



9280 Atwood Lake Road Northeast  
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Find us on Facebook at  
Atwoodlakelighthousebistro



### Appetizers

**Bacon & White Cheddar Chips**  
House made chips topped with smoked bacon crumbles, white cheddar cheese, green onions & creamy ranch dressing. 8

**Bistro Bruschetta**  
Toasted ciabatta topped with fresh tomatoes, garlic, fresh basil, shredded parmesan cheese and balsamic reduction. 8

**Asian Lettuce Wraps**  
Crispy romaine filled with Arcadian blend lettuce, grilled chicken, shredded carrots, diced tomatoes, green onion and sliced almonds topped with a sweet chili glaze. 9

**Fried Goat Cheese Balls**  
Fresh goat cheese coated in Japanese breadcrumbs deep fried to a golden brown & served with chipotle Mayonnaise. 9

**Stuffed Peppers By The Pound**  
Try our signature Hungarian hot peppers stuffed with veal and pork Italian sausages, topped with mozzarella cheese served on our house made marinara sauce.  
Half-Pound 10 or Full Pound (Plenty to share) 18

**Margherita Flatbread**  
Fresh baked flatbread brushed with extra virgin olive oil topped with freshly grated parmigiano & mozzarella cheeses, Roasted tomatoes, minced garlic & fresh basil. 10

**Hand Dusted Calamari**  
Calamari deep fried golden brown and served with our house made marinara sauce. 11

**Mussels Italiano**  
A pound of Prince Edward Island mussels sautéed in olive oil, garlic and red wine reduction then tossed in spicy marinara topped with grated Parmesan cheese. 13

**Chicken Quesadilla**  
A flour tortilla grilled to a golden brown filled with marinated grilled chicken breast, grilled red & green peppers, Spanish white onion & white cheddar cheese. Served with sour cream & Pico de Gallo. 9

**Seafood Dip**  
Crab meat, shrimp, sundried tomatoes sautéed in a white cream sauce then topped with parmesan crust and oven baked to perfection served with house made pita chips. 13

**Ahi Tuna Sashimi**  
Fresh tuna coated in sesame seeds and pan seared to perfection. Served mid rare with a wasabi teriyaki reduction. 14

**Lighthouse Scallops**  
Perfectly pan seared scallops served on a buttery jalapeno corn puree and topped with our own Bistro pickled vegetables. 14

### Soups & Salads

**New England Clam Chowder**  
Clams, diced Yukon gold potatoes, celery, onion and smoked bacon simmered in a creamy clam broth.  
Bowl 5 Cup 4

**Traditional House Salad**  
Arcadian blend lettuce, English cucumbers, tomatoes, carrots, shredded parmesan & fresh oven baked croutons accompanied by your choice of house made salad dressing. 8

**Red Feather Salad**  
Arcadian blend lettuce, dried cranberries, white cheddar cheese & candied pecans accompanied by Chipotle Cheddar. Regular—11 Small Plate—7.50

**White Cap Salad**  
Chopped romaine lettuce, white cheddar cheese, diced tomatoes, diced red onion & smoked bacon accompanied by white French dressing. Regular—11 Small Plate—7.50

**Classic Caesar Salad**  
Chopped romaine lettuce, grated Parmesan cheese tossed in house made Caesar dressing and topped with fresh baked croutons. Regular—10 Small Plate—7

**Steak Salad**  
Arcadian blend lettuce, grilled Sirloin Steak to your liking, red onion, tomato, White Cheddar cheese, topped with our French Fries and your choice of a house made dressing. 14

**Add your choice of Chicken for 4 and Shrimp, Crab or Salmon to any salad for 5 (Grilled or Blackened)**

### Wraps

All Wraps are served with homemade chips. Substitute fresh cut fries for 1.75 or Side Salad for 2. Your choice of wheat or white wrap.

**Buffalo Chicken Wrap**  
Grilled Chicken Breast with Buffalo sauce, Bleu Cheese dressing, Red Onions, Lettuce, Tomato and White Cheddar Cheese. 9.50

**Chicken Caesar Wrap**  
Grilled Chicken Breast, Romaine Lettuce, Caesar Dressing and shredded Parmesan Cheese. 9.50

**Salmon Wrap**  
Grilled Salmon with Arcadian lettuce, Cilantro Lime Slaw and Pico de Gallo. 11

**Southwest Chicken Wrap**  
Grilled Chicken Breast, flame-roasted peppers and onions, corn, Arcadian lettuce, fresh Pico de Gallo and Chipotle mayo 10

### Our Tour of Italy

**The Bistro Pasta**  
Angel hair pasta, roasted tomatoes, baby spinach, mushrooms, roasted red peppers & corn in a white wine garlic butter or marinara sauce (Gluten Free Option Available) 12  
Add choice of protein – Chicken for 4, Shrimp, Salmon or Crab for 5

**Chicken Linguini Alfredo**  
Linguini pasta topped with white cream sauce, marinated chicken breast, spinach and Sun-Dried Tomatoes. Served with a traditional house salad. (Gluten Free Option Available) 14

**Bistro’s Lasagna**  
Our recipe of ricotta cheese and beef blend stacked high and served with our Marinara Sauce. 15

**Pappardelle Bolognese**  
Old world Italian meat sauce and this traditional pasta in a red wine tomato sauce. 18

**Chicken Parmigiana**  
Hand breaded chicken breast lightly seasoned, pan seared then topped with house marinara, tomato slice and fresh mozzarella cheese served on a bed of linguini with a side salad. 18

**Seafood Medley (After 4pm Only and All Day Sunday)**  
Shrimp, Scallops, Mussels and Clams tossed with Angel Hair pasta all in a white wine seafood marinara sauce. 26





Lighthouse Bistro is now Catering!  
Our banquet room seats up to 80 people for  
your event. Our outside catering can  
accommodate up to 300 people.  
Weddings—Anniversaries—Birthdays—Showers  
Call 330.343.1111 for more details



### Sandwiches & Burgers

All sandwiches served with our own homemade chips seasoned with your choice of Ranch, Parmesan Garlic or Traditional Salt. Substitute fresh cut fries for 1.75 or a Side Salad for 2. Gluten Free Bun is Available Upon Request.

