

Lighthouse AUTUMN

EGG DISHES

Lighthouse Classic

TWO EGGS ANY STYLE, CHOICE OF BACON, SAUSAGE LINKS OR VEGGIE SAUSAGE SERVED WITH POTATOES AND TOAST \$15

Lighthouse Benedict

TWO POACHED EGGS ON AN ENGLISH MUFFIN WITH HOLLANDAISE, CHOICE OF HAM OR BACON WITH POTATOES

SMOKED SALMON \$18

DUNGENESS CRAB \$22

ADD TOMATO OR AVOCADO \$3

Bayside Huevos Rancheros

TWO EGGS ANY STYLE WITH REFRIED BLACK BEANS, PICO DE GALLO, TORTILLAS, AVOCADO, COTIJA CHEESE AND RANCHERO SAUCE \$16

West Coast Omelet

DUNGENESS CRAB, HERBED CREAM CHEESE, AVOCADO, HOLLANDAISE SAUCE \$20

Garden Omelet

TOMATO, MUSHROOM, PEPPERS, ONION, ZUCCHINI, ARUGULA AND PROVOLONE CHEESE \$15

Lumber Jack Omelet

SAUSAGE, SMOKED BACON, HONEY CURED HAM, CHEDDAR CHEESE \$18

CLASSICS

Granola Bowl

HOUSEMADE GRANOLA WITH GREEK YOGHURT AND FRESH BERRIES \$14

French Toast

THREE THICK SLICES OF BATTERED HOUSE BREAD SERVED WITH FRESH BERRIES, MAPLE SYRUP AND A SIDE OF BACON \$15

Smoked Salmon Hash

APPLEWOOD SMOKED WILD SALMON, YUKON GOLD POTATOES, RED BELL PEPPERS, ONION WITH TWO EGGS ANY STYLE AND TOAST \$18

ALLERGIES:

OUR MENU CONTAINS ALLERGENS THAT MAY NOT BE OBVIOUS FROM THE DESCRIPTIONS, WE CANNOT ALWAYS ACCOMMODATE EXTENSIVE FOOD SENSITIVITIES. AVERSIONS TO ONIONS, GARLIC, NATURAL SWEETENERS/SUGAR AND NUTS ARE PARTICULARLY DIFFICULT TO ACCOMMODATE. WHILE MOST INGREDIENTS ARE LISTED ON THE MENU CROSS CONTAMINATION MAY OCCUR.

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

ROOM SERVICE IS AVAILABLE FOR BREAKFAST, LUNCH AND DINNER FROM THE HOURS OF 7AM TO 9PM SEVEN DAYS A WEEK. ONCE YOU'VE MADE YOUR SELECTION FROM OUR OFFERINGS, PLEASE DIAL '3200' ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER. AN 18% GRATUITY IS ADDED TO ALL ROOM SERVICE ORDERS. IF YOU WOULD LIKE TO DINE IN THE RESTAURANT, PLEASE DIAL '3200' TO MAKE A RESERVATION.

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AUTUMN

SMALL PLATES

Avenue Bakery Baguette

GRILLED WITH SALTED BUTTER \$6

Pacific Oysters

WITH APPLE CIDER MIGNONETTE

\$4 EACH

Clam Chowder

CLAMS WITH BACON, FINGERLING POTATOES
& HEDLIN FARM CAULIFLOWER CREAM \$16

Garden Salad

BUTTER LETTUCE WITH FRESH HERBS & APPLE
CIDER VINAIGRETTE \$12

Dungeness Crab

DEVILED EGGS TOPPED WITH DUNGENESS CRAB
& FRESH HERBS \$14

Ahi Tuna Tartare

AHI TUNA WITH BELGIUM ENDIVE \$21

Wild Hood Canal Clams

GARLIC & HORSERADISH \$14

Grilled Albacore

ALBACORE TUNA, OSPREY HILL FARM HEIRLOOM
TOMATOES, HOPEWELL FARM GREEN BEANS
& OLIVES \$24

Calamari

FRIED CALAMARI AND LEMON AIOLI \$14

Cheese Plate

SELECTION OF LOCAL CHEESE WITH
SEASONAL COMPOTE, FLYING BIRD BOTANICAL
HONEY & AVENUE BAKERY BAGUETTE \$18

Lacinato Kale (VEGAN)

