



9280 Atwood Lake Road Northeast
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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. 10

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

French Onion Soup—A hearty classic soup with homemade croutons and Swiss Cheese. Bowl Only 6

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 or a Side Salad for 2. Your choice of wheat or white wrap.

Salmon Wrap

Grilled Salmon with Arcadian lettuce, Cilantro Lime Slaw and Pico de Gallo. 12

Southwest Chicken Wrap

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

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

Comfort Foods

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

Three pieces of Battered fish served with fresh cut fries and cole slaw. 12—add another piece of fish for 2.

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

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

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. Served with Side Salad & Garlic Bread 15



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 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 & Cole slaw on our Brioche bun. 11.50



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. 14

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. 12.50

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. 11.50

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

Open Faced Prime Rib Sandwich (Memorial Day thru Labor Day)

Our wonderful roasted prime rib, sliced and topped with white cheddar cheese served on a Ciabatta roll with a side of Au Jus. 13.50

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.

Chicken Breast Supreme

Boneless chicken breasts with onions, green peppers and mushrooms, topped with white cheddar cheese and served on a bed of rice pilaf and served with a side salad. 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



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. 20

Grilled Tuna Steak

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

Fried Walleye Fillet

Lake Erie walleye beer battered and fried to a golden brown 22

Oven Baked Walleye

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

Chicken Oscar

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

Mediterranean Pasta

Linguini with sun-dried tomatoes, artichoke hearts, Kalamata and green olives tossed in a light garlic cream sauce topped with Feta cheese and served with a side salad. 20

Angry Pork Chop

A Frenched bone in chop marinated in Angry Orchard Hard Cider, char grilled & accompanied by Grand Marnier infused dried cranberry and peach chutney. 22

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 steak seasoned with our special house rub & grilled to your choice of perfection. 26



Filet Mignon

A generous portion of center cut beef tenderloin seasoned with our special house rub & grilled to your choice of perfection. 32

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

