



# LIGHTHOUSE INN

Water's Edge Restaurant



ARTIST: August Holland 1928-1998  
Renowned Maritime Artist  
[www.augustholland.com](http://www.augustholland.com)

# DINNER



## Quesadillas

Grilled tortillas filled with grilled onions, fresh mushrooms, green peppers, cheddar and jack cheeses ... \$6.95  
\*with beef - add \$2.50 \*with chicken - add \$3.25

## Beer Battered Mushrooms

Fresh, white mushrooms double-dipped in draft beer batter ... \$4.50

## Mozzarella Sticks

Italian breaded and deep fried mozzarella served with marinara sauce ... \$6.95

## Sampler Platter

Battered mushrooms, mozzarella sticks, cheese nuggets, battered fries & our homemade onion rings with ranch sauce & marinara sauce ... \$10.50



## Crisp Thin Onion Rings

Sliced fresh daily, hand dipped in a special blend of breading and seasonings ... \$4.25

## Cheese Nuggets

A Wisconsin favorite fried to perfection ... \$4.95

## Iced Jumbo Shrimp Cocktail

Six jumbo shrimp are boiled in an herb bath, then chilled and served with lemon and cocktail sauce ... \$9.95

## Spinach & Artichoke Dip

A rich blend of spinach, artichokes, cream cheese and spices served with home-fried pita chips ... \$7.95

## Fettuccine Alfredo

Smooth and rich alfredo sauce tossed with fettuccine pasta ... \$2.50



## The Ultimate Nachos

Heaping plate of fried flour tortilla chips smothered with taco meat, jalapenos, shredded cheeses, sour cream, guacamole and salsa ... \$8.95

## Rice Pilaf

White rice, garden fresh onion, celery, parsley and carrots cooked in a seasoned chicken broth ... \$2.50

## Natural Fried Potato Chips

Made from the finest Russet potatoes, thinly sliced with the skin-on ... \$2.50

## Battered French Fries

Extra long battered, maxi-cut French fries for an extraordinary potato flavor ... \$2.50

## Vanilla Sugar Sweet Potato Fries

Crispy and delicious with a bold touch of vanilla and just the right blend of sweetness and salt ... \$2.75

## EXTRAS

Guacamole ... \$1.00

Coleslaw ... \$1.95

Signature Chipotle Sauce ... \$1.00

Roasted Red Pepper Sauce ... \$1.25



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## French Onion Soup

Homemade with caramelized onions and topped with broiled Swiss cheese ... \$3.95  
with garden salad ... \$6.75

**Soup Du Jour** Cup ... \$2.95 Bowl ... \$3.50  
Signature soups made from scratch.

## Chili Con Carne & Fried Chips

Spicy, hearty chili with ground beef and Italian sausage simmered to perfection. Garnished with grated cheddar & Monterey jack cheeses and a dollop of sour cream. Served with fried chips ... \$7.95

## Soup & Salad Combo

A side salad of our Chef Salad or Mexicali Rose Salad served with a cup of our soup of the day ... \$8.50  
Broiled Chicken Salad ... Add \$1.75

## Garden Salad

Crisp lettuce, grape tomatoes, fresh broccoli and thinly sliced red onion  
Large ... \$5.25 Small ... \$2.95

## Chef Salad

Julienned turkey, ham, Swiss & American cheeses, egg and fresh vegetables on a bed of crisp lettuce ... \$8.95

## Mexicali Rose Salad

Served with crisp greens and taco meat surrounded by taco chips, topped with diced tomatoes, olives and shredded cheeses ... \$8.50

## Soups & Salads



## Seasonal Fresh Fruit Platter

Over 1 1/2 lbs. of fresh fruit including chunks of cantaloupe, watermelon, grapes, honeydew, and strawberries with choice of cottage cheese or lite yogurt ... \$9.95

## Broiled Chicken Salad\*

Strips of boneless, skinless chicken over lettuce and fresh vegetables ... \$8.95

### Dressing Choices:

*Stagecoach French / Low-Cal French / Honey Mustard / Parmesan Peppercorn / Ranch / Thousand Island / Robusto Italian / Raspberry Vinaigrette / Creamy Bleu Cheese*  
Add \$1.25 for Crumbled Bleu Cheese

All Sandwiches include an entrée side.

