



BREAKFAST
LUNCH
MENU

LIGHTHOUSE INN

Water's Edge Restaurant

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BREAKFAST COMBOS

Early Bird Omelet

Two egg cheese omelet or two eggs (any style), toast, hashbrowns, and choice of coffee, milk or juice 9

American Tradition

Two eggs, meat choice, hashbrowns, toast and choice of coffee, milk or juice 10

Tremendous Breakfast Sampler

Two eggs, two Silver Dollar pancakes, two strips of bacon, two sausage links, hashbrowns and choice of coffee, milk or juice 10

Take Two Combo

Two eggs, two hand dipped French toast triangles and two strips of bacon or sausage and choice of coffee, milk or juice 7.5

Captain's Orders

Four thick French toast triangles batter dipped and served with meat choice, and choice of coffee, milk or juice 9.5

MEAT CHOICES

- Bacon
- Sausage Links
- Corned Beef Hash
- Slice of Ham

TOAST CHOICES

- White
- 9-Grain
- Sourdough
- Blueberry
- Gluten Free - add 1.5
- Whole Wheat
- Marbled Rye
- English Muffin

SYRUP SENSATIONS

Double Blueberry Pancakes

Two large buttermilk pancakes prepared with fresh blueberries and served with a side of blueberry compote 8

Pecan Cinnamon Roll French Toast

A cinnamon swirled breakfast roll sliced and hand dipped then grilled and topped with warm maple syrup and sweet strudel icing 11

Liege Waffles

Two premium waffles prepared with Belgian pearl sugar and vanilla, garnished with powdered sugar 7

Buttermilk Pancakes

Choice of six silver dollar pancakes or two large buttermilk pancakes 4

Strawberries and Cream Pancakes

Two large buttermilk pancakes topped with sweet strawberries and a rich, whipped topping 8.5

Classic French Toast

Four thick French toast triangles batter dipped, grilled to a golden brown, and dusted with powdered sugar 6

TOPPING EXTRAS

Strawberries in syrup	3.5	Blueberry Compote	3.5
Ala Mode	1.5	Cherry Compote	3.5

SANDWICHES

9-Grain Breakfast Sandwich

Grilled 9-Grain bread layered with scrambled eggs, bacon and cheddar 8.5

Rise 'n Shine Burrito

Filled with scrambled eggs, sausage, American cheese and side of salsa 7

EXTRAS	Toast	2.5	One egg	1.5	Sliced Ham	4	Bagel with cream cheese	4
	Gluten Free Toast	3.5	Two eggs	2.5	Corned Beef Hash	4	Mixed Fruit Yogurt (fat free)	2.5
	Hashbrowns	2.5	Apple Sauce	2	Sausage Links	4	Fruit Compote Side	3.5
	Cinnamon Roll	5	Cottage Cheese	2	Bacon	4	Raisin Bran Cereal	3

OATMEAL

Blueberry Almond Oatmeal Brulee

A creamy rich blend of oats, blueberries, almonds and French vanilla cream with a caramelized topping 5.5

Hearty Oatmeal

A traditional blend of cut oats, raisins and side of brown sugar 4

Cranberry Maple Nut Oatmeal Brulee

Cranberries, maple syrup, toasted pecans & hazelnut cream with oats, served with a caramelized topping 6.5

SATISFYING STIR-INS

Blueberries	1	Cranberries	1
Raisins	1.5	Craisins	1.5
Pecans	2	Almonds	2

OMELETS

Greek Omelet

Asparagus, oregano, fresh spinach, tomatoes, and feta cheese 9

The Everything Omelet

Diced ham, bacon, onion, tomatoes, mushrooms and American cheese 10

Ham & Cheese Omelet

Diced ham and American cheese 9.5

Vegetarian Omelet

Broccoli, onion, mushrooms, tomatoes and American cheese 9

Omelets prepared with 3 eggs, and served with toast choice.

