

Light House Cuisine

\$38.00 per person

Salads

Pre-select One

Chinese Salad

Shredded Napa Cabbage, Crisp Iceberg and Wontons Tossed with Julienne Carrots, Red Cabbage, Greens Onions, Toasted Sesame Seeds & Fresh Cilantro in a Sweet Sour Sesame Dressing.

Hot House Salad

Hot House Tomatoes with Applewood Bacon, Buttermilk Ranch Dressing & Fresh Dill.

House Salad

Tender Baby Lettuce with Candied Walnuts, Shaved Apples, Dried Cranberries, Peppery Radish, Grape Tomatoes & Maple Miso Vinaigrette.

Entrees

Pre - Select One

Balsamic Glazed Short Ribs with Smoked Tomatoes & Sicilian Onions.

Center Cut Bone-in Filet Mignon with Jalapeno Béarnaise.

Fresh Ahi Steak Encrusted in Lemongrass & Panko with a Ginger-mustard Sauce.

Braised Short Ribs & Morel Risotto served with Baby Carrots.

Grilled Mango BBQ Salmon Filet, Baby Iceberg, Charred Corn & Black Bean Salsa, with Chipotle-buttermilk Dressing.

Blackened Red Snapper, Grilled Pineapple-pepper Relish, Sweet Corn Johnny Cake, and Baby Bok Choy, with a Curried Coconut Mango Sauce.

Herb Marinated Roasted Chicken Breast, served with Creamy Green Beans, Watercress, & Fingerling Potatoes with Bacon.

Steak & Shrimp Diane- Shrimp Scampi and Garlic, White Wine, Fresh Basil and Tomato served with Medallion of Angus Beef Steak covered with Black Peppercorns and a rich Mushroom Wine Sauce and Smashed Potatoes.

Dessert

Vanilla Gelato Infused Berries with a Chunky Chocolate Brownie.

6 % State Tax & 20 % Gratuity Added.

