# **LITEFARE**

Served daily after 4 pm in our lounge or on our patio only

# STARTERS

#### **PESTO FLATBREAD**

Oven toasted flatbread topped with nut free pesto, fresh mozzerella, roasted tomatoes & spinach \$13

#### **CRAB DIP**

Our house recipe with lump crab and a blend of cheese. Served with a toasted baguette \$15

#### WINGS

1/2 dozen jumbo wings. Choose from Old Bay, Teriyaki or Buffalo \$13

#### **VEGETABLE SPRING ROLLS**

Served with a sweet Thai chili dipping sauce \$13

#### **SESAME TUNA**

Sesame seared ahi tuna with a soy ginger wasabi sauce\$13

# **SALADS**

## **LIGHTHOUSE SALAD**

Mixed greens, mandarin oranges, toasted walnuts & cherry tomatoes. Served with a honey poppyseed vineagarette \$10

#### **CAESAR SALAD**

Romaine, fresh parmesan cheese, and herbed croutons tossed in our house-made caesar dressing \$10

# **SANDWICHES**

#### **SALMON BLT**

Pan seared salmon, lettuce, tomato, apple-wood smoked bacon, & a garlic aioli. Served on a toasted rosemary focaccia roll \$15

## **TUSCAN CHICKEN SANDWICH**

Breaded chicken breast topped with fresh mozzarella, prosciutto & a nut free pesto aioli. Served on a rosemary cibatta roll \$15

#### **CRAB CAKE SANDWICH**

Maryland style crab cake broiled and served on a brioche roll with a side of tarter sauce \$17

#### **CHICKEN SALAD**

Our house-made chicken salad with golden raisins, celery & onion. Served on a brioche roll \$13

### **BLACK ANGUS CHEESEBURGER**

Grilled to your liking & topped with American cheese \$15

## **BEYOND BURGER**

Vegetarian plant based patty grilled and served on a brioche roll with lettuce & tomato \$15

#### THE 19TH HOLE

Fresh shaved prime rib, sautéed onions, mushrooms & a horseradish aioli. Served on a toasted rosemary focaccia roll \$16