

Lighthouse THANKSGIVING

Thanksgiving Plate

MARY'S FREE RANGE ROAST TURKEY BREAST & BRAISED TURKEY LEG, TURKEY GRAVY, POTATO PUREE, ROASTED BRUSSELS SPROUTS WITH BACON, FENNEL SAUSAGE STUFFING, BLOOM CREEK CRANBERRY SAUCE, DINNER ROLL AND PUMPKIN PIE \$49

SIDES \$9 EACH

FENNEL SAUSAGE STUFFING

ROASTED BRUSSELS SPROUTS WITH BACON

POTATO PUREE

SAUTÉED KALE

SMALL PLATES

Avenue Bread Baguette

GRILLED WITH SALTED BUTTER \$6

Clam Chowder

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

Garden Salad

BUTTER LETTUCE WITH FRESH HERBS & APPLE CIDER VINAIGRETTE \$9

Dungeness Crab

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

Cheese Plate

SELECTION OF LOCAL CHEESE WITH SEASONAL COMPOTE & FLYING BIRD BOTANICAL HONEY \$19

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 BORN ILLNESS

LARGE PLATES

Neah Bay Halibut

PAN ROASTED HALIBUT WITH FINGERLING POTATOES & CHANTERELLES \$39

Northwest Bouillabaisse

SALMON, HALIBUT, ALBACORE, MUSSELS, CLAMS & CYRUS SAFFRON \$38

Cascadia Mushroom Risotto (VEGAN)

PORCINI, LIONS MANE & OYSTER MUSHROOMS \$32

Lighthouse Beef Burger

HALF POUND WAGYU BEEF, CARAMELIZED ONIONS, BEECHER'S JUST JACK, AIOLI & FRENCH FRIES \$19

Steak Frites

DOUBLE R RANCH BUTCHERS CUT WITH COGNAC BUTTER & FRENCH FRIES \$28

Rib Eye 36 oz for 2

SAINT HELENS BEEF RIB EYE & ROASTED VIVA FARM CARROTS WITH BOW HILL HONEY & THYME \$80

LIGHTHOUSE SWEETS

Pumpkin Pie

TEN FOLD FARM HONEY ROASTED PUMPKIN AND VANILLA WHIPPED CREAM \$10

Chai & Honey Custard

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

Caramel Apple Tart

TONNEMAKERS FARM HONEYCRISP APPLES & VANILLA ICE CREAM \$14

Chocolate Pot de Creme

THEO CHOCOLATE CUSTARD & MERINGUE \$12

Lopez Island Creamery

SEASONAL ICE CREAM OR SORBET \$7

Beverage Menu AUTUMN

White Wines 6oz ~ 9oz ~ Btl

HOUSE WHITE	8 ~ 12 ~ 32
HOUSE CHARDONNAY	8 ~ 12 ~ 32
ANEW RIESLING (WA)	8 ~ 12 ~ 32
NAPA CELLARS CHARDONNAY (CA)	11 ~ 15 ~ 34
KURTATSCH PINOT GRIGIO (IT)	11 ~ 15 ~ 34
KING ESTATE SAUVIGNON BLANC (OR)	12 ~ 16 ~ 37
GERARD BERTRAND ROSE (FR)	13 ~ 17 ~ 38

Red Wines 6oz ~ 9oz ~ Btl

HOUSE RED	8 ~ 12 ~ 32
JEAN DUPRE BEAUJOLAIS VILLAGES (FR)	11 ~ 15 ~ 36
JOEL GOTT CABERNET SAUV. (CA)	12 ~ 16 ~ 37
THREE RIVER'S MERLOT (WA)	13 ~ 17 ~ 39
KING ESTATE PINOT NOIR (OR)	14 ~ 18 ~ 43
PARADUXX RED BLEND (CA)	15 ~ 19 ~ 50
RED SCHOONER VOYAGE 8 MALBEC (AR)	17 ~ 21 ~ 60
WOODWARD CANYON CAB SAUV. (WA)	18 ~ 22 ~ 65

Bubbles 187ml Bottles

LA LUCA PROSECCO (IT)	12
LE GRAND COURTAJE BRUT (FR)	12
LUNETTA SPARKLING ROSE (IT)	12

PLEASE ASK YOUR SERVER FOR
A COMPLETE WINE LIST

Local Drafts 6

Farmstrong Amber Lager
Chuckanut Pilsner
Flyers Hefé
Boundary Bay Scotch Ale
Wander Shoe Toss Rye IPA
Aslan Batch 15 IPA
San Juan Island Black Boar Porter
Locust Dark Cherry Cider

Bottles & Imports 4 - 5

Widmer Bros. Hefeweizen
Alaskan Amber
Budweiser
Bud Lite
Corona Extra
St. Pauli Girl Non-Alcoholic
Guinness

Specialty Cocktails

Classic Martini 14
HENDRICKS GIN OR REYKA VODKA, DRY VERMOUTH

French Martini 14
GREY GOOSE VODKA, PINEAPPLE JUICE, CHAMBORD
RASPBERRY LIQUEUR

Manhattan 14
REDEMPTION RYE, ANTICA SWEET VERMOUTH,
ANGOSTURA BITTERS, LUXARDO CHERRY

Epic Mule 12
CADEE EPIC BARREL AGED GIN, GINGER BEER,
LIME, TONIC SYRUP

Classic Old Fashioned 13
BUFFALO TRACE BOURBON, DEMERARA SUGAR,
ANGOSTURA BITTERS, LUXARDO CHERRY,
ORANGE TWIST

Oaxaca Old Fashioned 14
CASAMIGOS ANEJO TEQUILLA, NUESTRA SOLEDAD
MEZCAL, ANGOSTURA BITTERS, DEMERARA SUGAR,
LUXARDO CHERRY, ORANGE PEEL

Empress & Elderflower 12
EMPRESS GIN, FENTIMAN'S GENTLY SPARKLING
ELDERFLOWER TONIC, GRAPEFRUIT SLICE

Ginger Cosmo 13
YAZI GINGER VODKA, TRIPLE SEC, LIME, CRANBERRY

Fall Favorites

Frangelico Sour 12
BUFFALO TRACE BOURBON, FRANGELICO HAZELNUT
LIQUEUR, LEMON JUICE, SIMPLE SYRUP, ANGOSTURA
BITTERS, EGG WHITE, LUXARDO CHERRY

Apple Brandy Sangria 12
BELLEWOOD DISTILLING APPLE BRANDY, VINO ROSSO,
ORANGE, LUXARDO CHERRY, LEMON, LIME, SIMPLE SYRUP

Hot Buttered Rum 10
ZAYA AGED RUM, HOUSE MIX, WHIPPED CREAM, NUTMEG
CINNAMON

Apple Cider Margarita 12
SIETE LEGUAS TEQUILA BLANCO, COINTREAU, LIME,
APPLE CIDER