



9280 Atwood Lake Road Northeast  
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[www.atwoodlighthousebistro.com](http://www.atwoodlighthousebistro.com)  
 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. 8.75

**Fried Goat Cheese Balls**  
 Fresh goat cheese coated in Japanese breadcrumbs deep fried to a golden brown & served with chipotle Mayonnaise. 10.50

**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

**Jumbo Shrimp Cocktail**  
 Six jumbo shrimp served with cocktail sauce 10

**Hand Dusted Calamari**  
 Calamari deep fried golden brown and served with our house made marinara sauce. 11.50

**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. 13.50

**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. 9.50

**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

## 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 6.50

**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—8

**White Cap Salad**  
 Chopped blended romaine lettuce, white cheddar cheese, diced tomatoes, diced red onion & smoked bacon accompanied by white French dressing. Regular—11 Small Plate—8

**Classic Caesar Salad**  
 Chopped blended romaine lettuce, grated Parmesan cheese tossed in house made Caesar dressing and topped with fresh baked croutons. Regular—11 Small Plate—8

**Add your choice of Chicken for 4 and Shrimp 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.

**Southwest Chicken Wrap**  
 Grilled Chicken Breast, flame-roasted peppers and onions, corn, Arcadian lettuce, fresh Pico de Gallo and Chipotle mayo 11

**Buffalo Chicken Wrap**  
 Grilled Chicken Breast with Buffalo sauce, Bleu Cheese dressing, Red Onions, Lettuce, Tomato and White Cheddar Cheese. 10

**Chicken Caesar Wrap**  
 Grilled Chicken Breast, Romaine Lettuce, Caesar Dressing and shredded Parmesan Cheese. 10

## 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 for 5

**Fish & Chips**  
 Three pieces of Battered fish served with fresh cut fries and cole slaw. 12.50—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) 12.50  
 Add choice of protein – Chicken for 4, Shrimp 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

**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

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



**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. 10.75



### The Ranger Burger

Topped with barbecue sauce, fried onions & Cole slaw on our Brioche bun. 11.75



### The Freedom Burger

Topped with lettuce, tomato, onion & your choice of cheese on our Brioche bun. 10.75



### The Constellation Burger

Two beef patties, shredded lettuce, American cheese, special sauce, chopped pickles and a fried pickle spear on our Brioche bun. 11.75

### 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. 11.75

### 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 a flour tortilla wrap. 12.75

### Fiesta Veggie Burger

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

## 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 and All Day on Sunday*

### Chicken Breast Supreme

Boneless chicken breasts with onions, green peppers and mushrooms, with creamy Alfredo sauce and topped with white cheddar cheese and served on a bed of rice pilaf and served with a side salad. 19

### 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

### Fried Walleye Fillet

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



### New York Strip

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



### Filet Mignon

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

## SIDE DISHES

Fresh Cut Fries | Vegetable du Jour | 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-6.50

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-6.50

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

### Bistro Sundae-6.50

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

