



LIGHTHOUSE

APPETIZERS

Fresh Ahi Tuna 14 **Gluten Free**
Sushi grade Ahi tuna encrusted with sesame seeds and seared rare, served with an Asian slaw, wasabi, pickled ginger, soy sauce and lemon.

Bacon Wrapped Scallops 14 **Gluten Free**
Pan seared Dayboat scallops, Applewood smoked bacon, served with apricot chutney.

Calamari 14
Dusted with cantonese flour, flash fried and tossed with spicy peppers and garlic herb butter. Served with homemade cocktail sauce.

Crab Cakes 15
Crispy lump crab cakes served with a lemon butter sauce.

Warm Crab Dip 13
With jumbo lump crabmeat, served with grilled ciabatta bread.

Buffalo Shrimp 14
Lightly fried and tossed in our homemade buffalo sauce. Served with our premium bleu cheese dressing.

Spicy Fish Tacos 13
Spiced and grilled fresh walleye fingers in flour tortillas with Asian slaw, pico de gallo, chipotle aioli, and fresh lime.

Shrimp Cocktail 13 **Gluten Free**
Jumbo shrimp served with homemade cocktail sauce and fresh lemon.

Double Tomato Bruschetta 9
Fresh ripe Roma and oven dried tomatoes, basil, garlic, olive oil, and balsamic on a toasted baguette slices topped with melted mozzarella cheese.

Onion Scoops 7
Hand breaded onion petals lightly fried. Served with a homemade chipotle ranch sauce.

Buffalo Chicken Wings 10 **Gluten Free**
Jumbo chicken wings seasoned and fried, tossed in our buffalo sauce, served with premium bleu cheese dressing. Also available Ranch Style with a Chipotle Ranch dipping sauce.

Spinach and Artichoke Dip 9
Served with grilled ciabatta bread.

FLATBREAD PIZZAS

The Original Canyon Flatbread 11
Basil pesto, oven roasted tomatoes, mozzarella and fresh basil.

Charred Pepperoni Flatbread 12
Basil pesto, with charred and sliced pepperoni, mozzarella and fresh basil.

Cajun Chicken Flatbread 12
Finished with a Maytag Bleu Cheese dressing drizzle.

SOUPS & SALADS

French Onion Soup 7 **Gluten Free**
Baked with a homemade crouton and Emmentaler Swiss Cheese.

Potato Leek Soup 5
Soup of the Day 6

Chicago Wedge Salad 10
Iceberg lettuce, ripe tomatoes, onions and applewood smoked bacon served with choice of dressing.

House Salad 8 **Gluten Free**
Mixed greens, tomatoes, cucumbers, sourdough croutons and choice of dressing.

Lighthouse Chopped Chicken Salad 12
Rotisserie chicken, mixed greens, tomatoes, avocado, bacon, sweet corn, golden raisins and cornbread croutons tossed with a honey lime dressing.

Caesar Salad 10 **Gluten Free**
Romaine, garlic French bread crouton, aged parmesan tossed in our traditional creamy Caesar dressing. Anchovies available upon request.

Ahi Tuna Salad 15 **Gluten Free**
Sushi grade Ahi tuna encrusted with sesame seeds and black pepper seared rare, with spring mix, tomatoes, cucumbers, wasabi, pickled ginger and soy sauce.

Grilled Tenderloin Steak Salad 23 **Gluten Free**
Two 3 ounce tenderloin medallions grilled and served over mixed house greens with oven roasted tomatoes, grilled Bermuda onions and cucumbers. Served with an Italian red wine vinaigrette dressing on the side.

Add to any of our salads: **Grilled chicken 5** **Grilled shrimp 8**

DRESSINGS: **Gluten Free**
House Vinaigrette, Ranch, French, Creamy Garlic, Honey Lime, Caesar, Bleu Cheese or Balsamic Vinaigrette.

STEAKS AND CHOPS

USDA PRIME BEEF LOCKER
We feature select cuts of Midwestern corn-fed **prime** beef every evening. Your server will inform you of tonight's special features.

The following items are served with your choice of any two side items
All our steaks are seasoned and prepared in high temp broilers for optimum flavor and served to you on a sizzling 500 degree platter. Inform your server if you wish to not have a sizzling platter. We are not responsible for steaks ordered well done.