#### The Ruben James

Oven roasted corned beef or roasted turkey topped with special sauce, sauerkraut & Swiss cheese served on toasted marble rye bread. 10.50



#### The Ranger Burger

Topped with barbecue sauce, fried onions & coleslaw on our Brioche bun. 11



#### The Freedom Burger

Topped with lettuce, tomato, onion & your choice of cheese on our Brioche bun. 10.50



#### The Constellation Burger

Two beef patties, shredded lettuce, American cheese, special sauce, chopped pickles and a fried pickle spear on our Brioche bun. 11.50

#### The Columbia

Grilled steak seasoned with our special house seasoning, cooked to a medium temperature, topped with roasted red and green peppers, caramelized onion, sautéed mushrooms, mozzarella cheese with Chipotle mayo, served on a house made hoagie roll. 13

#### Fiesta Veggie Burger

A veggie burger topped with fresh avocado, Pico de Gallo, arcadian lettuce and chipotle mayo. 12.50

#### Bistro Club

Oven roasted turkey breast topped with romaine lettuce, tomato, smoked bacon, white cheddar cheese & sun dried tomato mayonnaise served on your choice of a toasted pretzel bun or flour tortilla wrap. 12

#### Battered Fish

A mild whitefish filet deep fried golden brown in a beer batter, topped with American Cheese on our Brioche Bun. Served with Lemon Cilantro Tarter Sauce. 11

#### Amanda's California Club

Grilled chicken topped with blue cheese crumbles, fresh avocado, arcadian lettuce, Pico del Gallo and herb mayo served on a toasted ciabatta roll. 12.50

#### Blackened Seafood Club

Flaky whitefish filet pan seared in olive oil & our special blackened seasoning topped with smoked bacon, tomato & onion salsa topped with white cheddar cheese & chipotle mayonnaise served on your choice of a warm ciabatta roll or flour tortilla wrap. 12.50

#### Bistro Fish Tacos

Three flour tortillas filled with blackened white fish, lettuce, Pico de Gallo zesty remoulade sauce and topped with our house made pickled veggies. Served with chipotle cilantro rice pilaf. 13

### Comfort Foods

#### Gary's Fire Roasted Meatloaf

Slow roasted in our special secret sauce. Truly an American classic. Served with seasonal vegetables & creamy garlic mashed potatoes. 13

#### The Admiral's Pot Roast

Beef brisket & seasonal vegetables simmered in beef gravy to tender perfection and all served in a flaky pastry crust. Served with our house mashed potatoes. 13

#### Ultimate Mac & Cheese

A delicious blend of five cheeses topped with a buttery cracker crust & oven baked to a golden brown. (Gluten Free Option Available) 11  
Add your choice of protein – Chicken for 4, Shrimp, Salmon or Crab for 5

#### Fish & Chips

Battered fish served with fresh cut fries and cole slaw. Get the half pound for 11 and a full pound for 15

### The Bistro Land and Sea Creations

Served with your choice of two side dishes except where noted

The Creations Entrees below are only available after 4:00pm thru the week and All Day on Sunday  
You can make any entrée Oscar (Lump Crabmeat, Asparagus & Hollandaise Sauce) for only 5.



#### Grilled Salmon

Fresh Salmon fillet served with a Lemon Dill Beurre Blanc. 19

#### Seafood Pot Pie

A creamy mixture of seasonal vegetables, shrimp, crab and scallops served on top of a puffed pastry crust served with a side salad. 19

#### Oven Baked Walleye

Local walleye topped with buttery cracker crumbs & baked to perfection. Served with a Lemon Caper Tartar Sauce. 28

#### Grilled Mahi Mahi

Mahi filet grilled to perfection topped with sweet chili glaze and Asian slaw. 24

#### Grilled Tuna Steaks

A generous portion of fresh ahi tuna grilled to your choice of perfection topped with a pesto lemon caper sauce. 24

#### Angry Pork Chop

A Frenched bone in chop marinated in Angry Orchard Hard Cider char grilled & accompanied by Grand Marnier infused dried cranberry & peach chutney. 20

#### Chicken Oscar

Boneless chicken breast marinated in garlic, olive oil & fresh herbs topped with lump crabmeat, asparagus & hollandaise sauce. 19

#### Parmesan Crusted Scallops

Fresh scallops oven baked in garlic butter topped with a parmesan crust baked to a golden brown. 24



#### New York Strip

Center cut strip seasoned with our special house rub & grilled to your choice of perfection. 24



#### Filet Mignon

A generous portion of center cut beef tenderloin seasoned with our special house rub & grilled to your choice of perfection. 29

#### SIDE DISHES

Fresh Cut Fries | Vegetable du Jour | Chipotle Cilantro Rice Pilaf | Starch of the Day | House salad | Homemade Chips  
Add a Caesar, White Cap or Specialty Red Feather Side Salad for 3

### Desserts



#### Bread Pudding-6

Cinnamon & nutmeg spiced bread mixture baked to a fluffy moist cake topped with a maple bourbon sauce & served with creamy vanilla bean ice cream.

#### Crème Brûlée-6

Vanilla custard oven baked then chilled & topped with a hardened white sugar glaze.

#### Bistro Sundae—6

2 scoops vanilla ice cream with your choice of chocolate or caramel sauce, whip cream and a cherry

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.