

GHOST LIGHT

RESTAURANT & LOUNGE

Sunrise Breakfast \$12

Two eggs your style with choice of crisp applewood smoked bacon, country pork sausage links, or black forest grilled ham. Served with grilled breakfast potatoes & your choice of toast.

Classic Buttermilk Pancakes \$12

Three light & golden-brown pancakes dusted with powdered sugar. Served with sides of creamy butter & maple syrup.

Add choice of breakfast meat for \$3

Blueberry Pancakes \$14

Classic buttermilk made even better with loads of fresh blueberries.

Create Your Own Omelet \$14

Three scrambled eggs, combined with your choice of toppings. Served with grilled breakfast potatoes & choice of toast. Toppings include diced onions, bell peppers, tomatoes, mushrooms, applewood smoked bacon, country pork sausage links, black forest grilled ham & cheddar jack cheese.

A La Carte:

Grilled potatoes \$4

Cereal with 2% milk \$6

Additional egg \$3

Toast \$3.50

Sourdough white, organic multigrain, or seeded rye.

Breakfast meat \$5

Applewood smoked bacon, country pork sausage links, or black forest grilled ham.

Steak & Eggs \$15

Two eggs your style, NY Strip steak prepared as you wish, grilled breakfast potatoes, & your choice of toast.

Fresh Fruit & Yogurt \$12

Fresh cut melons, pineapple, & berries surrounding a cup of creamy fruit yogurt.

French Toast \$12

Thick cut bread dipped in cinnamon & vanilla custard, griddled golden brown. Served with sides of creamy butter & maple syrup.

Add choice of breakfast meat for \$3

Breakfast Wrap \$15

Three scrambled eggs with onions, peppers, applewood smoked bacon, country pork sausage links, & cheddar jack cheese wrapped in a spinach tortilla. Served with grilled breakfast potatoes, sides of salsa & sour cream.

Avocado Toast \$10

Organic sprouted, seeded multigrain toast topped with fresh mashed avocado with cilantro, sea salt, & fresh lime juice.

Add an over easy egg on top for \$2

Beverages:

Fresh brewed coffee \$3.50

Pot of tea \$3.50

Juice – 12 oz. glass \$3.50

Orange, Cranberry, or Apple.

Assorted soft drinks

Coke, Diet Coke, Sprite, Mr. Pib, Ginger Ale, & Lemonade.

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Great Beginnings

French Onion Soup \$9

*Classic Red Wine Beef Stock with Caramelized Onions,
Thyme, Croutons & Gruyere Cheese*

Butternut Squash Soup \$8

*Butternut Squash, Cinnamon Cream, Shallots,
Nutmeg & Seasoned Sunflower Seeds*

Hummus \$13

*Olive Tapenade, Fried Chickpeas, Heirloom Carrots,
Roasted Red Pepper, & Pita Chips*

German Soft Pretzel \$13

*Salted Jumbo Pretzel, Mornay & Mustard
Dipping Sauces*

Battered Calamari * \$14

Cherry Pepper Relish & Chipotle Aioli

Chicken & Lemongrass Potsticker \$11

*Savory Potstickers filled with Chicken & Lemongrass
Served with a Sweet Thai Chili*

Roasted Brussel Sprouts \$12

*Fresh Roasted Sprouts Tossed in Pancetta &
a Warm Sun-dried Tomato Vinaigrette*

Salads

Add Chicken \$7 • add Salmon \$10 • add Steak \$11

Cleveland Cobb \$16

*Romaine lettuce, Cherry Tomatoes, Red Onions,
Hard Boiled Eggs, Applewood Smoked Bacon,
Crumbled Blue Cheese, Avocado, Crispy Chicken
& Buttermilk Ranch*

Simple Green \$12

*Red & Green Leaf/Baby Romaine Ribbons, Cherry
Tomatoes, Cucumbers, Goat Cheese, Red Onion
& Balsamic Vinaigrette*

Classic Caesar Salad \$11

*Romaine Lettuce, Shaved Parmesan Cheese
Focaccia Croutons & Caesar Dressing*

Baby Kale \$13

*Baby Kale, Cranberries, Blue Cheese &
Warm Bacon Vinaigrette*

Handhelds

*Comes with Side of French Fries, Side Caesar Salad
or Side Simple Green Salad is Available for Upcharge of \$2*

