

WELCOME TO



The Lighthouse Restaurant serves only the finest quality of beef available. The superb Black Angus Prime Rib and Steaks are complimented by the freshest Seafood available. Fish from our local waters are purchased daily from our local fishery.

At the Lighthouse Restaurant, our wait persons take personal responsibility for every meal they serve. Truly, our pride is their pride, and they have always been an important part of our good reputation.



Round Island Lighthouse



Old Mackinaw Point Lighthouse

*All our entrees are prepared to order.
Please allow us the time to prepare your food carefully.*

The Steak Story

We take pride in the selection of our beef and its preparation...

RARE - Red Center
MEDIUM - Pink Center



MEDIUM RARE - Red Center, Warmer
MEDIUM WELL - No Pink Center

Sorry, we are not responsible for Appearance or Texture of Steaks
ordered Medium Well or Well Done.

Great Beginnings

Stuffed Mushrooms

Fresh mushroom caps generously stuffed with krabmeat and topped with melted cheese.

Jumbo Shrimp Cocktail

Chilled gulf shrimp served with fresh lemon wedge and cocktail sauce.

Escargot

Prepared with a delightful herbed garlic butter, served in a mushroom cap and topped with mozzarella cheese.

Smoked Whitefish Spread

Straits area's finest smoked whitefish spread presented with lemon and cracker. (A House Specialty)

Baked Onion Soup

A rich beef broth topped with melted cheese.

Crab Cake

Maryland-style crab cake served the traditional way.

On the Lighter Side

*Black Angus Burger *Best Burger in Town!!*

Lettuce, Tomato, Onion, Pickle slice served with French Fries and Cole Slaw

Grilled Chicken Breast

Grilled Chicken Breast served on a bun with lettuce, tomato, French Fries and Cole Slaw

Fish & Chips

2 pieces of golden fried Cod with lemon, tartar sauce, served with French Fries and Cole Slaw

Caesar Salad

Crisp Romaine lettuce with parmesan cheese, garlic croutons, caesar dressing with a hint of anchovy

Add Chicken

Gift Certificates for any occasion available from your wait person.
visit us at www.mackinawdining.com

**"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness, especially if you have certain medical conditions."*

Specialty of the House

***Prime Rib of Beef** Slowly and carefully roasted to protect the natural juices of the genuine prime.

Standard Cut 12-14 oz Petite Cut 10-12 oz
To maintain quality we prepare a limited amount daily.

Dinner entrees include

House Salad, Warm Homemade Bread and Potato



Steaks and Chops



- * **Choice Ground Beef Steak** 10 oz. of chopped steak smothered in mushrooms
- * **Filet Mignon** Thick and juicy, cut from the center of the loin. 8 oz.
- * **New York Strip** USDA Choice, flavorful and tender, 12 oz.
- Smoked Pork Chops** Center cut, from Plath's Meat in Rogers City, an all-time favorite
add Sauteed Mushrooms

Pasta

- Fettuccine Alfredo**
Tossed with our buttercream sauce, a touch of garlic and parmesan cheese.
Add Chicken
Add Shrimp

- Spaghetti and Meatballs** *With our own homemade sauce & garlic toast*

Poultry

- Herb Chicken**
Breast of Chicken, sauteed with herbs and mushrooms and served over a bed of wild rice
- Long Island Roast Duckling**
One-half duck, slow roasted and served over a bed of wild rice, bing cherry sauce

From Our Lakes and Oceans

- Broiled Michigan Whitefish** *Fresh from the Straits of Mackinac, butter walnuts, lemon*
- Perch Filets** *Deep fried in a lightly seasoned batter*
- Breaded Jumbo Frog Legs** *Tartar sauce*
- Jumbo Shrimp** *Dipped in our famous batter and fried to a golden brown*
- Broiled Alaskan King Crab Legs** *Drawn butter*
- Lobster Tails** *Broiled, drawn butter*
At your request...A special sauterne added.
Please have your wait person advise the chef. (No Extra Charge)
- Seafood Platter** *Includes shrimp, frog legs and perch*
- Alaskan Salmon Wildcaught**
Broiled with butter, garlic, fresh parsley and lemon

From Land and Sea

- * **Surf and Turf** *Cold water lobster tail and filet mignon*
- * **Filet and Crab Legs** *Generous portions*
- * **Filet and Shrimp** *Gourmet pleasing*

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Desserts

- Chocolate Peanut Butter Pie**
- Old Fashion Strawberry Shortcake**
- New York Style Cheesecake**
- Ice Cream**
- Marvel's Famous Pies** *When Available*
- Ala - Mode**

Ice Cream Drinks

- Grasshopper**
- Ice Cream, Green Creme de Menthe, and Creme de Cacao*
- Brandy Alexander**
- Ice Cream, Brandy and Creme de Cacao*
- Pink Lady**
- Ice Cream, Gin and Grenadine*
- Pink Squirrel**
- Ice Cream, Creme de Almond, and Creme de Cacao*
- Banshee**
- Ice Cream, Creme de Banana, and Creme de Cacao*
- Velvet Hammer**
- Ice Cream, Cointreau, and Creme de Cacao*
- Golden Cadillac**
- Ice Cream, Galliano, and Creme de Cacao*

Coffee Drinks

- Irish Coffee**
- Spanish Coffee**

For the Children

For our friends 12 years and younger

- Child's Spaghetti** *served with Garlic Toast*
- Children's meals below include: Choice of Potato
- Chicken Strips**
- *1/4 lb. Ground Round**
- Shrimp** *Golden Brown*
- *Petite Filet Mignon**
- Perch**
- Hot Dog**

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