



LIGHTHOUSE

LAKE KEOWEE

Lunch 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¢

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

Grilled chicken seasoned with ginger, 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 on a toasted hoagie roll. -12
Substitute grouper -4

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

8 oz. Filet Mignon*

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

10 oz. Ribeye*

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

Signature Sides

Broccoli - Haricots Verts - Wild Rice - Havarti Mac & Cheese - Fried Okra - French Fries -
Sweet Potato Fries - Red Skin Mashed Potatoes - Bleu Cheese Cole Slaw -
Fresh Seasonal Fruit

Pork, Chicken & More

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

Almond Crusted Chicken

Tenderized chicken breast fried in Creole flour, topped with honey glaze and toasted almonds. Served with your choice of two sides. -14

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. -15

Chicken and Waffles

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

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

Mushroom Risotto

Marinated portabella strips sautéed with a creamy risotto, topped with sautéed haricots verts and cracked pepper aioli. -8

Add Chicken -4

Add Shrimp -6

Add Steak* -7

Add Salmon* -8

Fresh Seafood

Add a Caesar or side salad to any entrée -3

Shrimp and Grits

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

Ginger Teriyaki Salmon*

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

Fried Jumbo Shrimp

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

Lump Crab Cake

Topped with Cajun malt vinegar aioli. Served your choice of two sides. -17

Fish and Chips

Fried Gulf Coast flounder on a bed of French fries, served with tartar sauce for dipping and Bleu cheese Cole slaw on the side. -14

Signature Sides

Broccoli - Haricots Verts - Wild Rice - Havarti Mac & Cheese - Fried Okra - French Fries - Sweet Potato Fries - Red Skin Mashed Potatoes - Bleu Cheese Cole Slaw - Fresh Seasonal Fruit