

# The Lighthouse

an  Immanuel care community



## Appetizers

### Chicken Quesadilla

Tender chicken chunks, peppers & onions and lots of melted cheddar cheese together in a warm flour tortilla with sour cream and fresh Pico de Gallo.

### Boneless Chicken Wings

All white meat, lightly breaded and flash fried to a crispy golden. Choose from homemade ranch, bleu cheese or barbecue sauce.

### Shrimp Cocktail

Four jumbo poached tiger shrimp served with zesty cocktail sauce and fresh cut lemon wedges.

### Always Available

Cottage Cheese, Fruit, Jell-O

## Soup & Side Salads

Dressing selections: Homemade Ranch, Blue Cheese, Dorothy Lynch, Italian

### The House

Fresh local greens, carrot, red onion, grape tomato, cheddar cheese and garlic croutons.

### All Hail Caesar

Crisp romaine hearts, garlic croutons, aged Parmesan cheese and creamy Caesar dressing.

### Fuji Apple

Fresh local greens, red onion, crumbled bleu cheese, candied pecans and Fuji apple crisps, dressed with creamy Fuji apple vinaigrette.

### Chef's Featured Soup

Be sure and ask your server for today's selection.

## Entrée Salads

### Fuji Apple

Fresh local greens, red onion, crumbled bleu cheese, candied pecans and Fuji apple crisps, dressed with our chef's own creamy Fuji apple vinaigrette topped with choice of grilled chicken or salmon.

### All Hail Caesar

Crisp romaine hearts, gently tossed with garlic croutons, aged Parmesan cheese and creamy Caesar dressing topped with choice of grilled chicken or salmon.

## Create an Omelet

Whoever said breakfast is not for dinner, has never experienced one of our fluffy two-egg omelets. Choose any four fillings served piping hot with crispy hash browns and fresh fruit.

Pit Ham  
Smoked Bacon  
Grilled Chicken

Bell Pepper  
Tomato  
Onion

Mushroom  
Sharp Cheddar Cheese  
Gruyere Cheese

# Entrées

Served with choice of two sides.

## Rainbow Chicken

Tender chicken breast pan seared finished with tomatoes, bacon crumbles, cheddar cheese and green onion, finished with house made honey mustard.

## Beer Battered Fish & Chips

Wild caught Alaskan cod filets flash and fried until golden, served with tartar sauce.

## Alaskan Salmon

Gently dusted with kosher salt and cracked black pepper, pan roasted to sear in the juices and finished with creamy lemon sauce.

## Chef's Feature

Ask for today's selection.

# Handheld

Served with choice of two sides.

## Immanuel Burger

Our signature burger is 1/3 lb. of the freshest Nebraska beef, hand-pattied and seared to perfection. Crispy bacon, Gruyere cheese, lettuce, tomato and fresh basil aioli on a toasted brioche bun.

## Classic Reuben

Invented in Omaha at the Blackstone Hotel in 1920. Grilled marble rye, loaded with tender corned beef, creamy Swiss cheese, sauerkraut and Thousand Island dressing.

## Pick Two

Choose from today's featured soup selection, house salad or 1/2 sandwich. Sandwich options are smoked ham, deli turkey, BLT or salad option of the day.

## Club Sandwich

Smoked turkey and ham, crisp bacon, lettuce, tomato and mayo layered between toasted wheat bread.

# Sides

Baked Potato  
French Fries

Mashed Potatoes & Gravy  
Onion Rings

Vegetable Special  
Fresh Fruit

# Sweet Finishes

## New York Cheesecake

New York style cheesecake recipe featuring a traditional graham crust and rich creamy filling, accented with raspberry sauce.

## Hand-Dipped Ice Cream Sundae

Vanilla bean ice cream with your choice of chocolate or caramel sauce crowned with fresh whipped cream and a maraschino cherry.

## On the Healthier Side

We offer a variety of low sugar desserts. Ask your server for today's selection.