



# LIGHTHOUSE

LAKE KEOWEE

## Dinner Menu

### Appetizers

#### Maryland Crab Pretzel

Locally baked soft pretzel topped with crab dip and shredded Cheddar cheese, baked until golden and topped with truffle-Dijon aioli and scallions. -11

Add bacon -1

#### Fried Green Tomatoes

Hand breaded green tomatoes fried then layered with our house Jalapeño Pimento cheese and balsamic reduction. -9

#### Spinach And Artichoke Dip

Fresh artichokes and chopped spinach blended with whipped cream cheese, broiled and topped with shaved Parmesan cheese and fresh parsley. Served with hand cut chips. -9

#### Potato Skins

Fried potato skins loaded with apple wood smoked bacon, cheddar cheese and scallions. Served with ranch to dip. -9

#### Fire Roasted Quesadilla

Blackened chicken in a flour tortilla with Cheddar cheese, fire roasted peppers and onions. Served with cilantro-lime crème fraiche. -10

#### Lump Crab Cake

Lump crab cake lightly fried, served with cherry relish, spring greens and honey cilantro vinaigrette. -12

#### BBQ Mahi Mahi Tacos

Lightly fried flour tortillas stuffed with BBQ grilled Mahi Mahi, Caribbean Peppadew® slaw, cilantro-lime crème fraiche, and chopped scallions. -12

Substitute steak tips.

#### Chicken Wings

10 chicken wings tossed in your choice of Triple Spice Parmesan Dry Rub, Sesame Teriyaki, Buffalo, BBQ, Honey Bourbon, Honey Sriracha, General Tso's or Ranch Dry Rub.

Served with ranch or Bleu cheese and celery sticks. -10

Add extra dressing or celery .50

#### Steamed Mussels

Fresh P.E.I. mussels steamed with herb butter, white wine and a splash of cream, topped with shaved Parmesan and fresh parsley. -12

### Soups

#### Chesapeake Crab Bisque

Blue crab, thyme, tomatoes and dry sherry. Garnished with paprika. -7

#### Coconut Curry

Portabella mushrooms and vegetables mixed with coconut milk, curry and ginger. -6

## Salads

### Caesar Salad

Caesar salad topped with multigrain croutons and shaved Parmesan cheese. Small -4 | Large -6  
Add Chicken -4   Add Shrimp -6   Add Steak\* -7   Add Salmon\* -8

### Keowee Sunset Salad\*

Local spring greens topped with diced mango, candied pecans, shaved red onions and blackened salmon, served with our honey-cilantro vinaigrette. Small -13 | Large -16

### Blackened Grouper Salad

Blackened Gulf grouper over spring greens tossed in balsamic vinaigrette topped with diced tomatoes, Bleu cheese crumbles and crispy bacon. Small -13 | Large -16

### Seared Tuna Salad\*

Seared Ahi Tuna served over local spring greens, watermelon, Split Creek Farm Feta cheese, sliced red onions and toasted almonds. Small -12 | Large -15

## House Dressings

Extra dressing .50¢

Ranch - Bleu Cheese - Honey Cilantro Vinaigrette - Honey Mustard Balsamic Vinaigrette -  
Dijon Vinaigrette - Chipotle Ranch

## Hand Crafted Sandwiches

All sandwiches are served with one of our signature sides and a Kosher dill pickle spear.

### Doug Hollow Burger\*

Ground beef, topped with American and Provolone cheese, grilled onions, green leaf lettuce, tomato, bistro sauce, served on a grilled Brioche bun. -10  
Substitute grilled chicken.  
Add bacon -1

### Ginger Chicken Wrap

Ginger seasoned grilled chicken, caramelized onions, toasted almonds, diced tomatoes, spring greens and wasabi aioli in a flour tortilla. -10

### French Dip

Sliced roast beef topped with grilled onions and melted Provolone cheese on a toasted hoagie roll with beef au jus for dipping. -12

### Chicken Salad Sandwich

Diced chicken breast mixed with mayonnaise, scallions and candied pecans. Topped with green leaf lettuce and tomato on toasted wheat berry bread. -9

### Fried Flounder Sandwich

A hand breaded Gulf Coast flounder filet fried and topped with tartar sauce, lettuce and tomato. Served on a toasted hoagie roll. -12  
Substitute grouper -4

## Signature Sides

Broccoli - Haricots Verts - Wild Rice - Cajun Cream Corn - Fried Okra -  
Bleu Cheese Cole Slaw - Fresh Seasonal Fruit - Braised Collard Greens -  
Cheddar Grits - Red Skin Mashed Potatoes - Baked Potato - French Fries -  
Sweet Potato Fries - Havarti Mac & Cheese

## Hand Cut Steaks

All of our steaks are hand cut fresh daily using only the finest USDA Angus beef.

