



Restaurant Week Lunch Menu 2019

2 Course Lunch for \$15

Served January 21st- January 26th

No Restaurant Week Lunch service during Sunday Brunch *Please*
Pick 2 of 3 Courses

Starter Course

Crudo citrus, olive oil, sea salt, avocado,
Fresno chili

House Ceviche avocado, lime, cilantro,
corn chips

Oysters on the Half 3 oysters, cocktail sauce,
red wine mignonette

Calamari honey chili lime sauce

Lobster Bisque

Lighthouse Greens shaved vegetables,
seasonal fruit, aged red wine vinaigrette

Chopped Caesar Salad Spanish anchovies,
house croutons, pecorino

Baby Kale Salad Granny Smith apples, 5 year
Irish cheddar, bacon, wholegrain
mustard vinaigrette

Entree Course

Crab Louis stone crab, baby iceberg,
avocado, grilled asparagus, cherry
tomato, Louis dressing

Tuna Nicoise seared tuna, greens, pearl
potato, Kalamata olives, haricot verts,
tomato, pickled egg, red wine vinaigrette

Crab BLT bacon, heirloom tomato, butter leaf
lettuce

Lobster Roll watercress, tomato, chive,
tarragon dressing

Fish & Chips Ballast Point Beacon #9 battered
fish, tartar, french fries

Market Fish haricot verts, pearl potatoes,
sauce vierge

Shrimp Po' Boy crisp lettuce, heirloom
tomato, poblano aioli, french roll, served
with malt vinegar french fries

Tom Ham's Burger ½ lb. ground rib eye,
lettuce, tomato, balsamic braised
onions, feta, basil aioli, bacon

Fried Chicken Sandwich pickle and jalapeño
slaw, Sriracha aioli, wheat bun

BBQ Brisket Sandwich slow roasted beef
brisket, creamy slaw, house smoky BBQ
sauce, brioche bun

Cioppino Market fish, clams, scallops,
mussels, squid, rustic tomato broth **+\$5**

6oz Prime Top Sirloin Arugula, pickled red
onions, heirloom cherry tomatoes,
poached egg **+\$5**

Dessert Course

New York Cheesecake strawberry chips,

strawberry sauce, macerated

strawberries, whipped cream, micro basil

Cinnamon Apple Crumb Cake with vanilla ice cream

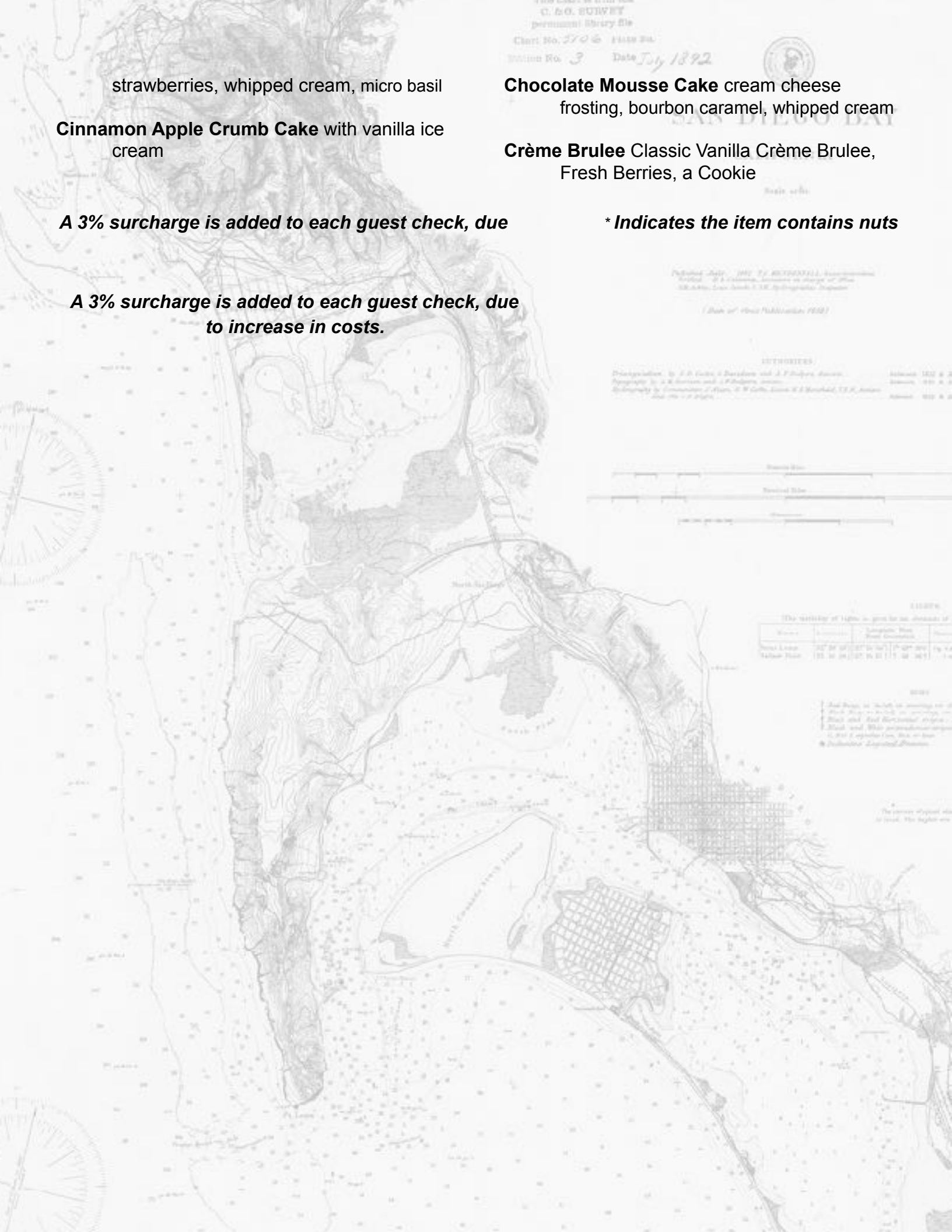
A 3% surcharge is added to each guest check, due

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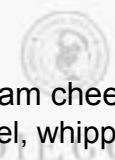
Chocolate Mousse Cake cream cheese frosting, bourbon caramel, whipped cream

Crème Brulee Classic Vanilla Crème Brulee, Fresh Berries, a Cookie

*** Indicates the item contains nuts**



C. S. O. SUWBY
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(Rank of First Lieutenant, U.S.N.)

NOTICES

Photographed by J. B. Coffey & Davidson and J. P. Saylor, Boston. Sailed 1902 & 2
Stereotype by J. B. Coffey and J. P. Saylor, Boston. Sailed 1902 & 2
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The notation of lights is given for the standard of

Color	Direction	Apparent Height	Color
White Light	37° 30' 00" N. 111° 15' 00" W. 100 ft. 100 ft.	100 ft.	White Light
Yellow Light	105° 30' 00" N. 111° 15' 00" W. 100 ft.	100 ft.	Yellow Light

- 1. Red Buoy on North side of anchorage at 100 ft.
- 2. White Buoy on South side of anchorage at 100 ft.
- 3. Black and Red Buoy on anchorage at 100 ft.
- 4. Black and White perpendicular buoy at 100 ft.
- 5. Red & White Buoy on anchorage at 100 ft.
- 6. Buoy on anchorage at 100 ft.

The ground shown on this chart is based on the light-house