

Lunch

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 Poppers ~ 15

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

Capers, confit tomato & lemon served on mesclun mix with balsamic drizzle

Beef Carpaccio ~ 23

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

Premium Beef Burger ~ 28

Served on a brioche bun, baby arugula, smoked cheddar, double smoked bacon & pickles

Smoked Brisket ~ 24

Served on a pretzel bun with horseradish mayo, melted swiss cheese & caramelized onions

Cochito ~ 22

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

Grilled Polenta ~ 22

Grilled polenta, tomato coulis, & sauteed medley of mushrooms



Southern Fried Chicken ~ 21

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

Casarecce Pasta ~ 19

tossed with chicken and pancetta in a leek cream sauce

Blackened Salmon ~ 34

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

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



Vegetarian



Vegan



celebrating 100 years

