

Appetizers

- Soup Du Jour** *Chef's daily creation* 4.95
- Don's Seafood Chowder+** *Manhattan style, fresh fish and shellfish* 5.5
- French Onion Soup** *Sherry, onion, three cheese* 7
- Maryland Crab Cake+** *Jumbo lump crab, roasted corn relish, remoulade, chipotle honey* 14
- Bruschetta** *Artichoke tapenade, asiago cheese, marinated tomatoes* 9
- Escargot** *Garlic, butter, white wine, brie cheese* 9.5
- Stuffed Mushrooms*** *Spinach, sun dried tomatoes, artichokes, sherry cream, asiago cheese* 9.5
- Calamari+** *Flash fried, garlic, almonds, lemon curry aioli* 10
- Baked Brie** *Puff pastry, cranberry compote, fresh fruit, marcona almonds, toast points* 14
- Shrimp Cocktai+*** *Five gulf shrimp, fresh horseradish, cocktail sauce* 11.5
- Don's Sampler+** *Three bruschetta, two gulf shrimp cocktail, one mini crab cake* 14.5
- Prince Edward Island Mussels+** *Sautéed with sherry, garlic butter, and herbs* 10
- Middleneck Clams+*** *One dozen, steamed, white wine and garlic broth* 12.5

Salads

- Bistro*** *Greens, grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette* 7.5
- Pomeroy*** *Greens, mandarin oranges, strawberries, red onion, poppy seed dressing* 8
- Fishmarket+*** *Baby shrimp, chopped eggs, bleu cheese, Italian dressing* 8.5
- Iceberg Wedge*** *Bacon, egg, scallion, thousand island* 7
- Caesar**** *Romaine, asiago cheese, croutons, creamy Caesar dressing* 7
- Grilled Romaine**** *Grilled artisan romaine, blistered grape tomatoes, fresh mozzarella, pine nuts, basil vinaigrette, balsamic glaze* 9

Lighthouse Favorites

- BBQ Chicken+** *Roasted half chicken, braised swiss chard, pancetta, fried sweet corn polenta* 24
- Portuguese Seafood Stew+** *Scallops, shrimp, mussels, chorizo sausage, pappardelle pasta, tomato broth* 27
- Steak and Lobster+**** *Maine lobster tail, center cut filet mignon, whipped potatoes, green beans* 46
- Alaskan King Crab Legs+*** *One and one-half pounds, steamed, whipped potatoes, green beans mkt. price*
- Maine Lobster Tail+*** *Broiled cold water lobster, whipped potatoes, green beans* 28 *Add a second tail for* 20
- Filet and Scampi+**** *Twin four ounce tenderloin medallions, five gulf shrimp sautéed in white wine garlic and butter, asparagus, whipped potatoes and demi-glace* 35
- Buttermilk Fried Chicken+** *Deep fried breast, white cheddar whipped potatoes, Cajun creamed spinach* 20
- Kobe Meatloaf+** *Kobe beef, veal & sausage, white cheddar whipped potatoes, brussel sprouts, tomato bordelaise* 24
- Sesame Ginger Tofu** *Red pepper, carrots, edamame, nappa cabbage, jasmine rice, coconut/curry broth* 22

*Gluten-free selections **Gluten-free with modification

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

WiFi Access: lighthouse Password: donschowder

Cleveland Independents Restaurant Week Prix Fixe Meal 33

First Course

Soup Du Jour
Don's Seafood Chowder+
Stuffed Mushrooms*
Bistro Salad*
Caesar Salad

Second Course

Faroe Island Salmon**
BBQ Chicken
Maine Lobster Tail*
Steak Oscar*
Maryland Lump Crab Entrée

Third Course

Vanilla Bean Ice Cream*
Fresh Fruit Sorbet*
Chocolate Mousse

Faroe Island Salmon+** *Grilled, smashed/fried redskin potatoes, swiss chard, salsa verde*

BBQ Chicken+ *Roasted half chicken, braised swiss chard, pancetta, fried sweet corn polenta*

Maine Lobster Tail+* *Broiled cold water tail, whipped potatoes, green beans*

Steak Oscar+* *Ten oz. CAB Texas sirloin, char-grilled, whipped potatoes, asparagus, blue crab, hollandaise sauce*

Maryland Lump Crab Cake Entrée+ *Jumbo lump crab cake, wild rice blend, green beans, remoulade*

There is a \$10 split plate charge for these offers. No substitutions, please. .

Freshline

Faroe Island Salmon+** *Grilled, smashed/fried redskin potatoes, swiss chard, salsa verde* 27

Alaskan Halibut+ *Pan seared, herb roasted fingerling potatoes, sautéed spinach & mushrooms, sherry cream* 35

George's Bank Cod+ *Cracker crust, oven baked, wild rice blend, vegetable, lemon beurre blanc* 28

Nantucket Lightship Scallops+* *Pan seared, caramelized cauliflower puree, toasted fennel, oyster mushrooms, golden raisin vinaigrette* 31

Great Lakes Walleye+ *Pretzel crusted, whipped potatoes, sweet corn succotash, whole grain honey mustard aioli* 29
(Walleye subject to seasonal harvesting availability)

Tuna Poke+ *Sushi tuna, pickled carrots, jalapenos, avocado, scallion, cilantro jasmine rice, chili garlic aioli* 30

Carolina Catfish+ *Cornmeal fried, shrimp etouffe, jasmine rice, fried okra* 26

Swordfish+* *Grilled, king crab and avocado risotto, fried plantains, chili/lime vinaigrette* 36

Rainbow Trout+ *Lobster stuffed and baked, horseradish creamed spinach, balsamic tomatoes* 28

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 Golden Raisin Vinaigrette*

Grilled

Faroe Island Salmon+* 27

Rainbow Trout+* 28

Swordfish+* 36

Pan Roasted

Nantucket Lightship Scallops+* 31

Carolina Catfish+* 26

Pacific Halibut+* 35

Steaks

STEAK ENHANCEMENTS

Sautéed Mushrooms ~ Fried Onion Straws ~ Smoked Bleu Cheese ~ Caramelized Onions

Also "Oscar Style" Any Steak

Filet Mignon+ *Char-grilled, whipped potatoes, green beans, cabernet demi-glace* 6 oz.....30 8 oz....37

Pork Porterhouse+ *Twelve ounce, bacon/cheddar whipped potatoes, beer battered onion rings, mustard demi-glace* 27

Steak Oscar+* *Ten oz., Texas sirloin, char-grilled, whipped potatoes, asparagus, blue crab, hollandaise sauce* 30

Moody Blues+* *Twin 4 oz. tenderloin medallions, smoked bleu cheese, chive garlic whipped potatoes, asparagus, balsamic reduction* 31

C.A.B Delmonico+** *Twelve oz., fingerling potato hash, green beans, house steak sauce* 35

C.A.B New York Strip+* *Fourteen oz., French onion potato gratin, asparagus, truffle butter* 39

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Executive Chef—Joseph Mokry Sous Chef—Donald Ganss