

A P P E T I Z E R S

Half Pound of Tanglewood Farms Chicken Wings – Buffalo, Sweet Thai Chili Glaze, or BBQ 6.95

One Pound of Steamed Prince Edward Island Mussels – Spicy Plum Tomato White Wine Broth, Shaved Asiago, Toasted Ciabatta 8.95

NEW! **Mushroom Bruschetta** – Pan Seared Mushrooms with Caramelized Onions over Toast Points with Boursin Cheese and Scallions 7.95

NEW! **Grilled #1 Ahi Tuna** – Sweet Wasabi Soy and Pickled Ginger 9.95

The Cali – Parmesan Dusted Crispy Calimari, Marinara 7.95

The L.B. Crabcake – Chipotle Aoili, Creamy Slaw, BBQ Dust 8.95

Southwestern Chicken Quesadilla – New York Cheddar, Cilantro, Red Onion and Tomato Salsa, Scallion Sour Cream 8.95

Hand Breaded Fried Pickles – 1000 Horse Dipping Sauce 5.95

Chestnut Farms Golden White Meat Chicken Tenders – Sweet and Sour BBQ Sauce 7.95

NEW! **Cajun Cali** – Cajun dusted fried Calamari topped with Chipotle Aioli 7.95

Bacon & Cheddar Chips – Kettle Potato Chips, New York Cheddar, Double Smoked Bacon, Green Onions, Housemade Ranch 5.95

Black and Blue Chips – Kettle Potato Chips, Housemade Bleu Cheese Glaze, Crumbled Bleu Cheese, Green Onions, Sweet Balsamic Glaze 5.95

Kettle Chip Sampler – Can't decide which chips to choose? Have them both! 5.95

The Bruschetta – A Salad of Diced Tomatoes, Red Onion, Basil, Fresh Mozzarella, over Toasted Ciabatta, Shaved Asiago 6.95 / 8.95

S O U P & S A L A D

Add 6 oz. Summer Breeze Grilled Chicken Breast 3, BBQ Dusted 6 oz. Salmon 7, Marinated Grilled Shrimp Skewer 7, Grilled Sirloin 6

Soup du Jour – Cup 2.95/Bowl 3.95

The Bistro – Mixed California Greens, Red Onion, Cucumber, Shaved Carrots, Black Pepper Parmesan Croutons, Three Vinegar Vinaigrette 6.95

The Sea's Oar – Our Version of the Classic Caesar 6.95

The White Cap – Chopped Iceberg Lettuce, New York Cheddar, Diced Tomatoes, Red Onions, Double Smoked Bacon, Housemade White French 7.95

The Red Feather – Chopped Romaine, Dried Cranberries, New York Cheddar, Candied Walnuts, Housemade Chipotle Cheddar Vinaigrette 7.95

NEW! **The Spinach** – Baby Spinach, Goat Cheese, Shaved Red Onion, Croutons, Housemade Hot Bacon Dressing 7.95

B U R G E R S , S A N D W I C H E S & W R A P S

Served with Choice of Housecut Fries, Creamy Slaw or Fresh Fruit. Additional sides 2.50. Substitute a side salad (Bistro or Sea's Oar .99¢. Whitecap, Spinach, or Red Feather 2.99)

Lighthouse Burger – Half Pound Grilled Angus Reserve Beef, Double Smoked Bacon, New York Cheddar 8.95

Bistro Burger – Half Pound Grilled Angus Reserve Beef, BBQ Dust, Lighthouse Bistro Bleu Cheese Glaze 8.95

Dinghy Burger – Half Pound Grilled Angus Reserve Beef, Your Choice of Cheese (Pepperjack, Cheddar, American, Swiss) 8.95

The Turkey Club Wrap – Southern Pines Shaved Turkey Breast, New York Cheddar, Double Smoked Bacon, Lettuce, Tomato, Mayo 7.95

The L.B. Chicken Salad Pita – Celery Seed Baked Chicken, Red Grapes, Sweet White Onion 6.95

The Driftwood – Beer Battered Whitefish, Creamy Slaw, Bistro Tartar 8.95

The Ancho – Southwestern Marinated Grilled Chicken Breast, Caramelized Onion, Pepperjack Cheese, Chipotle Mayonnaise 8.95

