

## AFTERNOON

### Appetizers

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**Soup Du Jour 8**

Ask about today's Chef's creation

**Tacos Al Pastor 12**

Whiskey Pineapple macerated Salsa and Pico de Gallo topped with Fresh Cilantro Crema

**Wild Mushroom Brie Bruschetta 14**

Sautéed Shitake, Cremini, Beech & Oyster Mushrooms over a Focaccia bread topped with Brie Cheese and White Balsamic drizzle

**Grilled Calamari 14**

Served on a bed of Fresh Arugula Greens and Siracha Creme Fraiche

**Caesar Salad 14**

DBL Smoked Bacon, Garlic dressing, Focaccia Croutons and Asiago

**Salmon Roulade & Greens 16**

Smoked Salmon & Roasted Red Peppers Roulade over mixed Greens Chevre Cheese & Balsamic glazed

**Chef's Feature Salad 14**

Ask about today's selection  
Add Chicken or Salmon Fillet | 6

### Mains

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**Blackened Jail Island Salmon Burger 16**

Blackened Roasted Salmon with Charred Lime, Crisp Root Vegetable Chips, Salsa Fresca, Achiote Mayo

**Fish & Chips 18**

Tempura Batter, Asiago Fries, Caper Berry Remoulade and Fennel Slaw

**The Lighthouse Burger 18**

8oz Ground Striploin layered with DBL Smoked Bacon, Panko Onion ring, Smoked Apple Wood Cheddar and served with Truffle Romano Fries

**Rawley Turkey Club 16**

6oz Oven Roasted Turkey Breast, Rosemary Ciabatta bread, DBL Smoked Bacon, Basil Mayonnaise & Smoked Cheddar Cheese served with Truffle Romano Fries

**Quiche 16**

Served with Garden Salad

**Chef's Feature Daily Sandwich 16**

Ask us about today's Chef's Selection

### Enhancements

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Truffle Romano Fries | 8

Sweet Potato Fries | 8

Side Caesar Salad | 5

Side House Salad | 5

Side Soup Du Jour | 5



Enjoying wine with your meal? Ask your server for some suggestions to pair with your meal.

Vegetarian options & gluten Free alternatives are available upon request, please inquiry with your server

Please notify your server of any allergies. Taxes and gratuities are in addition. An automatic gratuity of 18% will be added to parties of 8 or more.