## Sandwiches

### Tuna Cheddar Melt on Panini

Tuna salad layered with fresh tomatoes, red onion & Wisconsin cheddar on grilled panini bread ... \$9.25

### Angus Beef Burger\*

1/2 lb. fresh angus beef served on a ciabatta bun ... \$7.75  
with cheese ... add \$0.75 with bacon ... add \$1.75

### Rueben

Corned beef, Swiss cheese, sauerkraut, and thousand island dressing on grilled marbled rye bread ... \$9.75

### Beef Asiago Focaccia

Lean, shaved beef layered on flavorful asiago focaccia bread served with a creamy horseradish sauce, crisp lettuce thinly sliced red onion ... \$8.50

### Turkey Tomato Focaccia

Shaved turkey breast in a tomato & basil focaccia bread accented with a homemade salsa-ranch dressing and garden fresh lettuce, tomato, and red onion ... \$8.95

### Boursin Ham Focaccia

Shaved ham with a flavorful garlic-herb cream cheese, crisp lettuce and tomatoes on asiago focaccia bread ... \$8.75

### Lake Perch Fillet Sandwich\*

Deep fried, served on a fresh bun ... \$10.50



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Hamburgers and steaks that are served rare or medium-rare may be undercooked and will only be served upon the request of the customer. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.\*



## Chicken Parmesan\*

Lightly dusted and fried boneless, skinless chicken breast served over fettuccine, topped with a sweet & tangy marinara sauce ... \$13.50 (no side)

*Wine Suggestion: Merlot*



## Barbequed Pork Ribs\*

Half a rack of mouthwatering pork ribs smothered with "Sweet Baby Rays" barbeque sauce ... \$16.50

*Wine Suggestion: Zinfandel*

## 8 oz. Tenderloin\*

USDA choice steer cut, broiled and garnished with crisp onion rings ... \$23.95

*Wine Suggestion: Merlot*

## Steak Toppers!

- ❖ Sautéed mushrooms ... \$1.95
- ❖ Sautéed onions ... \$1.25
- ❖ Crumbled bleu cheese ... \$1.95
- ❖ Garlic butter sauce... \$1.50
- ❖ Hollandaise butter sauce ... \$2.50

## Savory Chicken

### Chicken Cordon Bleu\*

Baked chicken stuffed with sliced ham, Swiss & Boursin cheeses, highlighted with asparagus spears and served atop a creamy lemon, butter and chive sauce ... \$15.95

*Wine Suggestion: Beaujolais*

### Tuscan Chicken\*

Seasoned chicken, Stravecchio parmesan cheese, asparagus and sun dried tomatoes tossed in cavatappi pasta with a basil pesto ... \$14.50 (no side)

*Wine Suggestion: Pinot Noir*

### Broccoli Stuffed Chicken\* 30 yr favorite

Tender chicken breast, stuffed with broccoli, almonds, and assorted cheeses. Served over a bed of rice pilaf. Traditional favorite for over 30 years!... \$12.50 (no side)

*Wine Suggestion: Chardonnay*

## Land Lovers

### Wisconsin Maple Syrup Center Cut Pork\*

Bacon wrapped, boneless center-cut pork medallioned and topped with a peppery sauce prepared with grilled onions, maple syrup and added spices ... \$14.95

*Wine Suggestion: Shiraz*

### 12 oz. Ribeye\*

USDA cut ribeye with a maximal level of marbling, juicy and garnished with crisp onion rings ... \$21.95

*Wine Suggestion: Cabernet Sauvignon*

### 10 oz. Sirloin Steak\*

A flavorful, lean cut top sirloin steak seasoned with butter and Montreal spice, garnished with crisp onion rings ... \$17.75

*Wine Suggestion: Cabernet Sauvignon*



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**Buttered Trout with Parsley\***  
Pan-fried fillet with browned butter, fresh parsley and fried capers ... \$12.95

