

Lunch

Feature Soup 13

Ask Your Server for Chef's Daily Creation

Asian Pear Salad 19

Heritage Greens, Asian Pear, Hemp Seeds, Crispy Artichoke, Spiced Nuts, Cranberries, Crumbled Feta Tossed in A Sherry Miso Vinaigrette - GFO

Classic Caesar Salad 16

Romaine Lettuce, Black Pepper Croutons, Bacon Bits, Parmesan Cheese, Tossed in A Lemon Garlic Dressing - GFO
+10 Chicken +6 Beyond Meat

Fried Calamari 20

Crispy Pineapple Cut Calamari, Tiger Shrimps, Banana Peppers, Shallots Tossed in A Sweet Chili Sauce, Served With A Smoked Garlic Aioli & Dill Sauce - GFO

Tequila Fish Tacos 21

Three Crispy Rock Fish, Coleslaw, Pico de Gallo, Guacamole, Tequila Lime Crema on Flour Tortillas
+4.50 Fries +6 Caesar Salad +6 Sweet Potato Fries +4.50 Feature Soup

Fire Cracker Duck Wings 22

1 lb Crispy Duck Wings Served With Apple Slaw, Sriracha Vinaigrette & Dill Crema - GFO

Lighthouse Burger 24

8 oz House-Made Veal Burger, Monterey Jack Cheese, Spiced Onion Chutney, Smoked Garlic Aioli, Lettuce, Tomato, And House Pickles. Served With A Side of Fries or House Salad - GFO
+3 Bacon +6 Sweet Potato Fries +4.50 Feature Soup

Fish & Chips 22

Two Pieces of Beer Battered Sustainable White Fish, Fresh Cut Fries, Coleslaw & Dill Crema

Tandoori Chicken Sandwich 21

Grilled Tandoori Chicken Breast, Cashew Cilantro Relish, Paprika Aioli, Coleslaw & Tomatoes on A Ciabatta Bun. Served With A Side of Fries or Mixed Green Salad - GFO
+6 Sweet Potato Fries +4.50 Feature Soup

Lobster Mac & Cheese 28

Fresh Canadian Lobster Meat, Bacon Bits, Served in A Creamy Smoked Mozzarella Cheese Sauce - GFO

Penne A La Vodka 28

Chicken, Pancetta, Spinach, Smoked Butter, Confit Tomato, Basil, Fire-Roasted Bell Pepper, In A Rosé Sauce - GFO



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