

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

Mussels ~ 20

Garlic, white wine & herb butter served with garlic focaccia

Shrimp ~ 26

Sauteed shrimp with garlic, butter, mustard coriander sauce, chili oil, 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