, miso hollandaise, fondant potato, charred cherry tomatoes, pickled radish, coriander oil

Octopus 24

Grilled octopus' bits, grilled red bell pepper coulis, chorizo crumble, confit garlic

Lamb 49

Grilled lamb coated with pistachio and mint, carrot and cumin puree, fried triple cooked potato, seasonal fruit

Shrimp 20

Sauteed shrimp with garlic, butter, mustard and coriander sauce, chili oil, grilled garlic butter focaccia

Seabass 36

Sauteed seabass fillet with a creamy coriander risotto, charred tomatoes, soy meringue

Scallops 23

Brown butter cooked scallops, cold pea puree, cucumber gel, toasted sliced almonds and arugula

Beef Tenderloin 45

Seared beef tenderloin steak, with bordelaise sauce, butternut squash puree, fried triple cooked potato and roasted baby veggies

Asparagus 16

Grilled asparagus, miso aioli, mascarpone and beet mousse, dehydrated black olives, fried capers

Onion 28

Burnt and confit onion, parsley creamy rice, charred tomatoes, port wine reduction and dusted olive oil

Lighthouse Caesar Salad 18

Julienne romaine, Caesar dressing, croutons, blueberries, bacon bits

Fettuccine 32

Fettuccine with a creamy basil sauce, fresh mussels and grilled garlic butter focaccia

A MEAL IS BEST ENJOYED WITH

Laughter, Love &

THE ONES WE CHERISH THE MOST



celebrating 100 years



Taxes & Gratuities Are in Addition. Notify Your Server of Any Allergies. Automatic Gratuity of 18% Will Be Added to Parties of 8 Or More