



www.donslighthouse.com

DINING ROOM MENU

Appetizers

- Soup Du Jour** *Chef's daily creation* 4.75
- Don's Seafood Chowder** *Manhattan style, fresh fish and shellfish* 5
- French Onion Soup** *Sherry, onion, three cheese* 6.5
- Crab Cake** *Lump crab, roasted corn relish, remoulade, chipotle honey* 13
- Bruschetta** *Artichoke tapenade, asiago cheese, marinated tomatoes* 9
- Bacon Wrapped Shrimp** *Mesquite bacon, jumbo shrimp, truffled sweet corn, roasted pablano* 12
- Escargot** *Garlic, butter, white wine, brie cheese* 9
- Stuffed Mushrooms** *Spinach, sun dried tomatoes, artichokes, sherry cream, asiago cheese* 8.5
- Calamari** *Lightly dusted, Thai chili sauce* 10
- Jumbo Shrimp Cocktail** *5 jumbo shrimp, wasabi remoulade and cocktail sauce* 11
- Don's Sampler** *3 bruschetta, 2 jumbo shrimp cocktail, 1 crab cake* 13.5
- Prince Edward Island Mussels** *Sautéed with sherry, garlic butter, and herbs* 10

Salads

- Bistro** *Grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette* 6.5
- Pomeroy** *Mandarin oranges, strawberries, red onion, poppyseed dressing* 7
- Fishmarket** *Baby shrimp, chopped eggs, blue cheese, Don's Italian* 7.5
- Iceberg Wedge** *Bacon, egg, scallion, thousand island* 6.5
- Caesar** *Asiago cheese, croutons, creamy Caesar dressing* 6
- Spinach Salad** *Candied pepitas, tart cherries, grilled halloumi cheese, warm pancetta vinaigrette* 8.5

Lighthouse Favorites

- Gerber Farms Roasted Chicken** *Semi-boneless breast, pan roasted, whipped potatoes, green beans
shiitake cream* 21
- Portuguese Seafood Stew** *Scallops, shrimp, mussels, chorizo sausage, paparadelle pasta,
tomato broth* 25
- Steak and Lobster** *Maine lobster tail, center cut filet mignon, whipped potato, vegetable* 40
- Alaskan King Crab Legs** *One and one-half pounds, steamed, whipped potato, vegetable* mkt. price
- Maine Lobster Tail** *Broiled cold water lobster, whipped potatoes, vegetable* 25 *Add a second tail for* 15
- Lobster and Shrimp Pasta** *Lemon basil fettuccini, charred peppers and fennel, fried capers, white wine,
herb broth* 24
- Maple Leaf Farms Duck Breast** *Pan seared, horseradish whipped potato, napa cabbage saute, orange,
sweet soy glaze* 22

Consuming raw or undercooked meats, poultry, or seafood may increase your risk of food borne illness

Freshline

Faroe Island Salmon Cedar planked, pancetta butternut hash, braised swiss chard, lemon port reduction 24

Chilean Sea Bass Pan seared, lump crabcake, julienne of squash, cherry port vinaigrette 33

South American Tilapia Basil parmesan crust, crab cake, roasted brussel sprouts, tomato caper relish 23.5

George's Bank Cod Cracker crust, oven baked, wild rice blend, vegetable, lemon beurre blanc 25

Nantucket Lightship Scallops Pan seared, wild mushroom risotto, spinach & leeks, beurre rouge 27

Great Lakes Walleye Pretzel crusted, whipped potatoes, sweet corn succotash,
whole grain honey mustard aioli 26

Pacific Mahi Mahi Grilled, sweet potato gnocchi, braised swiss chard, truffled sweet corn 24

Simply Seafood

The following selections are simply prepared with roasted fingerling potatoes, steamed spinach
And your choice of one of the following sauces

Mustard Aioli Lemon Beurre Blanc Caper Remoulade Cherry Port Vinaigrette

<u>Grilled</u>	<u>Pan Roasted</u>
Pacific Mahi Mahi 22	South American Tilapia 21
Faroe Island Salmon 22	Great Lakes Walleye 24
Nantucket Lightship Scallops 26	Chilean Sea Bass 30

Steaks

STEAK ENHANCEMENTS \$2.5 EACH

***Sautéed Mushrooms *Fried Onion Straws *Maytag Bleu Cheese Butter *Caramelized Onions**
"Oscar Style" To Any Steak \$6

Filet Mignon Char-grilled, potato leek gratin, vegetable, cabernet demi-glace
6 ounce.....26 8 ounce.....30

N.Y. Angus Strip 12 ounce, char-grilled, whipped potatoes, vegetable, cabernet demi-glace 30

Moody Blues Twin tenderloin medallions, smoked Moody bleu cheese, chive garlic whipped potatoes,
asparagus, balsamic reduction 25

Steak Oscar 10 oz Texas Sirloin, char-grilled, whipped potatoes, asparagus, blue crab, hollandaise sauce 24.5

Short Rib 12 oz, Thai braised, wasabi whipped potato, roasted, edamame & carrot 25.5

Executive Chef—Jason Reed Sous Chef—Matt Miller

Consuming raw or undercooked meat, poultry or fish can be a health risk. Please inform us of any known food allergies.

Don's Lighthouse Grille - 8905 Lake Avenue Cleveland, OH 44102 - 216.961.6700

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