*Wine Suggestion: Sauvignon Blanc*

**Planked Thai Chili Glazed Salmon\***  
Cedar plank baked Norwegian salmon fillet with a flavorful sweet-spicy Thai Chili glaze ... \$17.95

*Wine Suggestion: Pinot Noir*

**Malibu Shrimp**  
Eight deep fried jumbo gulf shrimp with a sweet orange & coconut batter and a Malibu rum dipping sauce ... \$17.25

*Wine Suggestion: Chardonnay*

## From The Waters

**Great Lakes Parmesan Baked Whitefish\***  
Great lakes whitefish drizzled with lemon and chablis, then baked until light and flakey. This fresh fish is then topped with savory seasonings and shredded double-aged parmesan cheese ... \$15.50

*Wine Suggestion: Chardonnay*

**Mediterranean Salmon Cakes with Cucumber Dill\***  
A zestful Mediterranean twist to a popular combination of ingredients including garbanzo beans, fresh squeezed lime, grated cheese and salmon. Three medallions served over our homemade cucumber dill sauce and topped with sliced black olives... \$10.95

*Wine Suggestion: Pinot Grigio*

### Traditional Water Platters ...

Baked fish prepared in Chablis, butter, and lemon & served with drawn butter.

Our deep fried fish are lightly breaded and fried to a golden brown. Served with homemade tartar sauce.

Deep Fried Haddock*	\$11.95	Baked Haddock*	\$11.95	Broiled Salmon*	\$16.95
Deep Fried Lake Perch*	\$15.50	Baked Whitefish*	\$13.25	Jumbo Gulf Shrimp*	\$15.75



**Creamy Gnocchi\***  
Potato dumplings in a homemade garlic boursin cream sauce with sun dried tomatoes ... \$12.25  
Add Chicken ... \$3.25 / Add Shrimp ... \$4.95

*Wine Suggestion: Chardonnay*

**Spaghetti and Meatballs\***  
Spaghetti noodles with marinara sauce, homemade meatballs and topped with Parmesan cheese ... \$11.75

*Wine Suggestion: Pinot Noir*

## Pasta Lovers

**Scallop & Asparagus Cavatappi\***  
Scallops, asparagus and Straveccio parmesan cheese tossed in cavatappi pasta with a zestful bistro sauce ... \$13.75

*Wine Suggestion: Chardonnay*

**Fresh Italian Sausage in a Fire Roasted Tomato Cream Sauce\***  
Seasoned sausage sautéed in a cream sauce enhanced with fire roasted tomatoes, Straveccio parmesan cheese, garlic and tossed with rigatoni pasta ... \$13.50

*Wine Suggestion: Zinfandel*

### Pasta Lovers entrees

◆ Include fresh grilled Ciabatta bread

All dinner entrees include a fresh garden salad and homebaked bread.



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## Friday Fish Features

### Norwegian Salmon

with an Orange Butter Sauce\*

8 oz. broiled salmon fillet served over fresh orange slices and topped with a creamy orange butter sauce. Includes vegetable side, choice of potato & garden salad ... \$17.50

### Fish Fry\*

Our deep fried fish are lightly breaded and fried to a golden brown.

The platters listed below include choice of potato, coleslaw & rye bread.

Deep Fried Red Fish ... \$7.95

Deep Fried Perch ... \$11.95

Deep Fried Haddock ... \$8.95

## Saturday Feature

### Prime Rib\*

Boneless, naturally aged and extremely juicy prime rib, slow roasted and seasoned with Montreal spices. Served with beef au jus.

