

TACOS & APPETIZERS

Carnitas Tacos

Three soft corn tortillas, braised Carlton Farms pork, crema, house-cured jalapenos, cilantro, cotija, and fresh salsa 9

Baja Fish Tacos

Three soft corn tortillas, crispy fried cod, cilantro slaw, house-cured jalapenos, crema, and fresh salsa 9

Midwestern Mom Tacos

Three crispy corn tortillas, ground beef, “real” nacho cheese, house-cured jalapenos, crema, and fresh salsa 9

Chipotle Chicken Tacos

Three soft corn tortillas, grilled chipotle chicken, lettuce, shredded cheddar, crema, and fresh salsa 9

Prawn Tostada

Fresh corn tostada with prawns sautéed “a la diablo” style, black beans, lettuce, crema, and cotija 7

Ahi Tartare*

Hawaiian “poke-style” ahi tartare with ginger, scallions, sesame, soy, and fresh tortilla chips 11

Steamer Clams

Manila clams steamed with white wine, butter, lemon, garlic, fresh herbs, and grilled bread 11

Calamari

Crispy fried squid tossed with sea salt and parsley, with Lighthouse tartar sauce and lemon 8

Shishito Peppers

Roasted Shishito peppers tossed with truffle oil, lemon and sea salt, and ranch dressing 7

Hot Wings

Louisiana-style dry-spiced chicken wings and drumettes, with bleu cheese and celery 10

Onion Rings

Sweet onions soaked in seasoned buttermilk and fried crispy, with ranch dressing 6

Lighthouse Nachos

Fresh chips with house nacho cheese, beans, crema, cilantro, and salsa 9 Add pork, chicken, or beef 13

Roasted Broccoli and Cauliflower

Roasted broccoli and cauliflower, topped with housemade cheese sauce and chives 7

SOUP & SALADS

Clam Chowder

Housemade chowder with baby clams, bacon, diced potatoes, cream, and fresh herbs 7

Sauvie Island Salad

Local lettuces with olive oil and lemon, house-cured beets, blue cheese, fresh herbs, and crispy fried onions 7

Chopped Salad

Endive and romaine tossed with bleu cheese crumbles, candied walnuts, dried cherries, and hard cider vinaigrette 8

Caesar Salad

Romaine lettuce with fresh lemon-garlic-and-anchovy dressing, parmesan cheese, and fresh herb croutons 7

Grilled Chicken Caesar Salad

Entrée-size Caesar salad with herb-marinated grilled chicken 11

Cobb Salad

Grilled herb-marinated chicken breast, bacon, egg, seasoned tomato, bleu cheese, and house dressing 12

SANDWICHES & BURGERS

Served with fresh-cut French fries. Add soup or salad for \$5

Fried Chicken

Buttermilk-brined chicken fried crispy, with roasted garlic aioli, lettuce, pickle and onion on toasted ciabatta 11

Seared Ahi Tuna*

Sesame-crust ed ahi tuna seared rare, wasabi aioli, lettuce, pickled ginger, and scallions on toasted ciabatta 12

Crispy Fishwich

Beer-battered cod fried crispy, with house tartar, pickles, and coleslaw on a toasted bun 10

Asparagus Cubano

Roasted asparagus and shishito peppers with melted Swiss cheese, pickles, and mustard on a pressed French roll 10

French Dip

Garlic-and-herb-crust ed roast beef, with “horsey” sauce on a French roll, served au jus for dipping 10

Philly Cheesesteak

Garlic-and-herb-crust ed roast beef, white American cheese, sautéed peppers, and onions, on a French roll 11

Cheeseburger*

Double American cheese, lettuce, pickle, onion, tomato, and house burger sauce 10

Lighthouse Burger*

Fried egg, bacon, double American cheese, lettuce, tomato, pickle, onion, and house burger sauce 12

Firehouse Burger*

Double cheddar, bacon, fried jalapenos, BBQ sauce, lettuce, tomato, onion, pickle, and roasted garlic aioli 12

Reuben

House-cured corned beef, sauerkraut, melted Swiss, and Russian dressing, on caraway rye 11

BBQ Pulled Pork Sandwich

Slow-smoked Carlton Farms pork shoulder, coleslaw, and Will’s Memphis BBQ sauce, on a toasted bun 10

ENTREES

Add soup or salad for \$5

Fried Chicken

Boneless buttermilk-brined fried chicken, with braised greens, sour cream mashed potatoes, and gravy 15

Fish and Chips

Pacific cod dipped in beer batter, with freshcut “chips,” coleslaw, house tartar, and lemon 13

Salisbury Steak*

Certified Angus Beef ground and seared, with mushroom-black pepper gravy, on sour cream mashed potatoes 16

Sesame-crusted Ahi Tuna*

Sesame-crusted ahi tuna seared rare, shishito pepper-fried rice, pickled ginger, and sesame-wasabi aioli 17

Iron Skillet Steak Frites*

Dry-aged Oregon ribeye, Calabrian chili butter, roasted asparagus, parmesan truffle fries, and house steak sauce 25

Babyback Ribs

Smoked Carlton Farms babyback pork ribs, coleslaw, baked beans, Will’s Memphis BBQ sauce, and Texas toast 16

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