The Veggie Pita - Roasted Portobella, Roasted Red Peppers, Grilled Red Onion, Scallion Whipped Goat Cheese 7.95

The Reuben – The Classic with Shaved Corned Beef or Shaved Turkey, Swiss Cheese, Sauerkraut, Thousand Island 7.95

Buffalo Chicken Tender Wrap – Buffalo Chicken Tenders, Lighthouse Bistro Bleu Cheese Glaze, Red Onion, Lettuce, Tomato 8.95

Hot Italian Hoagie – Country Smoked Ham, Salami, Pepperoni, Provolone, Red Onion, Lettuce, Tomato, Housemade Creamy Italian Dressing 7.95

F R O M T H E P A N

Add Grilled Chicken 3, Mussels 4, Sauteed Shrimp 5 or Scallops 5 Add a side salad (Bistro or Sea's Oar 1.99. Whitecap, Spinach, or Red Feather 3.99)

The Alfredo – Linguini Pasta, Diced Tomato, Baby Spinach, Pecorino Sweet Butter Cream Petite 8.95/Full 11.95

The Bordelaise – Penne Pasta, Red Wine Tomato Meat Sauce, Shaved Asiago Cheese, Garlic Toast Petite 8.95/Full 11.95

NEW! **Chicken Marsala** – Pan Seared Chicken Medallions, Mushrooms and Marsala Wine Sauce over Fettuccini. 14.95

The Flying Scott – Mussels, Shrimp, Whitefish, Blue Crab, Plum Tomato Fennel Wine Broth, Crispy Ciabatta 17.95

The Lighthouse – Angel Hair Pasta, Roasted Tomatoes, Baby Spinach, Button Mushrooms, Roasted Red Peppers, Sweet Corn, Light Herbed Wine Butter Petite 8.95/Full 11.95

O F F T H E D O C K & O U T O F T H E F I E L D

Entrees served with Yukon Gold Garlic Mashed Potatoes and Vegetable Du Jour. Add a side salad (Bistro or Sea's Oar 1.99. Whitecap, Spinach, or Red Feather 3.99)

Beer Battered Whitefish – Bistro Tartar Petite 11.95/Full 13.95

Housemade Summer Breeze Grilled Scallops – Citrus Glaze 16.95

BBQ Dusted Grilled Shrimp Skewer – Sweet and Sour BBQ Drizzle 15.95

NEW! **Grilled Ahi Tuna** – Sweet Wasabi Soy and Pickled Ginger 17.95

Four Herbed 6 oz. Grilled Salmon – Roasted Garlic Basil Oil 14.95

Ritz Cracker Crusted Walleye – White Wine Peppercorn Cream Petite 12.95/Full 16.95

NEW! **Grilled Pork Tenderloin Filet** – Topped with Boursin Cheese and Demi Glaze Petite 11.95/Full 16.95

12 oz. Angus Reserve NY Strip – Bistro Steak Oil 20.95

12 oz. Angus Reserve Sirloin – Bistro Steak Oil 17.95

8 oz. Angus Reserve Filet Mignon – Bistro Steak Oil 24.95

Add the Crew – Caramelized Onion and Bleu Cheese Glaze 2



BEVERAGE SELECTIONS

SPECIALTY MARTINIS

- Knot-A-Yacht** – A.K.A. Cosmopolitan
- Muddy Waters** – Our Version of the Chocolate Martini
- Pool Side** – Grey Goose Dirty Martini, Olives included
- Deep Blue Waters** – It’s Tropicallly Delicious
- Caramel Appletini** – Granny has met Mr. Smith
- Wild Berry Martini** – Take a walk on Wild Side
- Dock Side** – Tangeray Dirty Martini, Olives included
- Crème Brûlée Martini**– The Classic in a Glass
- French Kiss** – Pucker Up for this Raspberry Bliss
- NEW!** **Bloody Mary Martini** – Spiced to Perfection

