

Lighthouse AUTUMN LUNCH

SMALL PLATES

Avenue Bread Baguette

GRILLED WITH SALTED BUTTER \$8

Clam Chowder

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

Garden Salad

BUTTER LETTUCE WITH FRESH HERBS & APPLE CIDER VINAIGRETTE \$11

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, VIVA FARM FENNEL & OLIVES \$25

Calamari

FRIED CALAMARI AND LEMON AIOLI \$16

Smoked Salmon

HOUSE CURED KING SALMON WITH CELERY ROOT AND HERB SALAD \$20

Cheese Plate

SELECTION OF LOCAL CHEESE WITH SEASONAL COMPOTE, FLYING BIRD BOTANICAL HONEY & AVENUE BAKERY BAGUETTE \$23

Lacinato Kale (VEGAN)

SAUTÉED CEDARVILLE FARM KALE & SEASONAL FRUIT COMPOTE \$20

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

10.30.20

SALADS

Caesar Salad

HEARTS OF ROMAINE, PARMESAN, LEMON AND GRILLED BAGUETTE \$14

Belgium Endive

BELGIUM ENDIVE, ROGUE BLUE CHEESE, PEAR, WALNUTS AND APPLE CIDER VINAIGRETTE \$20

Cobb Salad

ROASTED CHICKEN BREAST, AVOCADO, BACON, EGG, OLIVES, BLUE CHEESE, RED ONION & BUTTERMILK DRESSING \$23

LARGE PLATES

Penn Cove Moules Frites

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

Fish & Chips

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

Fried Chicken Sandwich

BUTTERMILK FRIED CHICKEN, PICKLED RADISH, MAMA LIL'S PICKLED PEPPERS, AIOLI & FRENCH FRIES \$23

Lighthouse Beef Burger

HALF POUND WAGYU BEEF, CARAMELIZED ONIONS, BEECHER'S JUST JACK, AIOLI & FRENCH FRIES \$23

Steak Frites

DOUBLE R RANCH BUTCHERS CUT, COGNAC BUTTER & FRENCH FRIES \$32

LIGHTHOUSE SWEETS

Chai & Honey Custard

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

Caramel Apple Tart

TONNEMAKERS FARM HONEYCRISP APPLES & VANILLA ICE CREAM \$16

Chocolate Pot de Creme

THEO CHOCOLATE CUSTARD & MERINGUE \$14

Lopez Island Creamery

SEASONAL ICE CREAM OR SORBET \$9