

# *Lighthouse* AUTUMN

## 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*

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

### *Ahi Tuna Tartare*

AHI TUNA WITH BELGIUM ENDIVE \$21

### *Wild Hood Canal Clams*

GARLIC & HORSERADISH \$14

### *Caesar Salad*

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

### *Cheese Plate*

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

## LIGHTHOUSE SWEETS

### *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

## LARGE PLATES

### *Neah Bay Halibut*

PAN ROASTED HALIBUT WITH FINGERLING POTATOES & CHANTERELLES \$39

### *Penn Cove Moules Frites*

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

### *Wild King Salmon*

WILD KING SALMON WITH BRAISED LEEKS & RADISHES \$38

### *Northwest Bouillabaisse*

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

### *Fish & Chips*

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

### *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

#### 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

# 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