# Lighthouse BAR & BISTRO

# **Small Plates**

Lobster and Crab Risotto Cake	12
Lobster and Crab Baked with Creamy	
Risotto served with Lemon Caper Butter	
Bacon Wrapped Shrimp	12
Served with Zesty Cilantro Cream	
Boneless Hot Wing Basket	10
Boneless Wings fried with your Choice of:	
Ranch, Bleu Cheese, Cajun, or BBQ Sauce	
Beer Battered Cheese Curd Basket	10
Tossed in Sweet and Spicy Thai Chili Sauce	
Fried 3 Cheese Ravioli Basket	10
With Basil Marinara Sauce	
Seared Sesame Ahi Tuna on Seaweed Salad	13
Micro Greens and Wasabi Cream	
Fried Shrimp Basket	12
5 shrimp with house Tartar Sauce	
Creamy Spinach & Basil Artichoke Dip	9
With Crisp Tortilla Chips	
House Guacamole	9
Hass Avocados tossed with Pico de Gallo	
and Spices served with Crisp Tortilla Chips	
Flatbread Pizza	10

## <u>Flatbread Pizza</u>

Meatza	Basil Marinara, Pepperoni,
	Italian Sausage, Mozzarella and
	Parmesan Cheese
Margherita	Roma Tomatoes, Fresh Basil,
	Mozzarella and Parmesan Cheese

## Handhelds

Bistro Signature Angus Beef Burger	13
802 (100%) Angus Beef, Apple Smoked Bace	on,
Grilled Onions and Pepper Jack Cheese on a	a
Brioche Bun with Roasted Garlic Aioli,	
Lettuce, Tomato and Avocado	
Blackened Red Fish Tacos	12
(3) Grilled Corn Tortillas topped with	
Blackened Red Fish, Red and Green Cabbag	je
and Cilantro Cream	
B.L.A.T Sandwich	10
Apple Smoked Bacon, Lettuce, Avocado and	l
Tomato on Toasted Honey Wheat Bread with	1
Roasted Red Pepper Remoulsde	
Triple-Decker Turkey Club	11
Smoked Turkey and Crisp Bacon on Whole	
Wheat Toast with Lettuce, Tomato and	
Mayonnaise	
All Handhelds served with your choice of	

Steak Fries or Seasonal Fruit

\*Some menu items may contain sulfites as a preservative. There is a risk associated with consuming undercooked meats due to the possibility of salmonella contamination

# Soup Bowl

Seatood Gumbo	10
Gulf Seafood, Shrimp, Crab, Crawfish	
and Catfish served with Steamed Rice	
Soup of the Day	8

### Salads

Caesar	Salad	Half	6	Full	10
	Romaine Lettuce, Roma Tom	ato,			
	Focaccia Croutons and Shav	red Pa	rme	esan	
	Reggiano tossed with Cream	y Cae	esar	Dress	ing
Bistro S	alad	Half	6	Full	10
	Lettuce, Tomato, Cucumber,	Cabb	age	,	
	Carrots, Red Onion, Parmesa	n and	Cro	outon	s
	with your choice of House Ba	alsami	сD	ressin	8
	or Chipotle Jalapeno Ranch	Dress	ing		
Caribbe	ean Grilled Chicken Salad	l	-		14
	Grilled Chicken over Season	1al Gr	eer	ıs witl	ı
	Fresh hand-cut Pineapple, N	landa	rin		
	Oranges, Watermelon, dried	lChe	rrie	s,	
	Walnuts, Chives with a hone				18

## <u>Add to Salads</u> Grilled Chicken Breast (4) Grilled Shrimp (4oz) Grilled Salmon

5

8

8

### Entrees

12oz. N	lew York Strip Steak	34
	with Garlic Herb Butter, Steak Fries a	ıd
	Seasonal Vegetables	
Pecan	Crusted Red Fish	26
	Topped with Pan Seared Shrimp Roasted	
	Garlic Lemon Butter, Rice Pilaf and Seaso	nal
	Vegetables	
Seared	l Tuna with a Twist of Thai Crawfish	24
	Red Peppers, Onion , Chives and Sriracha Sau	
	Served with Rice Pilaf and Seasonal Vegetabl	es
Parme	san Crusted Chicken	18
	Pan Sautéed with a Lemon Caper Butter	
	Sauce served with Orechiette Pasta tossec	l
	in a Basil Pesto	
Fish &	<sup>-</sup> Chips	16
	English Ale Beer Batter fried Wild Cod v	vith
	Steak Fries, Malt Vinegar and Tartar Sauc	e
Southe	ern Fried Chicken Tenders	11
	Fried Chicken Tenders served with Ste	ak
	Fries and Honey Mustard	
Pasta I		16
	Orechiette Pasta tossed with Grape	
	Tomatoes, Sundried Tomatoes and	
	Asparagus in a Basil Parmesan Cream	
	Sauce. Served with Garlic Bread	
	Broad	

Sunday-Thursday 2p.m.-10p.m. Friday and Saturday 2p.m.-12a.m. Happy Hour: Monday-Thursday (4р.т-7р.т.)