

A P P E T I Z E R S

- NEW!** **Half Pound of Tanglewood Farms Chicken Wings** – Buffalo, Sweet Thai Chili Glaze, BBQ or Salt and Vinegar 6.95
- One Pound of Steamed Prince Edward Island Mussels** – Spicy Plum Tomato White Wine Broth, Shaved Asiago, Toasted Ciabatta 8.95
- NEW!** **Lobster Rolls** – Maine Lobster Meat, Caramelized Onions, Roasted Red Peppers and Sriracha Aioli 8.95
- 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 Aioli, 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! **Lemon Grass Pot Stickers** – Pickled Ginger and Sweet Wasabi Soy Sauce 6.95

Cajun Cali – Cajun Dusted Fried Calamari 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 on Toasted Ciabatta, Shaved Asiago 6.95/Family 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** – Spinach, Red Onions, Goat Cheese, Fresh Strawberries, Candied Pecans, Wild Berry Vinaigrette 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, Cucumber Salad 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, Choice of Cheese 8.95

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

NEW! **Dockhouse Burger** – Half pound Grilled Angus Reserve Beef, Housemade Jack Daniels BBQ, Caramelized Onions, Smoked Gouda 8.95

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

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

NEW! **Eastern Carolina** – Pulled Pork, Southern Cole Slaw, Carolina BBQ 6.95

NEW! **The Caprese** – April Showers' Seasonal Heirloom Tomatoes, Buffalo Mozzarella, Whole Leaf Basil, EVOO & Balsamic Glaze served Open-Faced on Toasted Ciabatta 6.95
With Grilled Chicken for 8.95

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

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

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, 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, Sautéed Shrimp 5 or Scallops 5
Add a side salad (Bistro or Sea's Oar 1.99. Whitecap, Spinach, or Red Feather 3.99)

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*

The Pesto – Marinated Grilled Chicken tossed with Roasted Red Peppers, Linguini, Fresh Pesto *Petite 8.95 full 11.95*

The Flying Scot – Mussels, Shrimp, Whitefish, Blue Crab, Plum Tomato Fennel Wine Broth, Crispy Ciabatta 17.95
Add Angle Hair Pasta 1.00

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*

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

Entrées 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

Grilled Ahi Tuna – Sweet Wasabi Soy and Pickled Ginger 17.95

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

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

NEW! **Blue Gill** – Local Blue Ribbon Fish Farms Filets Pan Sautéed with Artichoke Salsa *petite 12.95 full 16.95*

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

NEW! **Jack Daniels BBQ Chicken** – Housemade Jack Daniels BBQ Sauce over Grilled Chicken Quarters 12.95

NEW! **House Marinated Pork Loin** – With Ancho Black Beans *Petite 11.95/Full 16.95*

NEW! **16 oz Angus Reserve Ribeye** – Bistro Steak Oil 19.95

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 Tropically Delicious
- Caramel Appletini** – Granny has met Mr. Smith
- Wild Berry Martini** – Take a walk on Wild Side
- Dock Side** – Tanqueray Dirty Martini, Olives Included
- Crème Brûlée Martini** – The Classic in a Glass
- French Kiss** – Pucker Up for this Raspberry Bliss
- Bloody Mary Martini** – Spiced to Perfection
- 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
- Chambord Sparkler** – Bubbly with a Razz Twist
- Old Fashioned Affair** – Crown Royal Old Fashioned, Muddle of Fun
- NEW!** **Pomegranate Martini** – Pomegranate Smack Down
- NEW!** **The Relaxer** – Vodka, Peach, Coconut Rum, Cranberry, Pineapple Juice

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 Select 55, Bud Lime, Coors Light, Miller Light, Rolling Rock, Michelob Ultra, Michelob Light, 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, Sierra Nevada, Pale Ale, and Sam Adams Seasonal

WINE SELECTIONS

Two glasses of any "bottle only" wine is 1/2 the bottle price.

SPARKLING

	Split/Glass	Bottle
Ballatore Gran Spumante		18
Martini & Rossi Asti Spumante	7.50	26
Prosecco Zonin		26
Moscato d' asti	6	24
Jacob's Creek Chardonnay Pinot Noir-Brut Curvée		24
Moet & Chandon White Star		50

BLUSH

	Glass	Bottle
Beringer White Zinfandel	6	24
Sutter Home White Zinfandel	5	19
L.B. Sangria	6	21 Pitcher
L.B. White Sangria	6	21 Pitcher
L.B. Seasonal Sangria	6	21 Pitcher
Sangria Flight		12

WHITE

	Glass	Bottle
Citra Montepulciano Pinot Grigio	5	19
Cavit Pinot Grigio	5.50	20
NEW! Blufield Riesling		24
Twisted River Late Harvest Riesling	7	28
Clean Slate Riesling	6	23
Concannon Sauvignon Blanc		23
NEW! Benzinger Sauvignon Blanc	6.50	26
Covey Run Gewurztraminer	6	23
Alice White Lexia	5.25	20
Caymus Conundrum	10	40
NEW! Beringer Alluvium Blanc		38
B&G Chardonnay	5	19
Mandolin Chardonnay	6	24
NEW! Lucky Star Chardonnay	6	24
Clos Du Bois Chardonnay	7.25	30
Bearboat Chardonnay	7.75	32

RED

	Glass	Bottle
Cavit Pinot Noir	6	23
Bearboat Pinot Noir	7.75	32
NEW! Layer Cake - Shiraz	8.50	34
NEW! Petite Petit – Syrah Blend – By M. David		40
NEW! 6 th Sense – Syrah – By M. David	8	34
B&G Merlot	5	19
NEW! 181 Merlot	7.50	30
NEW! Parcel 41 – Merlot Napa Valley		40
Red Truck	5.75	22
Ménage á Trois Red	6	23
NEW! Chasing Lions – A Red Blend from Napa Valley	7.75	32
Ten Mile Proprietary Red		34
B&G Cabernet Sauvignon	5	19
Root One Cabernet Sauvignon	7.50	30
Sterling Cabernet Sauvignon	7.25	28
NEW! Twenty Bench – Cabernet		46
Seven Deadly Zins	7	28
NEW! Ridge Lytton Springs Zinfandel		48
NEW! Cecchi Chianti Classico DOCG		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 Pellegrino and Aqua Panna

Smoothies – Strawberry, Banana, Mango, Wild Berry & Peach

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