NEW! **Martini Flight** – 3 Handcrafted Seasonal Samples

SPECIALTY DRINKS

- Bistro Punch** – Three Olives Cherry, Grenadine, OJ, Sour, Triple Sec
- Electric Lemonade** – Fresh Squeezed Lemonade, Citrus Vodka
- Atwood Breeze** – We would call it Sea Breeze, but we are in Ohio
- Southern Peach** – Georgia Pride on the rocks
- Wild Berry Mojito** – Mint still needed
- The Perfect Margarita** – 1800 Jose Cuervo, Grand Marnier
- Mamma Mimosa** – Some of that bubbly with friends
- NEW!** **Chambord Sparkler** – Bubbly with a Razz Twist
- Old Fashioned Affair** – Crown Royal Old Fashioned, Muddle of Fun
- NEW!** **Almond Kiss** – Spiked Hot Cocoa

BEER SELECTIONS

- On Tap – 16 oz./23 oz.**
Great Lakes Dortmund, Miller Lite, and Labatt’s Blue.
Please inquire about our Seasonal Tap.
- Domestic Bottles of Brew**
Budweiser, Bud Light, Bud Lime, Coors Light, Miller 64, Miller Chill, Rolling Rock, Michelob Ultra, Michelob Light, and O’Douls

- Import and Specialty Bottles of Brew**
Heineken, Negra Modelo, Amstel Light, Blue Moon, Stella Artois, Guinness, Hoegaarden, Red Stripe, Corona, Molson Canadian, Sam Adams, Killians Red, Seira Nevada Pale Ale, and Sam Adams Seasonal

WINE SELECTIONS

SPARKLING

	<i>Split/Glass</i>	<i>Bottle</i>
Ballatore Gran Spumante		18
Martini & Rossi Asti Spumante	7.50	26
Prosecco Zonin	6.75	26
Muscota d’ asti	6	24
NEW! Jacob’s Creek Chardonnay Pinot Noir-Brut Curvee		24
Moet & Chandon White Star		50

BLUSH

	<i>Glass</i>	<i>Bottle</i>
Beringer White Zinfandel.....	6	24
Sutter Home White Zinfandel	5	19
L.B. Sangria.....	6	21 <i>Pitcher</i>
L.B. White Sangria	6	21 <i>Pitcher</i>
NEW! L.B. Seasonal Sangria.....	6	21 <i>Pitcher</i>
NEW! Sangria Flight		10

WHITE

	<i>Glass</i>	<i>Bottle</i>
Citra Montepulciano Pinot Grigio	5	19
Cavit Pinot Grigio	5.50	20
Twisted River Late Harvest Riesling	6	23
Clean Slate Reisling.....	6	23
Concannon Sauvignon Blanc	6	23
Covey Run Gewurztraminer	6	23
Alice White Lexia	5.25	20
Caymus Conundrum	10	40
B&G Chardonnay.....	5	19
Mandolin Chardonnay	6	22
Clos Du Bois Chardonnay.....	7	28
Bearboat Chardonnay	7.50	30

RED

	<i>Glass</i>	<i>Bottle</i>
Cavit Pinot Noir.....	6	23
Bearboat Pinot Noir.....	7.50	30
Hardys Station Shiraz.....	6	23
B&G Merlot.....	5	19
Red Truck.....	5.50	21
Ménage á Trois Red	6	23
Ten Mile Propretary Red	7.50	30
B&G Cabernet Sauvignon	5	19
Root One Cabernet Sauvignon	6	24
Sterling Cabernet Sauvignon	7.25	28
Seven Deadly Zins	7	28
Ridge Zinfandel		34

HOT & COLD BEVERAGES

Fountain Soda – Coke, Diet Coke, Sprite, Root Beer, Mr. Pibb, Fanta Orange, and Vault

Housemade Lemonade

Lipton Brewed Iced Tea

Lipton Brewed Sweet Tea

Bottled Water – San Pelegrino and Aqua Panna

Smoothies – Strawberry and Banana

Lipton Hot Tea

Organic Numi Teas

Coffee

Hot Chocolate

“Thank you for choosing the Lighthouse Bistro.
Where our house is your house and every item is cooked to order.
So sit back, relax, and enjoy the view. Any feedback is greatly appreciated” – Jason A. Geissinger

NEW! Signature Lighthouse Bistro Item