Add a Caesar or Side salad to any entrée -3

Add Shrimp -6 Add Brandy Peppercorn Sauce -2

### 8oz. Filet Mignon\*

Char-grilled to order and glazed with our garlic-chive compound butter. Served with your choice of two sides. -28

### 10oz. Ribeye\*

Char-grilled to order and glazed with our garlic-chive compound butter. Served with your choice of two sides. -26

### 10oz. Prime Rib\*

Our famous slow roasted prime rib served with your choice of two sides. Served with creamy horseradish and au jus. -27

\*\*AVAILABLE THURSDAY THROUGH SATURDAY NIGHT AFTER 4:30PM\*\*

## Fresh Seafood

Add a Caesar or side salad to any entrée -3

### Tuna au Poivre\*

Wild caught Ahi Tuna seared and served over mushroom risotto and sautéed haricots verts, topped with a brandy peppercorn cream sauce and crab meat. -22

### Fried Jumbo Shrimp

Six jumbo Creole flour fried shrimp, served with tartar sauce and cocktail sauce. Served with your choice of two sides. -19

### Shrimp and Grits

Local stone ground Cheddar grits smothered with Andouille-tomato gravy and sautéed shrimp, garnished with scallions. -18

### Lump Crab Cakes

Jumbo lump crab cakes topped with malt vinegar aioli. Served with your choice of two sides. -25

### Crab Stuffed Flounder

Gulf Coast flounder filet stuffed with blue crab meat, herbs and Ritz cracker crumbs. Broiled and topped with lobster vin blanc. Served with choice of two sides. -24

### Ginger Teriyaki Salmon\*

Grilled ginger teriyaki crusted Atlantic salmon topped with wasabi aioli. Served with your choice of two sides. -21

### Shrimp Orleans

Blackened jumbo shrimp, braised tomato risotto, Cajun creamed corn, malt vinegar aioli. -20

### Grouper Grillades

Seasoned Gulf Coast grouper, Pimento cheese risotto, sautéed haricots verts, southern sofrito. -25

## Signature Sides

Broccoli - Haricots Verts - Wild Rice - Cajun Cream Corn - Fried Okra -  
Bleu Cheese Cole Slaw - Fresh Seasonal Fruit - Braised Collard Greens -  
Cheddar Grits - Red Skin Mashed Potatoes - Baked Potato - French Fries -  
Sweet Potato Fries - Havarti Mac & Cheese

## **Pork & Chicken**

Add a Caesar or side salad to any entrée -3

### **Memphis Ribs**

Dry rubbed and slow roasted baby back ribs served with a side of Dr. Pepper BBQ sauce. Served with your choice of two sides. -18

### **Pork Tenderloin Medallions\***

Pork tenderloin medallions topped with a cherry relish, Bleu cheese crumbles and balsamic reduction. Served with your choice of two sides. -19

### **Almond Crusted Chicken**

Tenderized chicken breast fried in Creole flour, topped with honey glaze and toasted almonds. Served with your choice of two sides. -18

### **Feta Chicken**

Char-grilled chicken breast topped with Split Creek Farm Feta cheese, fig-sweet onion chutney, and crispy bacon. Served with your choice of two sides. -19

### **Chicken and Waffles**

Fried chicken breast over a toasted Belgium waffle. Topped with candied pecans, whipped cream and peach bourbon honey glaze. -14

## **Pasta**

Add a Caesar or side salad to any entrée -3

Add garlic bread -1

### **Blackened Chicken Alfredo**

Penne pasta tossed in homemade Alfredo sauce, topped with char-grilled blackened chicken. Garnished with diced tomatoes, shaved Parmesan cheese and fresh parsley. -17

### **Crawfish & Crab Étouffée**

Crawfish tails, Blue Crab meat and fettuccine pasta tossed in a creamy étouffée sauce. Garnished with scallions and fresh Parmesan cheese. -20

### **Lasagna**

Layers of Ricotta and shaved Parmesan cheese, Italian meat sauce and pasta topped with Provolone cheese. Served with Italian meat sauce and garlic bread. -15

### **Coconut Curry Mussel**

Fresh P.E.I. mussels steamed in a coconut curry broth with portabella mushrooms and linguine pasta. -16