All steaks are Gluten Free*

10 oz. Filet Mignon 33
8 oz. Filet Mignon 28
14 oz. Ribeye Steak 30
14 oz. New York Strip Steak 33
12 oz. Top Sirloin Steak 23
8 oz. Top Sirloin Steak 20

CHEF'S SUGGESTIONS

Add sautéed mushrooms or onions 3
Add horseradish, bleu cheese or parmesan crust 4

Chopped Sirloin 14
12 oz. Certified Angus Beef grilled with a wild mushroom sauce and braised onions.

Two Thick Pork Loin Chops 23 **Gluten Free**
Single Pork Loin Chop 17
Seared and cooked to perfection.

BBQ Pork Ribs **Gluten Free**
Half Rack 17 **Full Rack 24**
Slowly cooked and basted with homemade barbeque sauce served with our signature coleslaw and one other side.

POULTRY

The following items are served with choice of two sides.

Chicken Marsala 18
Fresh 8 oz. chicken breast pan sautéed finished with a wild mushroom marsala wine sauce. Served with choice of two side items.

Chicken St. Jacques 19
Fresh 8oz chicken breast, pan seared, finished with a white wine, Monterey Jack cheese and mushroom sauce. Served with choice of two side items.

SEAFOOD

(We use the freshest seafood available)

Crab Cake Dinner 25
Three crisp lump crab cakes, served with a lemon butter sauce and choice of one side.

Fresh Atlantic Salmon 24 **Gluten Free**
Lightly seasoned and grilled to perfection. Also available pan seared or blackened. Served with choice of one side item.

Florida Red Grouper 29
Brandy garlic crusted and pan seared. Served with fresh vegetables sautéed with Asian vinaigrette.

Macadamia Crusted Walleye 27
Canadian Walleye Pike with a macadamia crust served with a lemon butter sauce. Served with choice of one side item.

Yellow Lake Perch 20
Lightly breaded and flash fried, served with our signature coleslaw, tartar sauce and fresh lemon. Served with choice of one side item.

Shrimp 21
8 large shrimp prepared grilled, garlic scampi style or fried. Served with choice of one side item.

Lobster (Market Price) **Gluten Free**
Two cold water lobster tails lightly seasoned and grilled. Served with garlic butter and choice of one side item. Also available steamed upon requested.

Add small house salad, small Caesar, small wedge salad or cup of homemade soup 4

SIDE ITEMS:

Baked Potato	Small House Salad	Cup of Homemade Soup
Garlic Mashed Potatoes	Small Caesar Salad	Sauteed Spinach & Mushrooms
French Fries	Small Chopped Salad	Chef's Vegetable
Toasted Almond Rice	Small Wedge Salad	Coleslaw

PASTA

Shrimp Alfredo 18

Large shrimp, mushrooms, fresh garlic, cream and aged parmesan tossed with linguine noodles.

Classic Chicken Parmesan 18

With handcrafted fresh marinara sauce, aged parmesan reggiano, whole milk mozzarella cheese, linguini noodles, served with grilled garlic ciabatta bread.

Cajun Chicken Pasta 14

Seasoned grilled chicken breast, bell peppers, Bermuda onions in a Cajun cream sauce, tossed with linguine noodles.

Vegetarian Pasta 13

Fresh spinach, mushrooms, roasted peppers, tomatoes and almond pesto tossed with linguine noodles, aged-Parmesan cheese and vegetable broth.

Four Cheese Macaroni 12

Large macaroni noodles tossed in a rich cheddar cheese sauce and baked with a blend of four cheeses.

Add grilled chicken 5 Add grilled shrimp 8

Add small house salad, small Caesar, small wedge salad or cup of homemade soup 4

BURGERS & SANDWICHES

The following items are served with your choice of any one side item of your choice.

Lighthouse Angus Burger 12

½ pound burger, homemade pickles, lettuce, tomato, onion, applewood smoked bacon and Tillamook aged cheddar served on a brioche bun.

Mushroom and Swiss Burger 12

½ pound burger, homemade pickles, lettuce, tomato, onion, mushrooms and Fair Oaks Swiss cheese served on a brioche bun.

Philly Steak Sandwich 11

Slow roasted sirloin, peppers, onions and Swiss on a toasted French roll.

