



LIGHTHOUSE 971

MENU



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WINES

White

	6oz	9oz	Bottle
Espiritu Del Chile Sauvignon Blanc, Chile	10	14	36
Bocca Della Venezia Pinot Grigio, Italy	12	16	44
Canyon Road Chardonnay, California	12	16	44

Red

	6oz	9oz	Bottle
Seasons Cab Merlot, Ontario	10	14	36
Canyon Rd. Cab Sauvignon, California	11	15	42
Cancellor Malbec, Argentina	12	16	44
Cranswick Shiraz, Australia	13	17	51
Roccialto Chianti, Italy			57

Rose

	6oz	9oz	Bottle
La Vieille Ferme, France	12	16	40

Sparkling

	Glass	Bottle
Zonin, Italy	15	47



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BEER

Draught Beer	Pint	Half Yard
Murphys Irish Stout	10	18
Heineken	10	18
Madri	10	18
High Park Hazy IPA	10	18
Bubble Stash	10	18
Strongbow	10	18
Belgian Moon	9	17
Creemore	9	17
Canadian	8	15
Coors Light	8	15

Bottles

Corona	8
Heineken	8
Stella	8
Canadian	7
Budweiser	7
Coors Light	7
Smirnoff Ice	7
Somersby	10

Seltzers

Dejado Spicy Margarita	8
Dejado Spicy Paloma	8
Dejado, Tequila Soda Grapefruit	8
Local Spirit Peach Vodka Soda	8
Local Spirit BlueRaspberry Vodka Soda	8

Non-Alcoholic

Heineken 0
Guinness 0



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COCKTAILS

Aperol Spritz 12 - Sparking wine, aperol and soda water

Caesar 12 - Vodka, Clamato, worchestershire, Tabasco, salt and pepper.

Mimosa 12- Sparking wine and Orange Juice.

Bourbon Old Fashioned 12 - Bourbon, simple syrup, angustura bitter and maraschino cherry.

Ginger Bliss Mule 12 - All our ginger bliss cocker is use freshly squeezed lime juice, simple syrup, ginger beer and your choice of liquo. Moscow mule (vodka) Mexican Mule (tequila) Irsh Mule (irsh whiskey) Gingin Mule (gin).

Lighthouse Sangria 12 - Made fresh to order with your choice of red or white wine, seasonal fruit.

Long Island Ice Tea 12 - Gin, Vodka, rum, tequila and triple sec with hand squeezed fresh lime juice and simple syrup.

Margaritas 12 - Tequila, triple sec, fresh squeezed lime juice, simple syrup and soda water. Lime or blueberry

Mojito 12 - Rum, fresh squeezed lime juice, mint simple syrup, and soda water.

Negroni 12 - Campari, sweet vermouth and gin.

Caipirinha 13 - Tradicional brazilian drink made with cachaça and lime.

Whiskey Sour 12 - whiskey, fresh squeezed lime juice and simple syrup.

Martini 14 - Vodka or gin, dry vermouth and olives.



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APPETIZER

Hot Lobster and Spinach Dip 22

lobster, spinach, artichoke, shallots, cheddar, parmesan, mozzarella served with tortilla chips

Garlic Soy Glazed Edamame 16

baby soya beans in pods, sautéed with garlic, sesame oil, brown sugar, soya sauce and sesame seeds

Onion Rings 13

lightly battered and deep fried, served with chipotle aioli

White Wine Mussels 20

tender mussels steamed with market fresh vegetables in a garlic butter white wine sauce, served with garlic bread

Homemade Hummus 15

fresh creamy blend of garbanzo beans with tahini, garlic, lemon and olive oil, served with naan bread

Halloumi Pesto Flatbread 17

grilled halloumi, pesto, hummus, roasted red peppers, topped with a balsamic reduction

Jumbo Coconut Shrimp 17

lightly breaded shrimp served with Thai dipping sauce

Vegan Flatbread 17

grilled mushrooms, tofu, hummus, market fresh vegetables, topped with balsamic reduction

Guacamole and Chips 17

made daily with fresh avocados, cilantro, diced tomatoes, red onions served with tortilla chips

Crispy Yam Fries 12

Buffalo Wings 18

fried chicken wings tossed in your choice of mild, medium or hot sauce, served with celery sticks and blue cheese dressing.

