



LIGHTHOUSE INN
Water's Edge Restaurant

SHAREABLES



Coconut Shrimp

Half pound of shrimp breaded with a sweet and orange coconut batter served with a zesty marmalade dipping sauce 17.75

The Ultimate Nachos

Fried flour tortilla chips smothered with taco meat, jalapenos, shredded cheeses, sour cream, guacamole and salsa 13.5

Mediterranean Salmon Cakes

Bite-sized version of our zesty entree made fresh and served with cucumber dill sauce 10.75

T'River's Trio

Locally made homestyle cheese nuggets, Wisconsin pepper jack cheese and house-made onion rings, lightly fried 14.5

Seafood Queso

Creamy rich white cheddar cheese sauce with a blend of poblano, jalapeno and chili peppers, shrimp and sirimi crab, served with tortilla chips 10.75

Cheese Nuggets

A Wisconsin white cheddar nugget, lightly breaded and fried to perfection 7.5

Quesadillas

Grilled tortillas filled with grilled onions, fresh mushrooms, green peppers, cheddar and jack cheeses 10.75

♦with beef 16.5 ♦with chicken 14.5

SOUPS AND SALADS



French Onion Soup 6

Homemade with caramelized onions and topped with broiled Swiss cheese with a garden salad 9.75

Maple Balsamic Salmon Salad GF

Broiled salmon on a bed of lettuce with craisins, feta cheese and toasted pecans served with a side of maple balsamic dressing 17.75

Soup Du Jour

Signature bowl of soup made from scratch 5.5

Ultimate Chef Salad GF

Diced turkey, ham, bacon, red onion and tomato, shredded cheddar & jack cheeses and hard boiled egg on a bed of seasonal lettuce 11

Dressing Choices:

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



FROM THE WATERS

Mediterranean Salmon Cakes with Cucumber Dill

A zesty Mediterranean twist of ingredients including garbanzo beans, squeezed lime, grated cheese and salmon. Medallions served over our house-made cucumber dill sauce and topped with sliced black olives. Accompanied with sautéed green beans 14.5

Coconut Shrimp

Half pound of gulf shrimp breaded with a sweet and orange coconut batter served with a zesty marmalade dipping sauce. Accompanied with sautéed green beans 22.5

Planked Sweet Chili Glazed Salmon*

Cedar plank baked Norwegian salmon fillet with a flavorful sweet chili glaze. Accompanied with sautéed green beans 22.5

Lake Perch

Lightly breaded and fried to a golden brown. Served with homemade tartar Sauce. Accompanied with sautéed green beans 22.5

Great Lakes Parmesan Baked Whitefish

Local Food

Local, fresh Great Lakes whitefish drizzled with lemon and Chablis, topped with savory seasonings and shredded double-aged parmesan cheese. 23.75
Accompanied with sautéed green beans

Creole Mac Attack

Red Argentine shrimp, andouille sausage, and beer cheese sauce tossed with cavatappi pasta, topped with roasted tomatoes and artichokes 22.5

Fisherman's Feast

Lightly breaded lake perch, haddock, and red Argentine shrimp fried to a golden brown and served with house-made tartar sauce. Accompanied with sautéed green beans 22.5

LAND LOVERS

Broccoli Stuffed Chicken

Tender chicken breast, stuffed with broccoli, almonds, and assorted cheeses. Topped with a chicken velouté sauce. Served over a rice and orzo pilaf blend 14.5

Bacon Cheddar Meatloaf with a Bourbon BBQ Glaze

Applewood smoked bacon and Wisconsin cheddar¹⁷ added to a traditional favorite, topped with a savory barbeque glaze prepared with brown sugar, honey, and bourbon. Served with roasted root vegetable 17.75

Barbequed Pork Ribs GF

Half a rack of mouthwatering pork ribs smothered with Sweet Baby Rays" barbeque sauce. Served with roasted root vegetables 19.5

12 oz. Ribeye* GF

USDA cut ribeye with a maximal level of marbling, juicy and garnished with crisp onion rings. Served with roasted root vegetables 48

ADD AN ENTREES SIDE:

- ❖ battered French fries 2.75
- ❖ cheese curds 7.5
- ❖ sweet potato fries 3.75

- ❖ baked potato 3.75
- ❖ natural fried potato chips 2.75
- ❖ fettuccine alfredo 3.75
- ❖ homemade crisp thin onion rings 3.75

- ❖ orzo and rice blend 2.75
- ❖ sautéed green beans 2.75
- ❖ Jack Bites 7.5
- ❖ roasted root vegetables 3.75

GF Gluten Free Selection

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.*

BEVERAGES

DESSERTS

Juice small (6 oz.) 2 large (12 oz.) 3.5

- Pineapple • Apple • Cranberry
- Orange • Tomato • V8
- Grapefruit

Milk 2.5

- Skim • 2% • Chocolate

Bottomless Coffee 3.25

- Regular
- Decaffeinated

Hot Chocolate 2.75

Hot Tea 2.5

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

Fountain Drinks 3.25

- Pepsi • Diet Pepsi
- Sierra Mist • Diet Mist
- Mug Root Beer • Mountain Dew
- Iced Tea • Raspberry Iced Tea
- Lemonade

Bottled Soda 4.5

- Point Cream Soda
- Point Orange Cream Soda
- Point Root Beer

Malts & Shakes 6

- Vanilla • Strawberry • Chocolate

Historical Two Rivers Sundae

Locally made Cedar Crest Ice Cream
Hot Fudge / Caramel /
Strawberries / Chocolate
Small 5 Large 6

Strawberry Schaum Torte

Home-baked meringue topped with
Cedar Crest deluxe vanilla ice cream
and smothered with strawberries and
dollops of whipped cream 6

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 5.5

Granny Smith Caramel Apple Pie

Buttery caramel and toffee-studded
custard hug fresh Granny Smith apples
on a shortbread crust 8.75

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 9

New York Style Cheesecake

Traditional smooth, creamy cheesecake
with a thin graham cracker crust and
choice of strawberry, blueberry or cherry
topping 8

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.

Almost 40 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.