

Dinner

MENU

STARTERS

Gazpacho Soup ~ 16

Cold gazpacho, with hints of raspberry and beet, with a grilled garlic butter focaccia

Mesclun Salad ~ 14

Mesclun green salad, miso-sherry vinaigrette tomato, cucumber, watermelon radish and edible flowers

Mac & Cheese Poppers ~ 14

Creamy macaroni, loaded with cheese served atop habanero ketchup

Mussels ~ 20

See Server

Shrimp ~ 20

Sauteed shrimp with garlic, butter, mustard and coriander sauce, chili oil, grilled garlic butter focaccia

Scallops ~ 23

Brown butter cooked scallops, cold pea puree, cucumber gel, toasted sliced almonds and arugula

Asparagus ~16

Grilled asparagus, miso aioli, mascarpone and beet mousse, dehydrated black olives, fried capers

Lighthouse Caesar Salad ~ 18

Julienne romaine, Caesar dressing, croutons, bacon bits

MAINS

Blackened Salmon ~ 34

Roasted Peruvian purple potatoes, creole salsa, charred lemon & broccolini

Chicken Supreme ~ 39

Grilled eggplant, glazed mushrooms, pancetta crumble, lemon beurre blanc with dill

Lamb ~ 49

Grilled lamb coated with pistachio and mint, carrot and cumin puree, fried triple cooked potato, seasonal fruit

Seabass ~ 36

Sauteed seabass fillet with a creamy coriander risotto, charred tomatoes, soy meringue

Beef Tenderloin ~ 45

Grilled beef tenderloin steak, with bordelaise sauce, butternut squash puree, fried triple cooked potato and roasted baby veggies

Roasted Onion ~ 28

Burnt and confit onion, parsley creamy rice, charred tomatoes, port wine reduction and dusted olive oil

Frutti di Mare ~ 36

Fettuccine, shrimp, mussels, clams, scallops, garlic & extra virgin olive oil



Vegetarian



Vegan



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