Soup of the Day 9

French Onion Soup 11

caramelized onions in a beef stock, thick slice of bread, topped with our three cheese blend

Wild Berry Salad 13

baby spinach, radicchio, seasonal berries, goat cheese, topped with candied pecans and tangerine dressing

Caesar Salad 9

romaine, bacon, croutons, caesar dressing topped with parmesan



SALADS

Lighthouse Salad 22

quinoa, spring mix, seasonal berries, feta cheese, candied pecans, fresh avocado, tossed in a balsamic vinaigrette dressing

Vegan Chopped Cobb Salad 22

spring mix and romaine topped with quinoa, avocado, garbanzo beans, corn, green beans, served with maple balsamic dressing

Chicken Kale Cobb Salad 22

grilled chicken breast, crisp kale, spring mix, smoked bacon, tomato, cucumber, avocado, swiss cheese, tossed in a creamy ranch dressing

Steak Caesar Salad 25

grilled striploin steak, sautéed peppers, tomatoes, mushrooms, and onions served on a bed of creamy caesar salad

Seafood Salad 25

grilled jumbo shrimp, scallops and salmon, spring mix, cucumbers, peppers, tomato, tossed in a maple balsamic vinaigrette

Avocado Kale Mozzarella Salad 22

fresh avocado, crisp kale, spring mix, tomatoes, bocconcini mozzarella, tossed in a maple balsamic dressing

add chicken \$5.50
add organic salmon \$9.00
add grilled shrimp \$6.00
add smoked salmon \$5.00

SANDWICHES

All sandwiches are served with your choice of mixed greens, caesar or french fries. Upgrade to daily soup or sweet potato fries for \$3

Chicken Avocado Club 23

grilled chicken breast, sliced avocado, smoked bacon, tomato and lettuce on toasted multigrain bread

Steak Sandwich 25

grilled 6 oz striploin steak, topped with sautéed onions and mushrooms with creamy chipotle aioli on a ciabatta loaf

Chicken Parmesan 23

crispy panko crusted chicken breast, warm tomato sauce, parmesan cheese and pesto aioli on a ciabatta loaf

Grilled Cheese 14

melted cheese served between slices of fresh thick-cut challah bread
Add smoked bacon 3

Avocado Toast 18

fresh avocado, red onion, tomatoes, lemon juice and cilantro on a toasted multigrain bread
Add a poached egg 2.5
Add Smoked Salmon 5

Vegan Quinoa Wrap 20

quinoa, corn, black beans, hummus, chopped avocado, grilled market vegetables wrapped in a soft tortilla

Chicken Tikka Wrap 21

tender pieces of chicken in our housemade tikka masala blend, lettuce, red onions, cucumber, cilantro and mint on a warm naan bread



SIGNATURES

All signature are served with your choice of mixed greens or Caesar salad

Jambalaya 29

jumbo shrimp, chicken, sausage, mussels, rice, onions, celery and bell peppers simmered in a cajun seasoning

Chicken Xacuti ("sha-kooti") 27

a classic dish from the Goa region of India, this delicacy features fresh chicken cooked in a medley of signature Goan spices called xacuti including fresh coconut, poppy seeds and red chillies, served with rice

Maple Balsamic Glazed Salmon 29

fresh Atlantic salmon pan seared and topped with maple balsamic mixed nuts on a bed of garden fresh vegetables and your choice of mashed potatoes or basmati rice

TACOS

Fish Tacos 22

lightly breaded basa fillet, avocado, romaine, topped with cheddar cheese, cilantro, sour cream and black bean tomato salsa on soft flour tortillas

Crispy Chicken Tacos 21

crispy strips of chicken breast, avocado, romaine, topped with cheddar cheese, cilantro, sour cream and black bean tomato salsa on soft flour tortillas

PASTAS

All pastas are served with your choice of mixed greens or Caesar salad

Three Mushroom Chicken Penne 26

fresh chicken breast, julienne vegetables, shiitake, portobello and button mushrooms in a tomato cream sauce

Jumbo Shrimp & Lobster Ravioli 29

jumbo shrimp, tender lobster meat, market fresh vegetables in a tomato cream sauce

Salmon Linguine 29

fresh Atlantic salmon in a creamy pesto sauce, served on a bed of linguine

Smoked Italian Sausage Ravioli 28

hot Italian sausage, cheese and spinach ravioli, market fresh vegetables in a tomato cream sauce

Chicken Parmesan 28

panko crusted fresh chicken breast served over linguine noodles in a rosé sauce

Wild Mushroom & Cheese Gnocchi 28

potato gnocchi, mozzarella, spinach, shiitake, portobello and button mushrooms in a creamy pesto sauce

Cheese & Spinach Ravioli 25

wild mushrooms, bell peppers, spinach and market fresh vegetables in a tomato cream sauce



BURGERS & GRILL

All our burgers and grill dishes are served with french fries and your choice of caesar or spring mix salad.

