

STARTERS

Chef's Soup Du Jour ~ 13 Bla

see server

Mesclun Salad ~ 14

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

Beef Carpaccio ~ 23

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

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

MAINS

Blackened Salmon ~ 34

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

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 ~ 48

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, & sauteed medley of mushrooms

Frutti di Mare ~ 36

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

Lighthouse Caesar Salad ~ 18 (

Julienne romaine, Caesar dressing, croutons, bacon bits



Vegetarian



Vegan



celebrating 100 years