

# Restaurant Week Lunch Menu 2020

\$15 Pick Drink + One Course / \$20 Pick  
Two Courses Served January 20th - January 25th

No Restaurant Week Lunch service during Sunday Brunch

## Starter Course

- Crudo** citrus, olive oil, sea salt, avocado, Fresno chili
- House Ceviche** avocado, red onion, tomato, lime, cilantro, tortilla chips
- Oysters on the Half** 3 oysters, cocktail sauce, red wine mignonette

**Calamari** honey chili lime sauce

- Lobster Bisque**
- Lighthouse Greens** shaved vegetables, sliced apple, 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, hard boiled egg, red onions, Louis dressing
- Tuna Nicoise** seared tuna, greens, pearl potato, Kalamata olives, haricot verts, tomato, pickled egg, red onions, red wine vinaigrette
- Crab BLT** bacon, heirloom tomato, butter leaf lettuce
- Lobster Roll** watercress, tomato, chive, tarragon dressing
- Fish & Chips** Fall Brewing Tom Ham's Pilsner battered fish, tartar, french fries
- Market Fish** haricot verts, pearl potatoes, sauce vierge

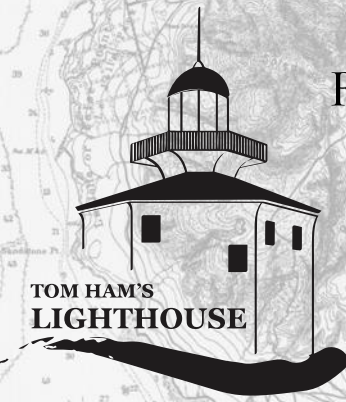
- Shrimp Po' Boy** crisp lettuce, heirloom tomato, poblano aioli, french roll, served with malt vinegar french fries
  - Tom Ham's Burger** ½ lb. ground rib eye, lettuce, tomato, balsamic braised onions, feta, basil aioli, bacon
  - Fried Chicken Sandwich** pickle and jalapeño slaw, Sriracha aioli, wheat bun
  - BBQ Tri-Tip Sandwich** slow roasted Tri-Tip, creamy slaw, house smoky BBQ sauce, brioche bun
  - Cioppino** Market fish, clams, scallops, mussels, squid, rustic tomato broth
- +\$3**

## Dessert Course

- New York Cheesecake** strawberry chips, strawberry sauce, macerated strawberries, whipped cream
- Cinnamon Apple Crumb Cake** with vanilla ice cream
- Chocolate Mousse Cake** cream cheese frosting, bourbon caramel, whipped cream
- Crème Brulee** classic vanilla crème brulee, fresh berries, madeleine cookie

A 4% surcharge is added to each guest check, due to increase in costs.

\* Indicates the item contains nuts



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Weekly Specialty Drinks

Hibiscus Mule

Cutwater Spirits Hibiscus Fugu Vodka, grape  
fruit bitters, lime & ginger beer 9.50

Bayside Sangria

Ravenswood Old Vine Zinfandel,  
Cointreau, brandy, fresh fruit 10

Berry Vodka Spritzer

Nostrum: Strawberry Cascara Ginger Shrub  
Stoli RazBerl and BlueBerl, Soda, Sprite, Fresh  
Strawberry and a sprig of mint 9.50

Skrewball Painkiller

Skrewball peanut butter whiskey,  
orange juice, pineapple juice, cream of  
coconut, nutmeg 10

Wines by the Glass

Whites

- LaMarca - Prosecco, Italy 7.50
- Woodbridge - White Zinfandel, California 6
- Sanford -Rose of Pinot Noir, Santa Rita Hills 9
- Ruffino - Pinot Grigio, Italy 7
- Stoneburn - Sauvignon Blanc, Marlborough NZ 8
- Hess - Chardonnay, Sonoma 11

Reds

- Wild Horse - Pinot Noir, California 10
- Wente - Merlot, Livermore Valley 9
- Trapiche - Malbec, Argentina 7.50
- Ravenswood - Cabernet Sauvignon, California 8

Juneshine

- Juneshine 16oz Can Blood Orange Mint 9
- Juneshine 16oz Can Honey Ginger Lemon 9

32 draft beers on tap included in Restaurant Week Option  
(ask server for beer list)

Win a \$50 Gift Card to Tom Ham’s Lighthouse  
Simply, take a pic of your SDRW experience, post and tag  
@tomhamslighthouse –

3 Winners Announced January 31st



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Thank You!

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