Hamburgers and steaks that are served rare or medium-rare may be undercooked and will only be served upon the request of the customer.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.*

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**Appetizers**

**Malibu Coconut Shrimp**
Half pound of shrimp breaded with a sweet orange & coconut batter served with a Malibu rum dipping sauce ... $13.50

**The Ultimate Nachos**
Heaping plate of fried flour tortilla chips smothered with taco meat, jalapenos, shredded cheeses, sour cream, guacamole and salsa ... $10.50

**Mediterranean Salmon Cakes**
Bite-sized version of our zesty entrees made fresh and served with cucumber dill sauce ... $7.75

**Crisp Thin Onion Rings**
Sliced fresh daily, hand dipped in a special blend of seasoned breading and lightly fried... $4.95

**Quesadillas**
Grilled tortillas filled with grilled onions, fresh mushrooms, green peppers, cheddar and jack cheeses ... $8.50
+ with beef - add $3.75  + with chicken - add $3.25

**Iced Shrimp Martini**
with House-made Cocktail Sauce
Gulf shrimp boiled in an herb bath, chilled and served with a tangy cocktail sauce, garnished with surimi crab and fresh lemon... $10.50

**Cheese Nuggets**
A Wisconsin favorite, breaded cheddar cheese lightly fried to perfection ... $6.50

**Starter Trio**
Wisconsin Fried Cheese Nuggets, hand dipped Crisp Thin Onion Rings, and Vanilla Sugar Sweet Potato Fries ... $9.95

**Rice Pilaf** ... $2.50

**Battered Fries** ... $2.50

**Vanilla Sugar Sweet Potato Fries** ... $2.95

**Fettuccine Alfredo** ... $2.95

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*Foodborne illness is a general term referring to illnesses caused by consuming foods that contain pathogenic bacteria, viruses, parasites, or toxins. These illnesses can range from mild to severe and may include symptoms such as nausea, vomiting, diarrhea, abdominal pain, and fever. It is important to follow safe food handling and preparation practices to reduce the risk of foodborne illness.
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**DINNERS**

**SOUPS & SALADS**

**Soup Du Jour**
Signature soups made from scratch.
- Cup ... $3.25
- Bowl ... $3.95

**French Onion Soup**
Homemade with caramelized onions and topped with broiled Swiss cheese ... $4.50
- with garden salad ... $7.25

**Maple Balsamic Salmon Salad***
Broiled salmon on a bed of lettuce with craisins, feta cheese & toasted pecans served with a side of maple balsamic dressing ... $13.50

**Caesar Salad**
A traditional favorite using fresh romaine lettuce, seasoned croutons, shredded double-aged parmesan cheese, and a creamy Caesar salad dressing ... $7.50
- with chicken - add $3.25

**Dressing Choices:**
- French
- Orange Citrus
- Creamy Caesar
- Creamy Bleu Cheese
- Buttermilk Ranch
- Thousand Island
- FF Raspberry Vinaigrette
- Fresh Bleu Cheese

**Ultimate Chef Salad**
Diced turkey, ham, bacon, red onion and tomato, shredded cheddar & jack cheeses and hard boiled egg on a bed of seasonal lettuce ... $8.25
**Combo** - A side salad of our Chef Salad served with a cup of our soup of the day ... $8.95

**French Onion Soup**

**Lake Perch Fillet Sandwich**
Fresh lake perch fillets are lightly breaded and deep fried, served on a grilled ciabatta bun with lettuce and tomato ... $12.50

**Angus Beef Burger***
1/2 lb. fresh angus beef served on a ciabatta bun ... $9.95
- with cheese ... add $1.25
- with bacon ... add $1.50

**Lighthouse Inn**
Wisconsin Maple Syrup Center Cut Pork*
Bacon wrapped, boneless center-cut pork medallioned and topped with a peppery sauce prepared with grilled onions, maple syrup and added spices … $15.50

Wine Suggestion: Merlot

Barbequed Pork Ribs
Half a rack of mouthwatering pork ribs smothered with “Sweet Baby Rays” barbeque sauce … $18.95

Wine Suggestion: Cabernet Sauvignon

10 oz. Sirloin Steak*
A flavorful, angus center cut top sirloin steak seasoned with butter and Montreal spice, garnished with crisp onion rings … $26.95

Wine Suggestion: Pinot Noir

Fresh Italian Sausage in a Fire Roasted Tomato Cream Sauce* (no entrée side included)
Seasoned sausage sautéed in a cream sauce, fire roasted tomatoes, Stravecchio parmesan cheese, garlic and tossed with rigatoni pasta … $14.95

Wine Suggestion: Cabernet Sauvignon

12 oz. Ribeye*
USDA cut ribeye with a maximal level of marbling, juicy and garnished with crisp onion rings … $29.95

Wine Suggestion: Merlot

Broccoli Stuffed Chicken* 30 year favorite
Tender chicken breast, stuffed with broccoli, almonds, and assorted cheeses. Served over a bed of rice pilaf. Traditional favorite for over 30 years! … $13.25

Wine Suggestion: Chardonnay

Chicken Parmesan
Stuffed with parmesan, breaded and fried, over pasta, with a sweet & tangy marinara, garnished with parsley and parmesan cheese … $14.95

Wine Suggestion: Pinot Noir

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Planked Thai Chili Glazed Salmon*
Cedar plank baked Norwegian salmon fillet with a flavorful sweet-spicy Thai Chili glaze … $18.95

