

Dinner MENU

STARTERS

Chef's Soup Du Jour ~ 14
ask server for daily option

Warm Spinach Salad ~ 17
Baby spinach, bacon, goat cheese, mixed mushrooms
with a miso-sherry vinaigrette

Lighthouse Caesar Salad ~ 18
Julienne romaine, Caesar dressing, croutons, bacon bits
& parmesan cheese

Lighthouse Sunset Dip ~ 15 
A creamy mixture of sun dried tomato and artichokes,
topped with asiago & served with crisp pita

Jerk Chicken Skewers ~ 26
Two skewers on mesclun mix served with a mango
pineapple salsa

Shrimp ~ 26
Sautéed shrimp with garlic, butter, mustard coriander
sauce, chili oil, served with garlic focaccia

Mussels ~ 20
Garlic, white wine & herb butter served with garlic
focaccia

Grilled Calamari ~ 22
Capers, confit tomato & lemon served on
mesclun mix with balsamic drizzle

Beef Carpaccio ~ 23
House marinated with shaved Parmigiano Reggiano,
extra virgin olive oil, lemon with
fresh baby arugula

MAINS

Grilled Salmon ~ 38
Celeriac-parsnip puree, charred heirloom
carrots in a citrus beurre blanc

Chicken Supreme ~ 40
Stuffed with sun dried tomato & goat cheese, served
with a mushroom sage risotto, baby vegetables &
natural pan jus

Lamb ~ 52
Grilled lamb coated with pistachio and mint crust,
carrot and cumin puree, fried triple cooked potato,
baby vegetables & pomegranate molasses

Braised Short Ribs ~ 40
Served with roasted garlic mashed potatoes,
broccolini, fried leeks & red wine reduction

Grilled AAA Striploin ~ 49
Served with seasonal vegetables, roasted
fingerling potatoes, or garlic mashed potatoes with a
peppercorn sauce

Eggplant Parmigiana ~ 27 
Served with marinara, mozzarella &
fettuccine alfredo

Frutti di Mare ~ 36
Fettuccine, shrimp, mussels, clams, scallops, in a
tomato-garlic broth

 Vegetarian

 Please see server for Vegan options



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