



Valentine's Day at Lighthouse Sound

Appetizers

Crab Louie \$14

Colossal lump crabmeat with a traditional louie dressing

Grilled Cocoa Spiced Lamb Chops \$16

Espresso-balsamic glazed baby lamb chops with soft polenta

Creole Baked Oysters \$14

Baked creole spiced oysters with andouille sausage

Duck Rillettes \$12

A French classic, served with toast points & cornichons

Soups

Creamy Lobster Bisque \$12

Curried Sweet Potato with Roasted Apples \$8

Salads

House Salad \$9

Fresh sliced pears & apples, roasted walnuts, crumbled blue cheese over assorted baby lettuce with our house made sweet & tangy red wine vinaigrette

Wilted Greens Salad \$9

Roasted carrots, butternut squash & prosciutto with a warm bacon dressing

Entrees

Prime Rib \$30

Slow roasted 14-ounce prime rib served with an English horseradish sauce, salted baked potato & a fresh vegetable du jour

Grilled Salmon \$28

Grilled salmon served with a Mediterranean orange, fennel, olive salad & fingerling potatoes

Buffalo Milk Mozzarella Ravioli \$35

Sautéed jumbo shrimp, sea scallops & jumbo lump crab with roasted tomatoes & mozzarella in a white wine butter sauce over ravioli

Lighthouse Crab Cakes \$35

Two 5 oz. crab cakes with a tomato remoulade, served with fingerling potatoes & a fresh vegetable du jour

Filet Mignon \$35

8-ounce filet mignon marinated in our house bloody mary mix, served with creamed leeks & a roasted tomato and black pepper butter. Served with a salted baked potato and fresh vegetable du jour.

Cast Iron Seared Scallops \$32

Seared scallops with grilled spring onions, bacon jam & a citrus beurre blanc. Served with a mixed rice pilaf & a fresh vegetable du jour

Porterhouse Steak \$55

A 20-ounce beauty! Pan roasted, served with horseradish smashed potatoes & a fresh vegetable du jour

Roasted Pork Loin \$28

Oven roasted pork loin with a dried cherry & brandy sauce. Served with a mixed rice pilaf & a fresh vegetable du jour

Desserts \$9

- ♥ Warm Chocolate Lava Cake, with Chantilly Cream
- ♥ Deep Dish NY Style Cheesecake with Chocolate Strawberry Fondue
- ♥ Classic Bananas Foster with French Vanilla Ice Cream
- ♥ Milk Chocolate Belgian Waffle Sundae
- ♥ Salted Caramel Ice Cream, fresh berries and whipped cream

Specialty Dessert \$25

Champagne Duo for Two- 2 floats made with our raspberry sorbet & chilled champagne poured tableside. Served with gold plated straws that are yours to keep!



