



TOM HAM'S
LIGHTHOUSE

Restaurant Week Dinner Menu 2023

3 Course Dinner for \$55

Served September 24th - September 28th

No Restaurant Week Lunch during Sunday Brunch

Please pick 3 courses below

(Beer, Wine or a Cocktail can be selected as a course option)

Starter Course

Lobster Bisque

3 Oysters cocktail sauce, red wine mignonette and horseradish

House Ceviche Avocado, red onion, jalapeño, lime, cilantro, tortilla chips

Chopped Caesar Spanish anchovies, house croutons, pecorino

Entree Course

Beer Braised Beef Short Ribs creamy truffle mashed potatoes, grilled asparagus and a braise reduction

Pan Seared Maine Diver Scallops guajillo grits, andouille sausage, melted leeks, crispy artichokes

Verlasso Salmon seared skin-on salmon, pea puree, bell pepper and green garlic potato hash, baby squash, pea tendrils

Jidori Half Brick Chicken Jidori chicken, preserved meyer lemon couscous, crispy dijon brussel sprouts, pomegranate mint gastrique

Dessert Course

New York Cheesecake strawberry sauce, macerated strawberries, whipped cream

Chocolate Fudge Brownie topped with vanilla ice cream and caramel sauce

Cinnamon Apple Crumb Cake with vanilla ice cream

Creme Brûlée classic vanilla creme brûlée, fresh berries topped with a cookie

A 5% surcharge is added to each guest check, due to increase in costs. Thank you!
One check and an added 18% gratuity for parties of 8 or more.

Specialty Drinks

Bayside Sangria Ravenswood Old Vine Zinfandel, Cointreau, Brandy, Fresh Fruit 10

Aperol Spritzer Aperol, LaMarca Prosecco, topped with Soda Water and Orange Zest 11

Hibiscus Mule Cutwater Spirits Hibiscus Fugu Vodka, Grapefruit Bitters, Lime & Ginger Beer 14

Skrewball Painkiller Skrewball Peanut Butter Whiskey, Orange Juice, Pineapple Juice, Cream of Coconut. Nutmeg 14

Wines By the Glass

Whites

S. Osvaldo - Prosecco, Italy 9
 Beringer - White Zinfandel, California 7
 Sanford - Rose of Pinot Noir, Santa Rita Hills 11
 Ruffino - Pinot Grigio, Italy 9
 Stoneburn - Sauvignon Blanc, Marlborough NZ 9
 Hess - Chardonnay, Monterey 9

Reds

Wild Horse - Pinot Noir, Central Coast 12
 Wente - Merlot, Livermore Valley 10
 Altocedro - Malbec, Argentina 10
 Robert Mondavi - Cabernet Sauvignon, California 9



Ask your server about our “Horn of Plenty” Mug! Originally produced from 1971 - 1973, special pirate drinks were served in a drinking horn mug here at Tom Ham's Lighthouse, supplied by the Otagiri Mercantile Company (same firm responsible for the original Mr. Bali Hai mug). Old Mexico and early San Diego origins colorfully adorned our Tom Ham's menu! Reproduced in 2023 you can now purchase the classic mug here at Tom Ham's Lighthouse!

“Horn of Plenty” Mug - \$20

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SAN DIEGO BAY

CALIFORNIA

Scale 1:60,000

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NOTICES

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 and the U.S. Navy



The position of lights is given by the nearest of

Light	Color	Height, Feet	Range, Miles
San Diego Light	White	117	10
San Diego Light	White	117	10

1. Red buoy, in depth of water 10 fms.
 2. Red buoy, in depth of water 10 fms.
 3. Black and Red buoy, in depth of water 10 fms.
 4. Black and White buoy, in depth of water 10 fms.
 5. Black and White buoy, in depth of water 10 fms.
 6. Red buoy, in depth of water 10 fms.

