

Starters

FRIED CALAMARI \$15 cocktail sauce & remoulade	HOUSEMADE ROASTED GARLIC HUMMUS \$12 grilled flatbread, carrot & celery sticks
SPICY CHICKEN WINGS \$13 ranch dip	SMOKED SALMON BLT \$16 open faced on sourdough w/ dill aioli, spinach, tomato & bacon
COCONUT PRAWNS \$18 sweet jalapeños chili sauce	AHI TUNA TOWER \$20 Ahi Tuna with avocado, spicy aioli & soy served with wonton crisps
GRILLED JUMBO ARTICHOKE \$13 lemon dill aioli	CRAB & LOBSTER CAKES \$18 spicy house aioli
CHILEAN SEABASS SKEWERS \$22 lemon risotto & caper beurre blanc	

Salad / Soups / Sandwiches

SANDWICH SIDES – COLE SLAW, FRENCH FRIES, SWEET POTATO FRIES, POTATO SALAD OR SALAD

THE WEDGE \$17 crumbled bleu cheese, crispy bacon, tomato, hard boiled egg, avocado, red onion, red radish & bleu cheese dressing	ASIAN CHICKEN SALAD \$19 grilled chicken breast, creamy ginger vinaigrette, red onion, cucumbers, red cabbage, shredded greens & citrus	CRISPY CHICKEN SANDWICH ... \$18 tangy slaw, Swiss cheese, pickled cukes & chipotle aioli
CILANTRO CHICKEN SALAD ... \$19 romaine w/ tomato, feta cheese, chopped avocado, green onions & tortilla strips in cilantro sesame dressing	SEARED AHI TUNA NICOISE \$24 egg, haricots verts, red onion, caper berries, potatoes, red radish, tomatoes, spring mix & garlic tarragon vinaigrette	HOUSEMADE TURKEY BURGER \$18 Swiss cheese, avocado, lettuce, tomato with pesto aioli
CAESAR SALAD \$14 hearts of romaine, croutons & parmesan. add chicken \$6, add salmon or prawns \$9	CALIFORNIA CLUB \$19 turkey, bacon, lettuce, tomato, avocado & jack cheese	CRAB & LOBSTER MELT \$22 crab & lobster with melted swiss cheese on sourdough toast
THE LIGHTHOUSE COBB \$19 spring mix, feta cheese, hard boiled egg, avocado, crispy bacon, red onion, tomato, cucumber, house vinaigrette	HOUSEMADE VEGGIE BURGER \$17 housemade veggie patty served with grilled onions & mushrooms, avocado & pickled cucumbers	LIGHTHOUSE CHEESE STEAK .. \$19 top sirloin with grilled peppers & onions, melted mozzarella & cheddar cheese with a side house pickled jalapeños
CHICKEN QUESADILLA \$16 2 kinds of cheese, pico de Gallo, avocado & sour cream	B.B.L.T \$18 Bacon, Bacon, lettuce & tomato	TUNA SALAD SANDWICH \$18 house made tuna salad with red onion served with you choice of side + make it a melt add \$1.00

CLAM CHOWDER W/ BACON
8 / 10

CHICKEN VEGETABLE SOUP
8 / 10

SEAFOOD SOUP
20

Mains

SEAFOOD PASTA \$29 mussels, clams, pacific white fish, calamari & prawns in a seafood marinara	NEW YORK STEAK FRITES \$34 10oz Angus New York Strip with peppercorn sauce & french fries
PETRALE SOLE \$29 Fresh Petrale Sole with lemon peppercorn beurre blanc, saffron cauliflower puree & assorted vegetables	FILET OF SALMON \$34 lemon risotto, grilled asparagus & lemon beurre blanc sauce
ROCKY'S ORGANIC CHICKEN MARSALA \$28 Organic Chicken Breast with marsala mushroom sauce, mashed potatoes & seasonal vegetables	SHRIMP BISQUE LINGUINI \$27 sautéed prawns, cherry tomatoes, calvatrano olives & fresh herbs, topped with garlic bread crumbs, chili oil & parmesan cheese
BONE-IN DUROC PORK CHOP \$27 peppercorn sauce, mashed potatoes & asparagus	

Club Menu

THE LIGHTHOUSE PIZZA \$21 fennel sausage, pepperoni, fresh basil, marinara & mozzarella	COPENHAGEN BURGER \$19 horseradish, capers, beets, onion & egg yolk with french fries
DANISH MEATBALLS (FRIKADELLER) \$19 pickled cucumbers, warm pickled red cabbage, mashed potatoes & gravy	THE LIGHTHOUSE BURGER \$19 jack cheese, house aioli, honey cured bacon, avocado & caramelized onions
FISH & CHIPS \$20 cole slaw, tarter sauce, remoulade & lemon	SPAGHETTI BOLOGNESE \$19 ground beef & fennel sausage bolognese with Danish meatballs & garlic bread
DANISH STYLE SCHNITZEL \$19 roasted potatoes, assorted vegetables & pan sauce	

A 3% SURCHARGE WILL BE ADDED TO ALL SALES. TO MEET GOVERNMENT EMPLOYER MANDATES & EMPLOYEE BENEFITS

Ⓜ️ SERVED RAW OR UNDERCOOKED OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.