

LIGHTHOUSE BAR & GRILL

To Start + Share

House Salad GFDF* – starter size with mixed greens, wild arugula, tomatoes, and cucumbers tossed in citrus vinaigrette

6

Caesar Salad – starter size with romaine hearts, parmesan cheese tossed in garlic infused dressing

6

Calamari – tossed with sweet and hot peppers, dill and served with tzatziki and remoulade

11

Spicy Chicken DF – breaded chicken, crispy wontons tossed with a sweet chili glaze

11

Chicken Tenders – panko breaded chicken served with french fries + garlic aioli and blackberry barbecue dipping sauce

10

Yam Fries DF * – crispy yam fries served with a smoked paprika aioli

8

Edamame DF * – steamed & tossed in togarashi spice

5

Forager's Pride GFDF* – sautéed lion's mane mushrooms layer with golden beets served on a fried parsnip and beet reduction

10

Oysters on the half Shell – GFDF* served with chef's mignonette

Medium ½ doz 12 – 1 doz 22

Small ½ doz 15 – 1 doz 25

Charcuterie & Fromage – selection of artisan cheeses, cured meats, + fruit served with selection of wheat crackers or rice crackers

20

Soup + Garden

Inspired House-Made Seasonal Soups – please ask your server

6 ~ 8

Bay Chowder – halibut & manila clams cooked a la carte

10 ~ 16

The Trio – soup, salad + ½ sandwich

14

Lighthouse Cobb GF – grilled chicken, bacon, avocado, tomatoes, cheddar cheese, egg, red wine vinaigrette

14

Nauti Chicken Salad – panko & parmesan breaded chicken, wild arugula, grape tomatoes, cucumbers, with citrus caper vinaigrette

14

Chopped Caesar – chopped romaine hearts, pancetta bacon, parmesan cheese tossed in garlic infused dressing

9

Add chicken, salmon or steak 5

Breads

Club Panini – turkey, bacon, provolone, roasted red peppers and field greens

14

Garden Panini * – portobello mushroom, tomato, spinach, roasted red pepper, manchego + balsamic vinaigrette

14

Bellwether Burger – beef or veggie patty, cheddar cheese, bacon, tomato, red onions, greens + special sauce

13

West Coast Salmon Burger – grilled wild pacific salmon, red onions, topped with caper tartar sauce

15

Prime Rib Beef Dip – served with au jus + horseradish sauce

14

All breads are served with fries. Substitute house salad, caesar salad, or yam fries 2

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Water

Halibut & Chips – beer battered halibut served with fries + house-made tartar sauce

17

Fish Tacos *DF* – seared Cajun halibut, chipotle aioli shredded napa cabbage, guacamole, salsa + house-made hot sauce

14

Seared Pacific Scallops – on a bed of gnocchi tossed with seasonal squash in a white wine garlic sauce

26

Crab Cakes – served with red pepper aioli + arugula with citrus vinaigrette

20

Seafood Risotto – *GF* shrimp, salmon, halibut, crab, roasted garlic + chives sautéed with house seasoning + seasonal vegetables

20

Cedar Plank Salmon– wild caught salmon, oven roasted, finished with blackberry barbecue sauce + served with red jasmine rice

24

Land

Wild Mushroom Risotto* *GF* – Local seasonal mushrooms, roasted garlic + sage parmesan risotto

18

Roasted Chicken – lemon sage pan roasted bone-in chicken breast, roasted potatoes + seasonal vegetables

22

Steak & Fries – 8 oz. grilled sirloin served with fries + garlic aioli

16

Grilled Ribeye - 12oz all natural grilled ribeye, seasonal mushrooms + garlic mash

30

Prime Sirloin - 8oz grilled, roasted potatoes, seasonal vegetables + demi glace

* = VEGETARIAN

GF = GLUTEN FREE

DF = DAIRY FREE

ALL OF OUR VEGETABLES AND GREENS ARE LOCAL AND ORGANIC WHEN AVAILABLE

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS

OUR ITEMS ARE COOKED TO ORDER

MENU ITEMS SUBJECT TO CHANGE

Prices do not include applicable sales tax ~ 18% gratuity may be applied to parties of six or more at our discretion ~

All splits \$2.00 surcharge

Consuming raw or undercooked meat may increase your risk of food borne illness