SUNRISE PLATTERS

Garden Scrambler

Layered hashbrowns and two eggs scrambled with mushrooms, onion and tomato. Topped with cheddar & Monterey Jack cheeses, served with toast 8.5

Ham & Bacon Scrambler

Layered hashbrowns and two eggs scrambled with ham and bacon. Topped with cheddar & Monterey Jack cheeses, served with toast 10

Biscuits and Gravy

Four country style biscuits topped with a house-made sausage gravy 7

Country Biscuit Platter

Two country style biscuits topped with a house-made sausage gravy and two eggs prepared any style 5.5

Salmon Cakes Benedict

Two grilled house-made salmon cakes topped with poached eggs and lemon dill hollandaise, served with hashbrowns 9

Classic Eggs Benedict

Toasted English muffin, topped with carved pit ham, poached eggs and buttery hollandaise, served with hashbrowns 9

SHAREABLES

Malibu Coconut Shrimp

Half pound of shrimp breaded with a sweet orange & coconut batter served with a Malibu rum dipping sauce 15

The Ultimate Nachos

Fried flour tortilla chips smothered with taco meat, jalapenos, shredded cheeses, sour cream, guacamole and salsa 11

Mediterranean Salmon Cakes

Bite-sized version of our zesty entree made fresh and served with cucumber dill sauce 8.5

Seafood Queso

Creamy rich white cheddar cheese sauce with a blend of poblano, jalapeno and chili peppers, shrimp and sirimi crab, served with naan bread dippers 9

Trivers' Trio

Locally made homestyle cheese nuggets, Wisconsin pepper jack cheese nuggets & house-made onion rings, lightly fried 12

Cheese Nuggets

A Wisconsin white cheddar nugget, lightly breaded and fried to perfection 6

Quesadillas

Grilled tortillas filled with grilled onions, fresh mushrooms, green peppers, cheddar and jack cheeses 9

◆with short rib beef 14 ◆with chicken 12

Jack Bites

Natural Wisconsin Monterey Jack cheese with tender bits of jalapeno and red bell pepper 6

SOUPS AND SALADS

Soup Du Jour

Signature soups made from scratch 5

French Onion Soup

Homemade with caramelized onions and topped with broiled Swiss cheese with a garden salad 5.5 8

Ultimate Chef Salad

Diced turkey, ham, bacon, red onion and tomato, shredded cheddar & jack cheeses and hard boiled egg on a bed of seasonal lettuce 9

Maple Balsamic Salmon Salad

Broiled salmon on a bed of lettuce with raisins, feta cheese & toasted pecans served with a side of maple balsamic dressing 15.5

Dressing Choices:

- FF Raspberry Vinaigrette
- French
- Thousand Island
- Parmesan Peppercorn
- Buttermilk Ranch
- Honey Mustard
- Creamy Bleu Cheese
- Maple Balsamic

1/2 SANDWICH

Bacon, Lettuce and Tomato Sandwich

Bacon, crisp lettuce and ripe tomatoes on choice of toasted white, whole wheat or marbled rye bread 8

Bacon Cheddar Meatloaf Hoaggie

Applewood smoked bacon and locally sourced Wisconsin cheddar added to a traditional favorite, topped with a savory glaze served on 1/2 of a herb grilled hoaggie 8

Deli Ham & Swiss Melt on Panini

Thin, shaved ham with a low-fat Swiss served on grilled Italian Panini bread 8

Tuna Cheddar Melt

Tuna salad layered with garden fresh tomatoes, red onion and Wisconsin cheddar on grilled Italian Panini bread 9

Half Sandwiches include entrée side

GOURMET SANDWICHES

Four Cheese Garlic Chicken

Grilled chicken breast with garlic, fresh tomatoes and a blend of Romano, mozzarella, parmesan and cream cheeses, served on grilled Italian Panini bread 11

Chicken Bacon Ranch Melt

Grilled Italian Panini bread filled with tender, grilled chicken, strips of bacon, peppercorn ranch dressing and smothered with cheddar cheese 12

Perch Sandwich

Fresh lake perch fillets are lightly breaded and deep fried, served on a grilled ciabatta bun 12

Pirate Jack's Cheese Burger

Locally made jack bite cheese curds, Wisconsin beer cheese sauce, Applewood smoked bacon and fresh tomato piled high on 1/4 lb. fresh angus beef 12

Angus Beef Burger*

fresh angus beef served on grilled ciabatta

Quarter pound 8.5

Half pound 11

✦add cheese 2

✦add bacon 2

Tuna Cheddar Melt

Tuna salad layered with garden fresh tomatoes, red onion and Wisconsin cheddar on grilled Italian Panini bread 12

Patty Melt*

Sirloin patty with grilled onions, American & Swiss cheeses on grilled marbled rye bread 12

B.L.T.

