



**THE LIGHTHOUSE  
GRILL**  
LAKE GEORGE

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**M E N U**

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# APPETIZERS

## CALAMARI

Fresh Calamari seasoned and lightly fried, served with your choice of marinara sauce or garlic aioli  
\$18

## HUMMUS BOARD

Creamy Chickpeas, fresh green herbs, chives, roasted garlic served with fresh pita bread  
\$14 (for 2) \$22 (for 4)

## THAI CHILI PORK WINGS

2 Fried pork Shanks, golden brown and tossed in a sweet and tangy Thai Chili sauce.  
\$19 (for 4)

## SESAME-SEARED AHI TUNA BITES

Ahi Tuna, crusted and seared in toasted sesame seeds and served with fresh wasabi and gochujang Japanese mayo.  
\$19

## FRIED CAULIFLOWER

Seasoned, breaded and fried cauliflower florets, served with your choice of buffalo, thai chili or smokey BBQ sauce.  
\$14

## FRIED ARTICHOKE

Artichokes seasoned and lightly fried served with marinara sauce \$16

## CHICKEN WINGS

Fried crispy with choice of buffalo, Thai chili or smokey BBQ  
\$16

# LIGHTFARE

## TURKEY CLUB WRAP

Oven-roasted turkey, bacon, cheddar-jack cheese, lettuce, tomato & mayo all wrapped up in a flour tortilla.  
\$18

## CHICKPEA SALAD WRAP

Chopped chickpeas, vegan mayo, lettuce and tomato served with fries.  
\$17

## 8 OZ ANGUS BEEF BURGER

Grilled 8 oz Angus Beef Burger, cooked to your preferred temperature. topped with your choice of cheese, served on a fresh grilled Brioche bun. accompanied with hot, and crispy fries.  
ADD BACON \$2  
\$22

## SHIITAKE MUSHROOM CORN TACOS

Charred corn tortillas, avocado mashed with lime juice, shiitake mushrooms, fresh salsa and topped with cilantro  
\$19

## VEGAN BURGER

8 oz veggie burger, lettuce, tomato, onion & your choice of vegan cheddar or mozzarella cheese. Served with crispy fries.  
\$21

For Tables of 6 and over, an automatic 20% gratuity will be added.

# SOUP & SALADS

## CAESAR SALAD

Fresh romaine lettuce enveloped in shaved parmesan cheese & ceasar dressing, topped with our housemade croutons. \$15

Add chicken \$8

Add 3 jumbo shrimp \$12

Add fried artichoke \$7 

## SUMMER SALAD

Fresh artisan spring mix, engulfed with strawberries, blueberries, feta cheese. served with balsamic vinaigrette. \$16

Add chicken \$8

Add 3 jumbo shrimp \$12

Add fried artichoke \$7 

## HOUSE MADE NEW ENGLAND CLAM CHOWDER

Fresh clams enveloped in a rich creamy base.  
\$14

 = VEGAN

# ENTREES

## SESAME-SEARED AHI TUNA

8 oz sesame seared Ahi tuna, sliced and served over a bed of Japanese Wakame salad, accompanied by fresh wasabi. \$29

## LOBSTER MAC & CHEESE

Creamy 5 cheese enveloped penne pasta laden with fresh lobster, baked to perfection. \$32

## TWIN LOBSTER TAIL

2 10 oz cold Atlantic lobster tail basted with butter and wine, baked to excellence. Served with clarified butter, lemon wedges and your choice of side. \$75

## ST. LOUIS STYLE RIBS

St. Louis style ribs, rubbed, smoked and slowly braised to perfection. Served with crispy fries and our house made BBQ sauce. Accompanied by cornbread and coleslaw. Half \$24 Full \$38

## FRIED CHICKEN

2 pieces buttermilk fried chicken drizzled with honey with a side of mashed potatoes and vegetables \$28

## SURF & TURF

### (STRIP & LOBSTER TAIL)

A 12 oz Black Angus Prime NY strip grilled to perfection topped with an 10 oz cold Atlantic lobster tail basted with butter and wine, baked to excellence \$70

## SEARED HALIBUT

Buttery pan-seared halibut is finished with salt, pepper and, garlic, and fresh-squeezed lemon, served with rice and seasonal vegetables \$38

## VEGETABLE CURRY BOWL



A medley of colorful vegetables and coconut milk together in one pot \$24  
ADD JUMBO SHRIMP \$12  
ADD CHICKEN \$8

## 16 OZ ANGUS STRIP

A 16 oz Black Angus Prime NY strip grilled to perfection served with garlic mashed potatoes and seasonal vegetables.  
ADD FETA \$5  
ADD BLUE CHEESE \$5  
\$55

# SIDES

FLUFFY GARLIC MASHED POTATOES \$10

RICE PILAF \$8

TRICOLORED FINGERLING POTATOES \$10

PARMESAN AND TRUFFLE-INFUSED FRENCH FRIES \$14

CRISPY GOLDEN FRENCH FRIES \$10

For Tables of 6 and over, an automatic 20% gratuity will be added.

## KIDS MENU

ALL KIDS MEALS COME WITH FRIES

### HOTDOG

All beef hot dog on a toasted  
New England bun  
\$12

### KIDS MAC & CHEESE

Homemade macaroni and  
cheese  
\$12

### PENNE & MARINARA

\$ 10

### CHICKEN TENDERS

Crispy white meat chicken  
tenders served with a side of  
honey mustard 3 for \$10 6 for  
\$15

### VEGAN CHICKEN TENDERS

Crispy beyond chicken tenders  
served 3 for \$10 6 for \$15

### KIDS BURGER

5oz Angus burger on a toasted  
brioche bun  
\$13

### GRILLED CHEESE

Melted cheddar cheese on  
toasted sourdough bread  
\$10

## DESSERT

CHOCOLATE CHIP COOKIE   
WITH SEA SALT  
\$10

RASPBERRY SHORTBREAD  
BARS  
\$10

HOMEMADE PEANUT BUTTER  
CUPS  
\$10

CHOCOLATE CHIP COOKIE  
CUP  
\$10

COFFEE CAKE  
\$10

LEMON BARS  
\$10

FUDGE BROWNIES WITH  
CHOCOLATE FROSTING  
\$10



### OFF SEASON HOURS

Thursday - Sunday: 11am - 9:30pm

### OFFICE HOURS

Friday - Sunday: 9am - 5pm