

Lunch

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-shemy 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

Lamb Burger ~ 26

Lamb burger with a mushroom and onion compote, black garlic mayonnaise, Swiss cheese, tomato and lettuce

Brisket ~ 24

Shredded brisket, horseradish mayonnaise, crispy bacon, melted Swiss cheese, sliced tomato and lettuce

Cochito ~ 22

Roasted pork guajillo mayo, jalapeños, tomato, lettuce, mozzarella, and crispy bacon in a tortilla wrap

Reuben ~ 24

Sliced marble rye bread, Thousand Island dressing, sauerkraut, corned beef, and melted Swiss cheese

Grilled Polenta ~ 22

Grilled polenta, tomato coulis, with a mushroom medley

Southern Fried Chicken ~19

chicken breast tossed in Nashville hot sauce topped with creamy slaw on a brioche bun

Casarecce Pasta ~18

tossed with chicken and bacon in a leek cream sauce

All handhelds are served with your choice of fries or simple salad



Vegetarian



Vegan



celebrating 100 years