



Lunch

Starters

Seasonal Soup 12

Market Greens 12 | 18

Heritage Greens, Heirloom Carrots, Cherrie Tomato, Red Onion, Dressed in House-crafted Balsamic Vinaigrette and topped with Rosemary and Honey Toasted Pecans and Dried Cranberries

Traditional Caesar Salad 13 | 19

Hearts of Romaine, Garlic Butter Croutons, House Crafted Caesar Dressing with Bacon Bits

Add Roasted Chicken 9 Add Sautéed Shrimp 17
Add Pan Seared Salmon 12 Add 8oz Steak 18

Three Cheese Spinach Dip 16

Parmesan, Cheese Mélange, and Cream Cheese Dip, mixed with Garlic, Spinach, and house Roasted Red Peppers, baked in the oven, served warm with Naan Bread for Dipping

Salmon Cake 18

Cucumber salad, garlic-chive aioli

Charcuterie Board for Two 35

Assortment of cheese, smoked and cured meats
Served with Ciabatta

Lighter Side

Singapore Shrimp Power Bowl 25

Butterflied Adobe Shrimp, Sweet Greens tossed in Spiked Tahini Dressing topped with, Asian inspired marinated Rice Noodles, Heirloom Carrots, Crispy Chickpeas, Thinly Sliced Radishes, Spring Onion, Shiitake Mushrooms, Za'atar Spiced Confit Garlic Hummus, and drizzled with Singapore Chili Sauce

Cobb Steak Salad 28

Romaine tossed in House-crafted Buttermilk Ranch Dressing topped with, Smoky Bacon, grilled 8oz Striploin, Poached Egg, Red Onion, Beefsteak Tomato, Cucumber, Blue Cheese, and Avocado

Handhelds

All handhelds are served with your choice of Seasonal Soup \ Market Greens \ Caesar Salad
Sweet Potato Fries \ Yukon French Fries

Lighthouse Club Wrap 19

Marinated Chicken Breast, Smoky Bacon, Shaved Red Onion, Arugula, Seasoned Beefsteak Tomato and Chipotle Aioli, all wrapped up

Tuscan Chicken Sandwich 21

Rosemary, Lemon, and Garlic Marinated Grilled Chicken, Artichoke Fritta, House Pickled Roasted Red Pepper Relish, fresh Arugula and Parmesan on a Ciabatta

Steak Sandwich 29

AAA 8oz Prime Angus Striploin, Sautéed Ontario Woodland Mushrooms, Confit Garlic Spread, Crispy Onion Straws, Herbed Parmesan Pesto on an Corta

Lighthouse Burger 20

Shaved Red Onion, Seasoned Gomes Beefsteak Tomato, Arugula, Roasted Garlic Aioli, served with a Brioche or Pretzel Bun

Swiss \ Cheddar \ Bacon \ Mushroom 3

Rains

Cajun Salmon Fillet 33

Cajun seasoned, seared with Pineapple-roasted Pepper & Sage Salsa with Market Vegetables and Risotto

Steak & Frits 28

8oz Striploin grilled to your liking, served with a Caesar Salad and French Fries

Pasta

Penne Prima Vera 21

Al dente Penne Pasta in a Tomato-Basil Sauce, served with Zucchini, Rappini, Peppers, Carrots

Beef Linguine 36

AAA Prime Beef Tenderloin Tips, sautéed with Garlic, house Roasted Red Peppers, Wild Ontario Mushrooms, Fine Herbs, Deglazed with Red Wine and Finished in a Creamy Porcini Mushroom Sauce

Taxes & Gratuities Are in Addition. Notify Your Server of Any Allergies. Automatic Gratuity of 18% Will Be Added to Parties of 8 Or More.

 Rawley Signature Dish