



APPETIZERS

Ahi Tartare*

Hawaiian "poke-style" ahi tartare with ginger, scallions, sesame, and soy, served with housemade tortilla chips 9

Steamer Clams

Northwest Manila clams steamed with white wine, butter, lemon, and garlic, served with grilled bread 11

Calamari

Crispy fried squid tossed with sea salt and fresh parsley, served with Lighthouse tartar sauce and lemon 7

Smoked Pork Tacos

Three corn tortillas with crispy smoked pork, lime crema, pickled vegetable relish, cilantro and house salsa 9

Baja Fish Tacos

Three corn tortillas with Ensenada-style crispy fried cod, cilantro-cabbage slaw, and house salsa 9

Hot Wings

Louisiana-style dry-spiced fried chicken wings and drumettes 8

Onion Rings

Sweet onions soaked in seasoned buttermilk and then fried crispy, served with housemade ranch dressing 5

French Fries

Housecut Idaho potatoes, fried twice for crispness, then tossed with sea salt and parsley 4

Nachos

Fresh tortilla chips topped with housemade nacho cheese, black beans, lime crema, onions, cilantro and salsa 8

Loaded Tots

Crispy tater tots with melted cheese, bacon, fresh ranch dressing, and green onions 8

SOUP & SALADS

Clam Chowder

Housemade chowder with baby clams, bacon, diced potatoes, cream, fennel and fresh herbs 6 with salad 9

Shrimp Ceviche Tostada

Fresh tostada shell topped with black beans, shredded romaine lettuce, and shrimp ceviche 6

House Salad

Mixed greens with Horseradish-bleu cheese dressing, sweet onion, beets, sunflower seeds, and house croutons 6

Caesar Salad

Romaine lettuce with fresh lemon-garlic-and-anchovy dressing, Parmesan cheese, and house croutons 6

Grilled Chicken Caesar Salad

Entrée-size Caesar salad with herb-marinated grilled chicken 10

Cobb Salad

House smoked turkey, bacon, hardboiled egg, cucumber, tomato, and bleu cheese, with your choice of dressing 12

SANDWICHES & BURGERS

Served with housecut French fries. Add soup, house salad or Caesar for \$4

Fried Chicken

Crispy buttermilk-brined chicken breast, roasted garlic aioli, lettuce, tomato, pickle and onion 9

Seared Ahi Tuna*

Sesame-crust ed ahi tuna seared rare, with wasabi aioli, lettuce, and pickled ginger on a toasted bun 12

Crispy Fishwich

IPA-battered cod fried crispy and served with Lighthouse tartar, pickles, and fennel slaw on a toasted bun 10

French Dip

Thinly sliced prime rib and “horsey” sauce on French roll, served au jus for dipping 9

Prime Rib Philly

Thinly sliced prime rib with sautéed peppers and onions and melted Swiss cheese 10

Cheeseburger*

Double American cheese, lettuce, pickle, onion, tomato, and Lighthouse burger sauce 9

Lighthouse Burger*

Fried egg, bacon, American cheese, lettuce, tomato, pickle, onion, and house burger sauce 11

Firehouse Burger*

Cheddar, bacon, fried jalapenos, BBQ sauce, lettuce, tomato, onion, and roasted garlic aioli 11

Reuben

Housemade corned beef, sauerkraut, and melted Swiss cheese with Russian dressing on carraway rye 10

Smoked Turkey & Bacon

House-smoked turkey, bacon, Swiss and cheddar cheese, lettuce, tomato, and mayo on toasted wheat 10

BBQ Pulled Pork Sandwich

House-smoked pork shoulder with fennel slaw and Lighthouse BBQ sauce on a toasted bun 9

ENTREES

Add soup, house salad or Caesar for \$4

Fish and Chips

Pacific cod dipped in Hopworks IPA batter and fried, served with fennel slaw, housecut “chips” and lemon 12

Sesame-crust ed Ahi Tuna

Sesame-crust ed ahi tuna seared rare and served with sesame-wasabi vinaigrette, pickled ginger and fried rice 16

Grilled Ribeye Steak*

Dry-aged 12oz. ribeye grilled and brushed with Waygu beef tallow, served with freshcut fries and braised greens 21

Country Fried Steak

Dry-aged ribeye pounded thin and fried crispy, served with mashed potatoes and gravy 17

Fried Chicken

Boneless chicken brined in buttermilk and fried crispy, served with mashed potatoes, gravy, and braised greens 14

Pasta Del Giorno

Ask about today’s pasta MP

Macaroni & Cheese

Macaroni smothered in rich and creamy three-cheese sauce, topped with crispy bacon and fresh parsley 10

**Consuming raw or undercooked meats may increase the risk of foodborne illness.*