SAUTÉED CEDARVILLE FARM KALE &
TONNEMAKER FARM PLUM COMPOTE \$14

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SALADS

Caesar Salad

HEARTS OF ROMAINE, PARMESAN, LEMON AND
GRILLED BAGUETTE \$12

Belgium Endive

BELGIUM ENDIVE, ROGUE BLUE CHEESE,
CARAMELIZED PEAR, WALNUTS AND APPLE CIDER
VINAIGRETTE \$16

Smoked Salmon

HOUSE CURED KING SALMON WITH CELERY ROOT
AND HERB SALAD \$16

LARGE PLATES

Penn Cove Moules Frites

MUSSELS WITH BACON, SWEET ONIONS,
PARSLEY & FRENCH FRIES \$24

Fish & Chips

BELLWETHER CLASSIC BEER BATTERED COD &
CHIPS WITH TARTAR SAUCE \$18

Grilled Salmon Sandwich

AVENUE ONE BAKERY SOURDOUGH, APPLE & HERB
SALAD BUTTER LETTUCE & FRENCH FRIES \$21

Lighthouse Beef Burger

HALF POUND WAGYU BEEF, CARAMELIZED ONIONS,
TILLAMOOK WHITE CHEDDAR, AIOLI & FRENCH
FRIES \$18

Steak Frites

8OZ BUTCHERS CUT, COGNAC BUTTER &
FRENCH FRIES \$24

LIGHTHOUSE SWEETS

Chai & Honey Custard

FLYINGBIRD BOTANICAL CEDARWOOD CHAI,
ALPINE HONEY & CINNAMON CRUMBLE \$10

Caramel Apple Tart

TONNEMAKERS FARM HONEYCRISP APPLES
& VANILLA ICE CREAM \$12

Chocolate Pot de Creme

THEO CHOCOLATE CUSTARD & MERINGUE \$12

Lopez Island Creamery

SEASONAL ICE CREAM OR SORBET \$7

Lighthouse

AUTUMN

SMALL PLATES

Clam Chowder

CLAMS WITH BACON, FINGERLING POTATOES & HEDLIN FARM CAULIFLOWER CREAM \$20

Garden Salad

BUTTER LETTUCE WITH FRESH HERBS & APPLE CIDER VINAIGRETTE \$14

Dungeness Crab

DEVILED EGGS TOPPED WITH DUNGENESS CRAB & FRESH HERBS \$16

Ahi Tuna Tartare

AHI TUNA WITH BELGIUM ENDIVE \$25

Wild Hood Canal Clams

GARLIC & HORSERADISH \$16

Grilled Albacore

ALBACORE TUNA, OSPREY HILL FARM HEIRLOOM TOMATOES, HOPEWELL FARM GREEN BEANS & OLIVES \$28

Calamari

FRIED CALAMARI AND LEMON AIOLI \$16

Cheese Plate

SELECTION OF LOCAL CHEESE WITH SEASONAL COMPOTE, FLYING BIRD BOTANICAL HONEY & AVENUE BAKERY BAGUETTE \$22

Lacinato Kale (VEGAN)

SAUTÉED CEDARVILLE FARM KALE & TONNEMAKER FARM PLUM COMPOTE \$16

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LARGE PLATES

Neah Bay Halibut

PAN ROASTED HALIBUT WITH RALPH'S GREENHOUSE BRAISED LEEKS \$40

Penn Cove Moules Frites

MUSSELS WITH BACON, SWEET ONIONS, PARSLEY & FRENCH FRIES \$28

Wild King Salmon

WILD KING SALMON, CORN BROTH, HEDLIN FARM CHERRY TOMATOES AND FINGERLING POTATOES \$40

Northwest Bouillabaisse

SALMON, HALIBUT, ALBACORE, MUSSELS, CLAMS & CYRUS SAFFRON \$42

Fish & Chips

BELLWETHER CLASSIC BEER BATTERED COD & CHIPS WITH TARTAR SAUCE \$22

Cascadia Mushroom Risotto (VEGAN)

PORCINI, LIONS MANE & OYSTER MUSHROOMS \$36

Lighthouse Beef Burger

HALF POUND WAGYU BEEF, CARAMELIZED ONIONS, TILLAMOOK WHITE CHEDDAR, AIOLI & FRENCH FRIES \$22

Steak Frites

8OZ BUTCHERS CUT, COGNAC BUTTER & FRENCH FRIES \$28

Rib Eye 36 oz for 2

DRY AGED PURE COUNTRY BEEF RIB EYE & ROASTED SWEET POTATO WITH BOW HILL HONEY & THYME \$90

LIGHTHOUSE SWEETS

Chai & Honey Custard

FLYINGBIRD BOTANICAL CEDARWOOD CHAI, ALPINE HONEY & CINNAMON CRUMBLE \$12

Caramel Apple Tart

TONNEMAKERS FARM HONEYCRISP APPLES & VANILLA ICE CREAM \$14

Chocolate Pot de Creme

THEO CHOCOLATE CUSTARD & MERINGUE \$14

Lopez Island Creamery

SEASONAL ICE CREAM OR SORBET \$