Applewood smoked bacon, crisp lettuce, ripe tomatoes and salad dressing on your choice of bread 10

Short Rib Melt

Tender, slow cooked short rib, caramelized onion jam, and Monterey jack cheese on grilled sourdough bread 13

Caprese Grilled Cheese

Basil Pesto, fresh mozzarella and garden fresh tomato on grilled sourdough 11

Rueben

Corned beef, Swiss cheese and sauerkraut with thousand island dressing on grilled marbled rye bread 13

HOT PLATTERS

Haddock Platter

Your choice of lightly breaded, deep fried to a golden brown or baked in Chablis, butter and lemon. Served with creamy coleslaw 13

Bacon Cheddar Meatloaf with a Bourbon BBQ Glaze

Applewood smoked bacon and Wisconsin cheddar added to a traditional favorite, topped with a savory barbeque glaze prepared with brown sugar, honey, and bourbon 12

Mediterranean Salmon Cakes with Cucumber Dill

Zesty blend of garbanzo beans, squeezed lime, grated cheese and salmon. Two medallions served over our homemade cucumber dill sauce and topped with black olives. Served with creamy coleslaw 11

Perch Platter

Fresh lake perch fillets are lightly breaded and deep fried. Served with creamy coleslaw 15

ENTREE SIDE INCLUDED

❖ fettuccine alfredo

❖ homemade crisp thin onion rings

❖ cottage cheese

❖ battered French fries

❖ natural fried potato chips

❖ garden salad (add \$1)

❖ cheese nuggets (add \$3.5)

❖ sweet potato fries (add \$1)

❖ roasted root vegetables

❖ fresh vegetable side

❖ bowl of soup du jour (add \$3)

BEVERAGES DESSERTS

Juice small (6 oz.) 1.5 large (12 oz.) 3
•Pineapple •Apple •Cranberry
•Orange •Tomato •V8
•Grapefruit

Milk 2
•Skim •2% •Chocolate

Iced Frappe 5
•Extreme Toffee Coffee
•Mocha Madness

Bottomless Coffee 2.5
•Regular
•Decaffeinated

Hot Chocolate 2.5

Hot Tea 2
•Earl Grey •Green Tea Tropical
•White Orchard •Organic Mint Melange
•Chamomile Citrus

Fountain Drinks 2.5
•Pepsi •Diet Pepsi
•Sierra Mist •Diet Mist
•Mug Root Beer •Mountain Dew
•Iced Tea •Raspberry Iced Tea
•Lemonade

Bottled Soda 4
•Sprecher Cream Soda
•Sprecher Root Beer

Malts & Shakes 5
•Strawberry •Vanilla •Chocolate

Historical Two Rivers Sundae

Locally made Cedar Crest Ice Cream
Hot Fudge / Caramel /
Strawberries / Chocolate
Small 4 Large 5

Strawberry Schaum Torte

Home-baked meringue topped with
Cedar Crest deluxe vanilla ice cream
and smothered with strawberries and
dollops of whipped cream 4

Homemade Baked Alaska

Deluxe vanilla Cedar Crest ice cream
spooned onto a layer of white cake
and then topped with a layer of meringue.
Baked to a golden brown 4.5

Chocolate Dream Cake

A layer of chocolate decadence is topped
with chocolate mousse and chocolate
butter cake, iced with a rich and silky
chocolate ganache 8

New York Style Cheesecake

Traditional smooth, creamy cheesecake
with a thin graham cracker crust and
choice of strawberry, blueberry or cherry
topping 6

Granny Smith Caramel Apple Pie

Buttery caramel and toffee-studded
custard hug fresh Granny Smith apples
on a shortbread crust 7

OUR STORY

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.

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 45 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.