King Size 16 oz. ... \$23.25

Queen Size 10 oz. ... \$17.25

### LAND LOVERS & FROM THE WATER'S ENTREES INCLUDE A CHOICE OF THE FOLLOWING SIDES

(unless otherwise indicated)

- ❖ battered French fries
- ❖ vanilla sugar sweet potato fries \$0.25 extra
- ❖ baked potato
- ❖ homemade crisp thin onion rings
- ❖ fettuccine alfredo
- ❖ natural fried potato chips
- ❖ rice pilaf
- ❖ mashed potatoes
- ❖ loaded baked potato \$1.25 extra
- ❖ cheese nuggets \$2.70 extra
- ❖ fresh fruit \$1.25 extra (seasonal)

An oil painting in the Gull's Nest Lounge uses fallen timbers and dark skies to portray an uncompleted hotel complex on the shores of Lake Michigan during the mid 1960's. The "ruins in Two Rivers" dates to 1964 when a Madison based company called "Lake Michigan Properties" announced that they would build a hotel complex in the city.

The luxurious plans included an 80 guest room complex with swimming pool, massive dining hall for some 600 guests, cocktail lounge, patio dining overlooking Lake Michigan, gazebos on the beach, meeting rooms, 3000 square feet of professional offices, a barber shop and a beauty salon. The hotel, named THE TWO RIVERS LODGE, would span 524 feet along the shore at a cost of nearly 1 million dollars (1964).

The ground breaking on May 8, 1965 is said to have included: a ribbon cutting by Governor Warren Knowles, a parade with marching bands, American Legion color guard and bugle corps., Miss Two Rivers, and a fleet of commercial fishing tugs lined up off the shore during the event.

A few months later, with over \$370,000 in work completed, it was uncovered that no final mortgage for the complex had ever been secured. Lake Michigan Properties walked away from the venture leaving a shell of a building behind.

Six years later James and Barbara Van Lanen, real estate developers, met with Seymour Althen, a local reporter, to tour the ruins. Looking beyond the fallen rubble at the site, Van Lanen said, "This location is perfect."

In late 1972, the portions of the construction which were deteriorating from the weather were demolished, and portions which still met strict inspection were salvaged. The enthusiasm and hard work of the Van Lanens had brought new life to the project. On July 20, 1973, the Carlton on the Lake (now the Lighthouse Inn) opened its doors for business.

Over 37 years later, five members of the Van Lanen family work in the day to day operation of the Lighthouse Inn:

James and Barbara, Jim Jr., Laura and Jeff Werner along with grand children working part time.

# BEVERAGES

## Shakes & Smoothies

**Malts & Shakes ... \$3.50**

Vanilla  
Strawberry  
Chocolate

**Fruit Tea Smoothies ... \$3.50**

Wildberry  
Strawberry  
Mango



## Hot Beverages

**Hot Chocolate ... \$2.25**

**Hot Tea ... \$1.90**    Black, Green  
Lemon Drop  
Apple Cinnamon  
Sweet Dreams

## Coffees & Iced Frappes

**Iced Frappe ... \$3.50**

Extreme Toffee Coffee  
Chocolate Mint  
Mocha Madness



**Flavored Coffee ... \$2.00**

Butter Toffee  
Cinnamon Pastry  
French Vanilla



**Brewed Coffee ... \$1.90**  
bottomless cup of  
regular or decaffeinated



## Chilled Drinks

**Juice**

small (6 oz.) ... \$1.50  
large (12 oz.) ... \$2.50

Orange  
Apple  
Cranberry  
Tomato  
V8  
Pineapple  
Grapefruit

**Milk ... \$1.90**

2%  
Skim  
Chocolate

## Refreshing Mixers

**Sparkling Flavors:**

Pomegranate, Raspberry, Kiwi & Peach  
Get creative, combine any or all flavors!

**Italian Lemon-Lime Soda ... \$3.00**

**Tropical Lemonade ... \$3.00**

**Iced Tea Infusion ... \$3.00**

Refills \$1.00 each

## Fountain Drinks

**Soda, Lemonade & Iced Tea ... \$2.50**  
bottomless glass



## Bottled Beverages

**Izze Sparkling Juice ... \$2.75**

Naturally sweet, no refined sugar, no caffeine,  
just natural fruit juice and sparkling water.

Sparkling Blackberry  
Sparkling Clementine

**Bottled Soda ... \$3.00**

Sprecher Cream Soda  
Sprecher Root Beer



**Save room!**



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