

Join Us! Happy Hour Daily 2 - 6PM

3-COURSE DINNER

\$32 per person
Optional Wine Pairing: \$15 per person
(3oz pour thoughtfully paired with each course)

START THE EVENING WITH CHOICE OF ONE

New England Clam Chowder — Creamy and comforting, with tender clams and savory herbs. Paired with Val D'Oca Prosecco — crisp, bright, and a touch of celebration.

House Garden Salad — Fresh greens, seasonal vegetables, and house vinaigrette. Paired with Rococo Chenin Blanc — floral, smooth, and refreshingly balanced.

SAVOR THE MOMENT - CHOICE OF ONE ENTRÉE

Petite Filet Mignon

4oz. prime filet, garlic mashed potatoes, and grilled asparagus.

Paired with Ancient Peaks Cabernet — rich, bold, and beautifully structured.

Skirt Steak with Chimichurri

4oz. Sliced, marinated steak with house-made chimichurri, roasted garlic potatoes, and grilled vegetables.

Paired with Catena Malbec — lush, vibrant, and full of depth.

Mediterranean Herb Chicken

Marinated 6oz chicken breast, garlic mash, and grilled vegetables.

Paired with Ferrari-Carano Chardonnay — smooth, elegant, and lightly oaked.

Scampi Primavera

Shrimp scampi tossed with pappardelle pasta and fresh herbs.

Paired with Kim Crawford Sauvignon Blanc — crisp, tropical, and lively.

SWEET FINISH CHOICE OF DESSERT

Lime Margarita Cake — Vanilla Cream Cookie Cake, Citrus, Tequila Essence.

Mini Monster — Double Chocolate Brownie, Marshmallow, Vanilla Ice Cream.

Paired with Veuve Du Vernay Ice — Fruity and Sweet.

Corkage fee \$25. Entrée Split Charge \$4. An 18% automatic gratuity will be added to parties of 6 or more. The Lighthouse utilizes produce, meat, poultry & fish that come from farms, ranches & fisheries guided by principles of sustainability. *Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Lighthouse may provide gluten-free and/or vegan items at times, yet please be advised that the restaurant's kitchen is not gluten-free or vegan.