Great Lakes Parmesan
Baked Whitefish
Great lakes whitefish drizzled with lemon and Chablis, baked until light and flakey. This fresh fish is then topped with savory seasonings and shredded double-aged parmesan cheese … $17.95

Seafood Stuffed Sole
topped with a Sherry Newburg Cream Sauce
Shrimp, crab and flavorful spices rolled inside tender sole fillets drizzled with a sherry cream sauce … $18.25

Buttered Trout with Parsley
Pan-fried fillet with browned butter, fresh parsley and fried capers … $15.95

Mediterranean Salmon Cakes
with Cucumber Dill
A zestful Mediterranean twist to a popular combination of ingredients including garbanzo beans, squeezed lime, grated cheese and salmon. Medallions served over our homemade cucumber dill sauce and topped with sliced black olives … $10.95

Malibu Coconut Shrimp
Half pound of shrimp breaded with a sweet orange & coconut batter served with a Malibu rum dipping sauce … $18.95

Seafood Stuffed Sole
with Cucumber Dill
A zestful Mediterranean twist to a popular combination of ingredients including garbanzo beans, squeezed lime, grated cheese and salmon. Medallions served over our homemade cucumber dill sauce and topped with sliced black olives … $10.95

Buttered Trout with Parsley
Pan-fried fillet with browned butter, fresh parsley and fried capers … $15.95

ENTREES INCLUDE A CHOICE OF THE FOLLOWING (unless indicated):
- battered French fries
- sweet potato fries $1.00 extra
- natural fried potato chips
- rice pilaf
- baked potato
- loaded baked potato $1.50 extra
- homemade crisp thin onion rings
- cheese nuggets $3.50 extra
**DINNER TRADITIONAL PLATTERS**

- Baked and sautéed fish prepared in Chablis, butter, and lemon. Served with drawn butter.
  - Baked Haddock $14.25
  - Broiled Salmon* $18.95
  - Baked Whitefish $16.50
  - Sautéed Gulf Shrimp $15.95

- Our deep fried fish are lightly breaded and fried to a golden brown. Served with homemade tartar sauce.
  - Deep Fried Haddock $14.25
  - Deep Fried Lake Perch $17.95
  - Deep Fried Gulf Shrimp $15.95

**DINNER FRIDAY FISH FEATURES**

Our deep fried fish are lightly breaded and fried to a golden brown. The platters listed below include choice of potato, coleslaw & rye bread.
  - Deep Fried Perch $16.95
  - Deep Fried Haddock $12.25

**DESSERTS**

- **Historical Two Rivers Sundae**
  Locally made Cedar Crest Ice Cream
  Hot Fudge / Caramel / Strawberries / Chocolate
  Small ... $3.50  Large ... $4.50

- **Strawberry Schaum Torte**
  Home-baked meringue topped with Cedar Crest deluxe vanilla ice cream and smothered with strawberries and dollops of whipped cream ... $3.75

- **Homemade Baked Alaska**
  Deluxe vanilla Cedar Crest ice cream spooned onto a layer of white cake and then topped with a layer of meringue. Baked to a golden brown ... $3.75

- **Granny Smith Carmel Apple Pie**
  Buttery caramel and toffee-studded custard hug fresh Granny Smith apples on a shortbread crust ... $5.25

- **Deluxe Chocolate Turtle Cake**
  Moist chocolate cake filled with caramel cream mousse and covered with chocolate butter icing. Topped with chocolate curls and pecans ... $6.95

- **New York Style Cheesecake**
  Traditional smooth, creamy cheesecake with a thin graham cracker crust and choice of strawberry, blueberry or cherry topping ... $4.95
An oil painting in the Gull’s Nest Lounge uses fallen timbers and dark skies to portray an uncompleted hotel complex on the shores of Lake Michigan during the mid 1960’s. The “ruins in Two Rivers” dates to 1964 when a Madison based company called “Lake Michigan Properties” announced that they would build a hotel complex in the city.

The luxurious plans included an 80 guest room complex with swimming pool, massive dining hall for some 600 guests, cocktail lounge, patio dining overlooking Lake Michigan, gazebos on the beach, meeting rooms, 3000 square feet of professional offices, a barber shop and a beauty salon. The hotel, named THE TWO RIVERS LODGE, would span 524 feet along the shore at a cost of nearly 1 million dollars (1964). The ground breaking on May 8, 1965 is said to have included: a ribbon cutting by Governor Warren Knowles, a parade with marching bands, American Legion color guard and bugle corps., Miss Two Rivers, and a fleet of commercial fishing tugs lined up off the shore during the event.

A few months later, with over $370,000 in work completed, it was uncovered that no final mortgage for the complex had ever been secured. Lake Michigan Properties walked away from the venture leaving a shell of a building behind.

Six years later James and Barbara Van Lanen, real estate developers, met with Seymour Althen, a local reporter, to tour the ruins. Looking beyond the fallen rubble at the site, Van Lanen said, “This location is perfect.” In late 1972, the portions of the construction which were deteriorating from the weather were demolished, and portions which still met strict inspection were salvaged. The enthusiasm and hard work of the Van Lanens had brought new life to the project. On July 20, 1973, the Carlton on the Lake (now the Lighthouse Inn) opened its doors for business.

Almost 40 years later, five members of the Van Lanen family work in the day to day operation of the Lighthouse Inn: James and Barbara, Jim Jr., Laura and Jeff Werner along with grand children working part time.