Chicken Sandwich 13

Freshly grilled herb marinated chicken breast with Monterey Jack cheese, applewood smoked bacon, lettuce, tomato and onion served on a brioche bun with a side of smoked tomato aioli.

Grilled Portabella Sandwich 11

Served on a brioche bun brushed with fresh pesto, roasted red peppers, tomato, homemade pickles, Bermuda onions and lettuce. Served with a side of Asian Slaw.

Grilled Ahi Tuna Burger 14

Fresh seasoned ground Ahi tuna flat grilled, served on a brioche bun with Asian slaw, pickled ginger and lemon.

ADD ON SIDE ITEMS AVAILABLE WITH ANY ENTRÉE:

Lobster Tail (Market Price)

Crab Cake 8

Shrimp (4 each) grilled, scampi style, fried 8

Lake Perch (3 each) 8

BBQ Ribs (half rack) 12

Add small house salad, small Caesar, small wedge salad or cup of homemade soup 4

SIDE ITEMS:

Baked Potato
Garlic Mashed Potatoes
French Fries
Toasted Almond Rice

Small House Salad
Small Caesar Salad
Small Chopped Salad
Small Wedge Salad

Cup of Homemade Soup
Sautéed Spinach & Mushrooms
Chef's Vegetable
Coleslaw

CHILDREN'S MENU

Ages 10 and under

Grilled Cheese Sandwich and Fries 5

Chicken Tenders with Fries 5

Macaroni and Cheese 5

Steak and Fries 6

Hot Dog and Fries 5

(Please inform your server if you would like your children's meal served ahead of the rest of your party.)

LIGHTHOUSE LIFESTYLE MENU

The following menu items are 750 calories or less without modifications.

Fresh Ahi Tuna* 14

Sushi grade Ahi tuna encrusted with sesame seeds and seared rare, served with an Asian slaw, wasabi, pickled ginger, soy sauce and lemon.

Gluten Free

Shrimp Cocktail 13

Jumbo shrimp served with homemade cocktail sauce and fresh lemon.

Gluten Free

Double Tomato Bruschetta 9

Fresh ripe Roma and oven dried tomatoes, basil, garlic, olive oil, and balsamic on a toasted baguette slices topped with melted mozzarella cheese.

The Original Canyon Flatbread Pizza 11

Basil pesto, oven roasted tomatoes, mozzarella and fresh basil.

House Salad 8

Mixed greens, tomatoes, cucumbers, sourdough croutons and choice of dressing on the side.

Gluten Free

Ahi Tuna Salad 15

Sushi grade Ahi tuna encrusted with sesame seeds and black pepper seared rare, with spring mix, tomatoes, cucumbers, wasabi, pickled ginger and soy sauce.

Grilled Portabella Sandwich 11

Served on a brioche bun brushed with fresh pesto, roasted red peppers, tomato, homemade pickles, Bermuda onions and lettuce. Served with a side of Asian Slaw.

Grilled Ahi Tuna Burger 14

Fresh seasoned ground Ahi tuna flat grilled, served on brioche bun with Asian slaw, pickled ginger and lemon.

Grilled Tenderloin Medallions 23

Two 3 ounce medallions grilled to specification served with a red Chile adobe sauce and steamed chef's vegetables.

Fresh Atlantic Salmon 24

Lightly seasoned and grilled to perfection. Also available blackened. Served with choice of one side item. Suggested Lifestyle side: steamed seasonal chef's vegetables.

Gluten Free

Petite 6 oz. Filet Mignon 24

Served with fresh steamed chef's vegetables and a small house salad with an Italian vinaigrette dressing on the side.

Gluten Free

Grilled Tenderloin Steak Salad 23

Two 3 ounce tenderloin medallions grilled and served over mixed house greens with oven roasted tomatoes, grilled Bermuda onions and cucumbers. Served with an Italian red wine vinaigrette dressing on the side.

** Lighthouse Restaurant makes every attempt to identify ingredients which may cause allergic reactions for those with food allergies.*

Every effort is made to instruct our food production staff on the severity of food allergies.

There is a possibility that manufacturers of food we use could change their formulations at any time, without notice.

Customers concerned with food allergies need to be aware of this risk.

*Lighthouse will not assume any liability for adverse reactions to foods consumed, or items one may come into contact with while eating at Lighthouse Restaurant.**

Parties of seven or more guests - No separate checks Please.