



DINNER MENU

BEVERAGES

Fountain Drinks 3.5 • Coke • Coke Zero • Sprite • Sprite Zero
• Iced Tea • Raspberry Iced Tea • Mello Yello • Mr. Pibb
• Lemonade • Barq's Root Beer

Bottled Soda 5 • Point Cream Soda • Point Orange Cream Soda
• Point Root Beer

Malts & Shakes 6 • Strawberry • Vanilla • Chocolate

Milk 3.75 • Skim • 2% • Chocolate

Juice small (6 oz.) 2 large (12 oz.) 3.75 • Pineapple • Apple
• Cranberry • Orange • Tomato • V8 • Grapefruit

Bottomless Coffee 3.75 • Regular • Decaffeinated

Hot Tea 2.75 • Earl Grey • Green Tea Tropical • White Orchard • Mint
Mélange • Chamomile Citrus

SHARED PLATES

COCONUT SHRIMP 19

Half pound of shrimp breaded with a sweet orange & coconut batter served with a zesty marmalade dipping sauce

MEDITERRANEAN SALMON CAKES 13

Three of our zesty salmon cakes made fresh served with cucumber dill sauce

TRIVERS' TRIO 17

Locally made home-style cheese curds, peppered cheese nuggets & house-made onion rings, lightly fried

CHEESE BITES 10

Choice of a Wisconsin white cheddar nugget, or a peppered American and Swiss cheese blend nugget, lightly breaded and fried to perfection

SEAFOOD QUESO 12

Creamy rich white cheddar cheese sauce with a blend of poblano, jalapeño and chili peppers, shrimp and surimi crab, served with naan bread

EGG ROLLS (3) 5.5

Vegetable eggrolls - Sauce options: Bourbon BBQ, pineapple Thai, or honey BBQ.

LOADED TOTS

(prepared on crispy tater tots)

WISCO-TOTS 10

Fried riverside curds, onions, and mushrooms. Smothered in beer cheese sauce.

NACHO TOTS 10

Short Rib beef topped with salsa roja and sour cream. Layered with house blend cheese, on a bed of tater tots.

BIDDY BELLE 10

Sliced crispy chicken, fresh mozzarella, aged parmesan. Drizzled with chicken Velouté .

SIDE OPTIONS

battered Fries 2.75

sweet potato fries 3.75

fettuccine alfredo 3.75

homemade crisp thin onion rings 3.75

baked potato 3.75

natural fried chips 2.75

orzo & rice blend 2.75

root vegetables 3.75

sautéed green beans 2.75

SOUP/SALADS

FRENCH ONION SOUP 6.5

Homemade with caramelized onions, croutons and topped with broiled Swiss cheese

SOUP DU JOUR 6

Signature soups made from scratch

SALMON SALAD 17.75

House blend lettuce, goat cheese, sliced apples, cayenne roasted walnuts. Dressed with a caramelized black cherry vinaigrette

COUNTRY CAESAR SALAD 13

Chopped romaine topped with red onion, shaved parmesan and sliced crispy fried chicken

CLASSIC CHEF SALAD 12.5 GF

Seasonal lettuce with diced turkey, ham, bacon, red onion, cucumber and tomato, shredded cheddar & jack cheese topped with a hardboiled egg

DRESSINGS

FF Raspberry Vinaigrette - French - Honey Mustard - Thousand Island - Parmesan Peppercorn - Buttermilk Ranch - Creamy Bleu Cheese - Maple Balsamic - Italian - Caesar - Bleu Cheese Crumbles + 2



FEATURES

QUESADILLA Cheese 13 / Chicken 16 / Short Rib 18

Grilled tortillas filled with grilled onions, fresh mushrooms, green peppers, cheddar and jack cheeses

MEATBALLS 16

Pork and beef blend Italian meatballs with creamy vodka marinara served on a bed of penne noodles. Served with two breadsticks

CHICKEN PARMESAN 16

Hand breaded chicken cutlet fried, with fresh mozzarella, basil, and marinara sauce served on a bed of spaghetti. Served with two breadsticks

SEAFOOD PLATES

SEARED SALMON 23

Parmesan risotto, cherry tomatoes, lemon dill aioli

COCONUT SHRIMP 23

Half pound of gulf shrimp breaded with a sweet orange & coconut batter served with a zesty marmalade dipping sauce.

