

Appetizers

CRAB CAKES	9
Handmade and pan fried, served on a bed of Arugula and a spicy Remolade sauce.	
GRILLED ASPARAGUS	6
Tossed with extra virgin Olive Oil, then drizzled with a Balsamic reduction and shaved Asiago cheese.	
ONION RINGS	5
A tower of chef's hand breaded onion rings.	
JUMBO SHRIMP	9
Three colossal shrimp marinated in chef's hot sauce, served with guacamole on a bed of bib lettuce.	

Salads

SOUP OF THE DAY	5
Ask server.	
LOBSTER BISQUE	7
A creamy decadent bisque prepared fresh daily.	
LIGHTHOUSE SALAD	6
Fresh field greens tossed croutons, purple onion, cherry tomato, cucumber and toasted almonds. Side Salad 4	
CAESAR SALAD	7
Torn hearts of Romaine tossed with a homemade Caesar dressing, Asiago cheese and croutons. Add Chicken 3 Add Shrimp 5	
WILTED SPINACH SALAD	7
Fresh spinach leaves with mushrooms, purple onions and bacon bits, tossed in warm bacon Vinaigrette.	
COBB SALAD	10
Torn Romaine leaves tossed with bacon, onion, avocado, blue cheese crumbles, diced tomatoes, chicken breast and tossed with an Italian dressing.	

Dressings: Italian, House Ranch, Thousand Island, Blue Cheese, Creamy Balsamic, Oil and Vinegar

Entrées

FETTUCCINE ALFREDO	12
Fettuccine pasta tossed with our homemade Alfredo sauce. Add Chicken 3 Add Shrimp 5	
CEDAR PLANK SALMON	16
5 oz salmon filet served with a maple butter sauce. Served with Chef's vegetables and choice of potato or wild rice.	
TILAPIA PICATA	14
5 oz Tilapia filet sautéed in a lemon caper butter sauce. Served with Chef's vegetables and choice of potato or wild rice.	
TUSCAN STRIP STEAK	22
A taste of Italy, 12 oz strip loin rubbed with Italian herbs and extra virgin olive oil, then grilled to perfection. Served with Chef's vegetables and choice of potato or wild rice.	
STEAK ALFREDO- GORGONZOLA	24
Two, 3 oz beef medallions drizzled with a balsamic reduction and served with spinach fettuccine then tossed with an Alfredo Gorgonzola sauce.	
BLACK ANGUS FILET	26
8 oz of choice Black Angus beef grilled to perfection. Served with Chef's vegetables and choice of potato or wild rice.	
PORK TENDERLOIN DIANE	14
Moist tender pork medallions served in Chef's special sauce for a combination that's irresistible. Served with Chef's vegetables and choice of potato or wild rice.	
ASIAGO CHICKEN	12
5 oz chicken breast hand breaded with Panko bread crumbs pan seared, topped with a zesty marinara sauce, and served on a bed of fettuccine pasta.	

+ *Substitute baked potato \$2*

+ *\$3 split plate charge per entrée. 18% gratuity added to parties of 6 or more.*