

LIGHTHOUSE 
restaurant

Starters

Feature Soup 10
Chef's Creation.

Warm Mushroom Salad 14
Sautéed Mushroom Medley, Mixed Greens, Crispy Pancetta, tossed in a Miso Truffle Vinaigrette.

Charred Caesar Salad 14
Charred Baby Gem Lettuce, Black Pepper Croutons, Bacon Bits, Parmesan Cheese, tossed in a Lemon Garlic Dressing.

Mediterranean Grilled Calamari 16
Served with Confit Tomatoes, Charred Lemon, Light Drizzles of Balsamic Vinegar and Chipotle Mayo.

Roasted Bone Marrow 16
Served with Bacon Espresso Marmalade, Chimichurri and Toasted Crostini.

Mains

LightHouse Burger 10
7 oz. House Made Veal Burger, Havarti Cheese, Spiced Onion Chutney, Smoked Garlic Aioli, Lettuce, Tomato and Pickle. Served with a side of Fries or Mixed Green Salad.
+2 Bacon +3 Sweet Potato Fries +4 Feature Soup

Mushroom Linguine 21
Mixed Mushrooms, Blistered Grape Tomato, Baby Kale, Toasted Pine Nuts, tossed in a Basil Cream Sauce and topped with Oven Dried Tomatoes & Parmesan Cheese.

Roasted Chicken Supreme 28
Goat Cheese and Sundried Tomato, Stuffed Chicken Breast, served with Seasonal Vegetables and a Chorizo Bean Pilaf.

Pan Roasted Pickerel 29
Confit Smashed Potatoes, Braised Fennel, Charred Carrot Puree, topped with Walnut Gremolata.

Octopus Risotto 32
Red Wine Braised Octopus, Creamy Risotto, Parmesan Cheese.

20 oz Bone-In Ribeye 48
Served with Mascarpone Mashed Potatoes, Zucchini Basil Puree and Confit Shallots
+3 Creamy Peppercorn Sauce +3 Bearnaise +15 Lobster Tail – 5 oz.

Desserts

Earl Grey Crème Brûlée 9
Accompanied with Compressed Berries.

White Chocolate & Coconut Cheesecake 9
With Toasted Coconut and Banana Dust.

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