



DINNER
MENU

LIGHTHOUSE INN

Water's Edge Restaurant

1515 Memorial Dr. • Two Rivers, WI 54241

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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 home-style 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
- Honey Mustard
- Parmesan Peppercorn
- Creamy Bleu Cheese
- Golden Italian
- Fresh Bleu Cheese
- French
- Thousand Island
- Buttermilk Ranch
- Creamy Caesar
- Maple Balsamic

FROM THE WATERS

Thai Coconut Roughy

Pan seared orange roughy topped with a sauce prepared with curry and coconut milk. Served over Jasmine long-grain rice 16

Mediterranean Salmon Cakes with Cucumber Dill

A zestful 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 12

Buttered Trout with Parsley

Pan-fried fillet with browned butter, fresh parsley and fried capers. Accompanied with sautéed green beans 18

Korean Surf-n-Turf Scallops

Three pan seared east-coast scallops topped with a dollop of diced beef brisket with a Korean BBQ sauce over Jasmine long-grain rice 21

Planked Sweet Chili Glazed Salmon* (GF)

Cedar plank baked Norwegian salmon fillet with a flavorful sweet chili glaze. Accompanied with sautéed green beans 19

Lake Perch

Lightly breaded and fried to a golden brown. Served with homemade tartar sauce. Accompanied with sautéed green beans 16

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. Accompanied with sautéed green beans 20

Creole Mac Attack

Red Argentine shrimp, andouille sausage, and beer cheese sauce tossed with cavatappi pasta, topped with roasted tomatoes and artichokes 18

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 17

Malibu Coconut Shrimp

Half pound of red Argentine shrimp breaded with a sweet orange & coconut batter served with a Malibu rum dipping sauce. Accompanied with sautéed green beans 19

Seafood Stuffed Sole topped with a Sherry Cream Sauce

Shrimp, crab and flavorful spices rolled inside tender sole fillets drizzled with a sherry cream sauce. Accompanied with sautéed green beans 19

LAND LOVERS

Braised Beef Short Rib

Slow cooked, tender barbeque boneless short rib, topped with a pickled cucumber onion slaw. Served over a Korean quinoa and brown rice blend 20

Barbequed Pork Ribs (GF)

Half a rack of mouthwatering pork ribs smothered with "Sweet Baby Rays" barbeque sauce. Served with roasted root vegetables 17

Broccoli Stuffed Chicken

Tender chicken breast, stuffed with broccoli, almonds, and assorted cheeses. Topped with a chicken velouté sauce. Served over Jasmine long-grain rice 11

Cranberry Infused Pork Chop (GF)

Tender and juicy bone-in pork chop infused with a slow simmered cranberry sauce. Accompanied with sautéed green beans 19

14 oz. Ribeye* (GF)

USDA cut ribeye with a maximal level of marbling, juicy and topped with peppercorn butter. Served with roasted root vegetables 24

Tenderloin* (GF)

Broiled 8 oz. tenderloin topped with peppercorn butter. Served with roasted root vegetables 22

ADD AN ENTREES SIDE:

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|------------------------------|--|-----------------------------------|
| ❖ battered French fries 2.00 | ❖ baked potato 3.00 | ❖ Jasmine long-grain rice 2.00 |
| ❖ cheese nuggets 6.00 | ❖ natural fried potato chips 2.00 | ❖ sautéed green beans 2.00 |
| ❖ sweet potato fries 3.00 | ❖ fettuccine alfredo 3.00 | ❖ Korean quinoa & brown rice 3.00 |
| | ❖ homemade crisp thin onion rings 3.00 | ❖ roasted root vegetables 3.00 |

Garden Salad Included with Each Entree

(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.) 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.