



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

Captain's Orders

Four thick French toast triangles batter dipped and served with meat choice, and choice of coffee, milk or juice 9

Healthy Start

Three scrambled egg whites served with a homemade, low-fat muffin and choice of coffee, milk or juice 7.5

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

Breakfast Scrambler

Our Garden Scrambler served with two silver dollar pancakes and choice of coffee, milk or juice 9

MEAT CHOICES	TOAST CHOICES	
• Bacon	• White	• Whole Wheat
• Sausage Links	• 9-Grain	• Marbled Rye
• Corned Beef Hash	• Raisin	• English Muffin
• Slice of Ham	• Sourdough	• Blueberry
	• Gluten Free Bread - add	1.5

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 8.5

Ham & Bacon Scrambler

Layered hashbrowns and two eggs scrambled with ham and bacon 10

Scramblers are topped with Cheddar & Monterey Jack cheeses, served with toast.

Biscuits and Gravy

Four country style biscuits topped with a house-made sausage gravy 6.5

Country Biscuit Platter

Two country style biscuits topped with a house-made sausage gravy and two eggs prepared any style 4.5

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	3	Mixed Fruit Yogurt (fat free)	2.5
	Hashbrowns	2.5	Apple Sauce	2	Sausage Links	3.5	Peach Halves & Cottage Cheese	5.5
	Blueberry Muffin	2	Cottage Cheese	2	Bacon	4	Buttermilk Pancake	2.5
	Cranberry Muffin	2	Raisin Bran Cereal	3	Cinnamon Roll	5	Fruit Compote Side	3.5

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 3.5

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

SYRUP SENSATIONS

Salted Caramel Hot Chocolate Pancakes

Chocolate pancakes topped with roasted marshmallows, toffee pieces and a rich salted caramel sauce 7

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 10

Liege Waffles

Two premium waffles prepared with Belgian pearl sugar and vanilla, garnished with powdered sugar 6.5

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 7.5

Classic French Toast

Four thick French toast triangles batter dipped, grilled to a golden brown, and dusted with powdered sugar 4

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

Country Fried Chicken Waffle Sandwich

Fried chicken and country style sausage gravy on a sweet Belgium waffle 10

Rise 'n Shine Burrito

Filled with scrambled eggs, sausage, American cheese and side of salsa 7.5

Eggs served sunny-side up, over easy, soft boiled or poached may be undercooked and will only be served upon request of the customer.
Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

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

Spinach and Artichoke Dip

Creamy spinach and artichoke dip with gourmet flatbread and cotija cheese 10

Trivers' Trio

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

Iced Shrimp Martini

with House-made Cocktail Sauce (GF)
Gulf shrimp prepared in an herb bath, served with tangy cocktail sauce, with surimi crab and fresh lemon 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

SOUPS AND SALADS

Soup Du Jour

Signature soups made from scratch.
Cup 3.5 Bowl 4.5

French Onion Soup

Homemade with caramelized onions and topped with broiled Swiss cheese 5 with a garden salad 8

Maple Balsamic Salmon Salad (GF)

Broiled salmon on a bed of lettuce with raisins, feta cheese & toasted pecans served with a side of maple balsamic dressing 14.5

Caesar Salad

Fresh romaine lettuce, seasoned croutons, shredded double-aged parmesan cheese, and a creamy Caesar salad dressing 7

✦ with chicken 10

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 8.5

Dressing Choices:

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

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

Spaghetti and Meatballs

A traditional favorite with marinara sauce, homemade meatballs and topped with Parmesan cheese 10
(entrée side not included)*

Mediterranean Salmon Cakes with Cucumber Dill

Garbanzo beans, squeezed lime, grated cheese and salmon. Two medallions served over our homemade cucumber dill sauce and topped with sliced black olives 11

Perch Platter

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

GOURMET SANDWICHES

Turkey Tomato Focaccia

Shaved turkey breast on a tomato & basil focaccia bread accented with a homemade salsa-ranch dressing and garden fresh lettuce, tomato, and red onion 10

Short Rib Melt

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

Veggie Focaccia

Layered with fresh tomato, lettuce, cucumbers, red onion, cheddar cheese and a homemade pesto dressing served on a tomato & basil focaccia 10

Caprese Grilled Cheese

Basil Pesto, fresh mozzarella and garden fresh tomato on grilled sourdough 10

Deli Ham & Swiss Melt

Thin, shaved ham with a low-fat Swiss served on grilled Italian Panini bread 9

Chicken Bacon Ranch Melt

Grilled Italian Panini bread filled with tender, grilled chicken, strips of bacon, peppercorn ranch dressing and smothered with cheddar cheese 11

Tuna Cheddar Melt

Tuna salad layered with garden fresh tomatoes, red onion and Wisconsin cheddar on grilled Italian Panini bread 11

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 Caesar Wrap

Crisp romaine lettuce, grilled chicken, shredded double-aged parmesan cheese, fresh diced red onion & tomato with a creamy Caesar dressing on a whole wheat tortilla 9

Gluten-free bread (add\$1.5)

THE CLASSICS

Rueben

Corned beef, Swiss cheese and sauerkraut with thousand island dressing on grilled marbled rye bread 12

Turkey Club House

Layers of turkey, bacon, garden fresh lettuce and tomato with salad dressing on your choice of toasted white, whole wheat, 9-grain or marbled rye bread 12

Perch Sandwich

Fresh lake perch fillets are lightly breaded and deep fried, served on a grilled ciabatta bun 11

Patty Melt*

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

Bacon, Lettuce and Tomato Sandwich

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

Angus Beef Burger*

1/2 lb. fresh angus beef served on a ciabatta bun 11

✦with cheese 12 ✦with bacon 13

✦with cheese and bacon 13.5

ENTREE SIDES:

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| ❖ fettuccine alfredo | ❖ battered French fries | ❖ sweet potato fries (add \$ 1) |
| ❖ roasted root vegetables | ❖ natural fried potato chips | ❖ jasmine rice |
| ❖ fresh vegetable side | ❖ Korean quinoa & brown rice | ❖ homemade crisp thin onion rings |
| ❖ cup of soup du jour (add \$ 1) | ❖ cottage cheese | ❖ cheese nuggets (add \$ 3.5) |
| | ❖ bowl of soup du jour (add \$ 2) | ❖ garden salad (add \$ 1) |

1/2 SANDWICH AND SOUP

Bacon, Lettuce and Tomato Sandwich

Bacon, crisp lettuce and ripe tomatoes on choice of toasted white, whole wheat or marbled rye bread 7.5

Deli Ham & Swiss Melt on Panini

Thin, shaved ham with a low-fat Swiss served on grilled Italian Panini bread 7

Entrée side not included with 1/2 sandwiches

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.) 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

- Vanilla • Strawberry • Chocolate

Smoothies 5

- Wildberry • Strawberry • Mango

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

Vanilla Berry Pastry

Tender, flaky pastry with a caramelized
salty-sugary center topped with macerated
berries 7

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 6.5

New York Style Cheesecake

Traditional smooth, creamy cheesecake
with a thin graham cracker crust and
choice of strawberry, blueberry or cherry
topping 5

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.