Upgrade to sweet potato fries for \$3

Old Fashioned Burger 18

charbroiled, topped with lettuce, tomato, onion, pickles

Avocado Burger 22

charbroiled, topped with fresh avocado, lettuce, tomato, onion, pickles

Banquet Burger 21

charbroiled, topped with cheddar cheese, crispy bacon, lettuce, tomato, onion, pickles

Crispy Buffalo Chicken Burger 21

yogurt marinated fried chicken breast tossed in buffalo sauce, topped with lettuce, tomato, onion, pickles

Black Bean Veggie Burger 20

black bean vegetarian patty, topped with sautéed mushrooms and melted cheddar cheese, lettuce, tomato, onion, pickles

Lighthouse Double Burger 25

two juicy charbroiled beef patties, topped with melted swiss and cheddar cheese, lettuce, tomato, onion, pickles

8 oz. Top Sirloin

with Blue Cheese or Feta 29

our top sirloin steak, topped with your choice of blue cheese or feta cheese

10 oz. New York Striploin with Creamy Peppercorn Sauce 34

our 10 oz. NY striploin steak, cooked in a creamy peppercorn sauce

10 oz. Striploin Steak with Shrimp 39

our 10 oz. striploin steak, topped with grilled jumbo shrimp

CLASSIC

Beer Battered Fish & Chips 22

hand dipped in a light batter, served with french fries, tartar sauce and your choice of spring mix or caesar salad

Chicken Fingers or Buffaloaded 21

fresh tender chicken breast, hand breaded in house, your choice of classic or tossed in our spicy buffalo sauce, served with french fries



BREAKFAST SATURDAY & SUNDAY

We use farm fresh grade A eggs, served with your choice of sautéed potatoes or warm black bean salsa. All our traditional breakfast plates also include your choice of whole wheat or challah toast

TRADITIONAL

3 Eggs 13

Add breakfast sausage or bacon
(extra)

Steak & Eggs 25

our 6 oz. striploin served with 3
eggs any style

Cheese Omelette 16

prepared with your choice of
cheddar, swiss or both

Add breakfast sausage or bacon 3

Spinach & Goat Cheese Omelette 17

sautéed spinach paired with
creamy goat cheese

Mushroom & Feta Cheese Omelette 17

sautéed seasonal mushrooms
topped with crumbled feta cheese

BENEDICTS

Classic 18

the tried and true favourite
poached eggs and sliced Canadian bacon
on an english muffin, drizzled with our
creamy hollandaise

Royale 20

a seafood twist on the classic
poached eggs and smoked salmon on an
english muffin, drizzled with our creamy
hollandaise

Lobster Florentine 22

a truly decadent treat
poached eggs, sautéed spinach, cream
cheese, and lobster on an english muffin,
drizzled with our creamy hollandaise

California 20

a veggie delight
poached eggs, fresh avocado, grilled
tomato and swiss cheese on an english
muffin, drizzled with our creamy hollandaise

SIGNATURE

Vegetable Garden Frittata 17

a classic Italian style omelette with market fresh
vegetables, potatoes, parsley and parmesan
cheese

French Toast 16

traditional thick cut challah bread, dipped
in our rich homemade french toast mix,
served with pure maple syrup



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Dessert

Molten Lava Cake Choco	14
Strawberry Cheesecake	13
Caramel Cheesecake	13
Feature Dessert	

Spirited Coffes

Espresso Martini	14
Monte Cristo	12
Irish Coffee	12
Spanish Coffee	12
Blueberry Tea	12
Crispy Crunch Coffee	12

Espresso Creations

Coffee	4
Espresso	4
Americano	4
Caffé Latte	6.5
Hot Chocolate	6.5
Specialty Tea	4

Cold Beverages

Pop (Coke, Diet Coke, Iced Tea, GingerAle, Sprite, Club Soda)	3
Juice (apple, pineapple, orange, cranberry)	4/5
Milk 2%	4/5
Evian	4/7
Perrier	4/7
Lemonade	6.5

