

Lighthouse •BISTRO• ATWOOD LAKE

9280 Atwood Lake Road Northeast
Mineral City, OH 44656
330.343.1111
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. 9

Fried Goat Cheese Balls

Fresh goat cheese coated in Japanese breadcrumbs deep fried to a golden brown & served with chipotle Mayonnaise. 11.50

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 12 or Full Pound (Plenty to share) 20

Jumbo Shrimp Cocktail

Six jumbo shrimp served with cocktail sauce 11

Hand Dusted Calamari

Calamari deep fried golden brown and served with our house made marinara sauce. 14

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. 15

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. 12

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. 14

Soups & Salads



New England Clam Chowder

Clams, diced Yukon gold potatoes, celery, onion and smoked bacon simmered in a creamy clam broth. Bowl 6.50 Cup 5.50

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. 9.50

White Cap Salad

Chopped blended romaine lettuce, white cheddar cheese, diced tomatoes, diced red onion & smoked bacon accompanied by white French dressing. Regular—12.50 Small Plate—9.50



Red Feather Salad

Arcadian blend lettuce, dried cranberries, white cheddar cheese & candied pecans accompanied by Chipotle Cheddar. Regular—12.50 Small Plate—9.50

Add your choice of Chicken for 5 and Shrimp for 6 (Grilled or Blackened)

Wraps

All Wraps are served with homemade chips. Substitute fresh cut fries or a Side Salad for 2.50. 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. 11

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 for 1.00) 13
Add your choice of protein - Chicken for 5, Shrimp for 6

Fish & Chips

Three pieces of Battered fish served with fresh cut fries and cole slaw. 14 —add another piece of fish for 2.50.

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 for 1.00) 12.50
Add choice of protein - Chicken for 5, Shrimp for 6

Gary's Fire Roasted Meatloaf

Slow roasted in our special secret sauce. Truly an American classic. Served with seasonal vegetables & creamy garlic mashed potatoes. 14

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 for 1.00) 14.50

Blackened Shrimp Alfredo

Linguini pasta topped with Alfredo sauce, blackened shrimp, spinach and Sun-Dried Tomatoes. Served with a traditional house salad. (Gluten Free Option for 1.00) 15.50

Due to the supply chain issues, rising prices and the challenge of the labor market, we are currently offering a smaller menu with our focus remaining on product quality. We occasionally sell out of items or there may be times that products may not be available to us. Tracie, myself and the entire Lighthouse Bistro staff want you to know that without you in our restaurant, it's just a building. We depend on you and your continued patronage. We thank you for your understanding.

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 2.50. Gluten Free Bun is Available Upon Request for 1.00.

The Ruben James

Oven roasted corned beef or roasted turkey topped with special sauce, sauerkraut & Swiss cheese served on toasted marble rye bread. 12.50

The Ranger Burger

Topped with barbecue sauce, fried onions & Cole slaw served on a toasted bun. 12.75

The Freedom Burger

Topped with lettuce, tomato, onion & your choice of cheese served on a toasted bun. 12.75

The Constellation Burger

Two beef patties, shredded lettuce, American cheese, special sauce, chopped pickles and a fried pickle spear served on a toasted bun. 13

Battered Fish

A mild whitefish filet deep fried golden brown in a beer batter, topped with American Cheese. Served with Lemon Cilantro Tarter Sauce. 13

Chicken Parmesan

Our hand-breaded lightly seasoned chicken breast fried golden brown and topped with our house marinara sauce and shredded mozzarella cheese. 13

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. 14

Grilled Portobello Mushroom

A marinated portobello mushroom in a balsamic reduction, then grilled and topped with an avocado Pico de Gallo, arcadian lettuce and Chipotle mayo. 14

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

Porterhouse Pork Chop

A porterhouse style chop that is brined and flame grilled. Finished with an herb butter. 19

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. 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. 23

Fried Walleye Fillet

Lake Erie walleye beer battered and fried to a golden brown 24

New York Strip

Center cut strip steak seasoned with our special house rub & grilled to your choice of perfection. 29

Filet Mignon

generous portion of center cut beef tenderloin seasoned with our special house rub & grilled to your choice of perfection. 36

SIDE DISHES

Fresh Cut Fries | Vegetable du Jour | Rice Pilaf | Starch of the Day | House salad | Homemade Chips
 Add a 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