Accompanied with sautéed green beans

GREAT LAKES PARMESAN WHITEFISH 25 GF

Local whitefish baked in a lemon Chablis butter broth, topped with savory seasonings and shredded double-aged parmesan cheese.

Accompanied with sautéed green beans

CAJUN SWORDFISH 29

Grilled Cajun Swordfish on top of long-grain and wild rice.

Topped with a savory Cajun cream sauce.

CRAFT BURGERS served with fries or natural chips

***Gluten free bread available - add \$1.50

PIRATE JACK 20

Seasoned beef patty, fresh tomato, applewood smoked bacon topped with jack cheese bites smothered in a Wisconsin beer cheese sauce

MUSHROOM AND SWISS 18.5

Seasoned beef patty topped with Swiss cheese, and sautéed mushrooms

CHIPOTLE BBQ 18.5

Sharp cheddar, onion rings, and bacon with a chipotle BBQ glaze

CLASSIC 15

A simple ground beef patty on a kaiser bun

Add cheese \$2.00 Add bacon \$2.50

Proteins 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. *

WINGS

HOUSE SEASONED, GRILLED WINGS

BONE-IN (7) OR BONELESS WINGS (10) 11

With your choice of sauces...

•Mild Buffalo •BBQ •Chipotle Lime BBQ •Pineapple Thai

ENTREES

BROCCOLI STUFFED CHICKEN 15

Tender chicken breast, stuffed with broccoli, almonds, and assorted cheeses. Topped with a chicken velouté sauce. Served over a rice and orzo pilaf blend

CHICKEN BUCATINI 16

Bucatini pasta with rich lemon caper sauce and sun dried tomatoes, topped with a crispy chicken breast. Served with two breadsticks

12oz RIBEYE 42 GF

Roasted redskin potatoes & zesty vegetables, plated with a peppered beef reduction

BBQ PORK RIBS 20 GF

Half a rack of mouthwatering pork ribs smothered with "Sweet Baby Rays" barbeque sauce. Served with roasted root vegetables

BACON CHEDDAR MEATLOAF 18

Applewood smoked bacon and Wisconsin cheddar added to a traditional favorite, topped with a savory bourbon barbeque glaze prepared with brown sugar, honey, and bourbon. Served with roasted root vegetables

LAKESIDE PESTO PASTA (Chicken 19 -OR- Shrimp 23)

Choice of Cajun spiced chicken breast or sautéed shrimp served on pesto fettuccine with cherry tomatoes. Served with two breadsticks

FISH FRY PLATES

LAKE PERCH 23

Lightly breaded and fried to a golden brown. Served with homemade tartar sauce. Accompanied with sautéed green beans

HADDOCK 18

Baked in lemon Chablis butter broth or beer battered and fried to a golden brown. Served with homemade tartar sauce. Accompanied with sautéed green beans

FISHERMAN'S FEAST 26

Lightly breaded lake perch, beer battered haddock and coconut shrimp fried to a golden brown and served with house-made tartar sauce. Accompanied with sautéed green beans

DESSERTS

HISTORICAL TWO RIVERS SUNDAE Small 5.5 Large 6.5

Locally made Cedar Crest Ice Cream

Choose between a topping of Hot Fudge, Caramel, or Strawberry

HOMEMADE BAKED ALASKA 7

Deluxe vanilla Cedar Crest ice cream spooned onto a layer of white cake and topped with a layer of meringue. Baked to a golden brown

CHOCOLATE DREAM CAKE 9

A layer of chocolate decadence is topped with chocolate mousse and butter cake, iced with a rich and silky chocolate ganache

HOME STYLE CHEESECAKE 8

Traditional smooth, creamy cheesecake with a thin graham cracker crust and choice of strawberry, blueberry or cherry topping

GRANNY SMITH CARAMEL APPLE PIE 9

Buttery caramel and toffee-studded custard hug fresh Granny Smith apples on a shortbread crust

STRAWBERRY SCHAUM TORTE 7

A traditional baked meringue topped with vanilla ice cream, strawberries, and whipped cream

OUR HISTORY

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 groundbreaking 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 50 years later, five members of the Van Lanen family work in the day-to-day operation of the Lighthouse Inn:

James and Barbara Van Lanen, Jim Van Lanen Jr, Laura and Jeff Werner.