

# Dinner

## MENU

### STARTERS

#### **Chef's Soup Du Jour ~ 13**

See Server

#### **Jerk Chicken Skewers ~ 19**

Two skewers on mesclun mix served with a mango pineapple salsa

#### **Mesclun Salad ~ 14**

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

#### **Mac & Cheese Popper 's ~ 14**

Creamy macaroni, loaded with cheese served atop habanero ketchup

#### **Mussels ~ 20**

Garlic, white wine & herb butter

#### **Shrimp ~ 24**

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

#### **Scallops ~ 27**

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

#### **Grilled Calamari ~ 22**

House marinated with shaved Parmigiano Reggiano, extra virgin olive oil, lemon with fresh baby arugula

#### **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**

Stuffed with sundried tomato & goat cheese, fingerling potatoes, glazed mushrooms, pancetta crumble & lemon beurre blanc

#### **Lamb ~ 49**

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

#### **Seabass ~ 36**



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

#### **Beef Tenderloin ~ 45**

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

#### **Grilled Polenta ~ 26**

Grilled polenta, tomato coulis, with a mushroom medley

#### **Frutti di Mare ~ 36**

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



Vegetarian



Vegan



celebrating 100 years

