

PLATED DINNER MENU

PASTAS

CHICKEN PARMESAN

Hand breaded chicken breast, pan fried to perfection, topped with marinara, tomato slice and fresh mozzarella cheese and then oven baked. Served with linguini pasta

CHICKEN MARSALA

Tender breast of chicken, flour dusted and sauteed. Glazed with marsala wine and mushroom demi-glaze. Served with angel hair pasta

EGGPLANT PARMESAN

Hand breaded eggplant, pan fried to perfection, topped with marinara, tomato slice and fresh mozzarella cheese and then oven baked. Served with linguini pasta (Vegetarian option)

BISTRO PASTA

Angel hair pasta, roasted tomatoes, baby spinach, mushrooms, roasted red peppers and sweet corn. Choice of white wine butter sauce or marinara (Vegetarian option, Gluten free option available)

CHICKEN

OVEN ROASTED CHICKEN QUARTER

Chicken quarter roasted to perfection, served with your choice of starch and vegetable

OVEN ROASTED CHICKEN W/PARMESAN WALLEYE

Choice of starch and vegetable

*All plated dinners served with the Red Feather salad, house made bread and our signature sun-dried tomato garlic butter.

**Dinners include lemonade, iced tea, water and coffee.

***A 20% service fee and a 6.75% tax will be added to all entrees.



PLATED DINNER MENU

BEEF

ROAST BEEF BURGUNDY

Roast beef served with your choice of starch and vegetable

PRIME RIB OF BEEF (Minimum is 15 orders)

USDA prime rib of beef, slow roasted to medium. Served with au jus, horseradish sauce and your choice of starch and vegetable

10 OZ NY STRIP STEAK

Grilled to medium, rested in our signature steak butter. Served with your choice of starch and vegetable

6OZ FILET W/4OZ LOBSTER TAIL

Choice of starch and vegetable

SEAFOOD

PARMESAN CRUSTED BAKED COD

Oven baked, topped with parmesan panko mix. Served with choice of starch and vegetable

BLACKENED GRILLED MAHI MAHI

Flakey Mahi filets, blackened and grilled to perfection, topped with black bean corn salsa & chipotle cream sauce. Served with your choice of starch and vegetable

GRILLED SALMON

Alaskan king salmon filet, grilled to perfection. Finished with a lemon dill buerre blanc. Served with your choice of starch and vegetable

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