Theater Steak Burger * \$17

*½ Pound Angus Blend, Lettuce, Tomato,
Ghost Sauce, Choice of Cheese on a Martin's Bun*

Southwestern Black Bean Burger \$15

*Ground Black Beans, Peppernota, Tomato, Arugula
& Chipotle Aioli on a Martin's Bun*

Crab Cake Sandwich * \$21

*Jumbo Lump Crab, Celery, Grain Mustard, Lettuce,
Tomato, & Old Bay Tartar Sauce on a Martin's Bun*

French Dip \$21

*Slow-Roasted NY Strip, Caramelized Onions &
Provolone on a Sourdough Sub Roll*

Main Attractions

Brick Pressed ½ Chicken * \$26

*Roasted Fingerling Potatoes, Cherry Peppers, Garlic
Shallots & Herb Jus Lie*

Ghost Light Gnocchi * \$25

*Breaded Chicken, Sweet Corn, Shallots &
Parmesan Cheese*

Everything Bagel Salmon * \$27

*Candied Sunchokes, Roasted Fingerling Potatoes &
Carrot Puree*

Short Rib Bourguignonne * \$32

*Braised Short Rib, Pommes Puree, Carrots,
Mushrooms, Onions & Bacon Lardons*

Grilled New York Strip * \$39

*Broccolini, Yukon Gold Whipped Potatoes &
Cabernet Demi Glace*

Captain Tony's Fish & Chips * \$23

*Tempura Battered Lake Erie Walleye,
Napa Cabbage Slaw & Homemade Tartar Sauce*

Lasagna Bolognese \$22

*Layered Lasagna in Bechamel Sauce,
Plum Tomatoes & Rosemary*

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

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Cocktails

Crowned Jewel Mule	\$14
<i>Ketel One vodka, ginger beer, cranberry juice, blood orange bitters, fresh lime juice</i>	
Margarita	\$14
<i>Corazón Blanco tequila, Cointreau, fresh lime juice, housemade simple syrup</i>	
Espresso Martini	\$14
<i>Tito's handmade vodka, coffee liqueur, espresso, housemade simple syrup, optional creamer</i>	
Knob Creek Rye Old Fashioned	\$14
<i>Knob Creek Rye, housemade simple syrup, orange bitters</i>	
Crowne Rose Manhattan	\$14
<i>Four Roses bourbon, M&R sweet vermouth, Angostura bitters</i>	
Bee's Knees	\$14
<i>Hendrick's gin, honey, fresh lemon juice</i>	
Bloody Maria	\$14
<i>Corazón Blanco tequila, housemade Bloody Mary mix</i>	
Storm's Brewing	\$14
<i>Myers's dark rum, Cointreau, fresh lime juice, Fever-Tree ginger beer</i>	

Zero Proof

Garden & Ginger	\$8
<i>Seedlip Garden 108, Fever-Tree ginger ale, rosemary</i>	
Cranberry Refresher	\$8
<i>Cranberry juice, pomegranate, fresh lime juice, fresh orange juice, Fever-Tree ginger ale</i>	
Mint & Honey Mule	\$8
<i>Sweet honey, muddled fresh mint, Fever-Tree ginger beer</i>	

Beers

Draft

Michelob Ultra	\$6
Great Lakes Seasonal	\$8
Fat Tire	\$8
Modelo Especial	\$8

Bottled / Packaged

Bud Light	\$5
Miller Lite	\$5
Heineken	\$6
Corona Extra	\$6
Dogfish Head 60 Minute IPA	\$6
Lagunitas Little Sumpin' Sumpin'	\$6
Michelob Ultra	\$5
Budweiser	\$5
Labatt Blue	\$5
Labatt Blue Light	\$5
Stella Artois	\$6
Guinness	\$7
Blue Moon Belgian White	\$6
Heineken 0.0	\$5
Angry Orchard Hard Cider	\$5
White Claw Hard Seltzer	\$6

Wines

Whites

	<i>Glass / Bottle</i>
Trimbach Classic Riesling   	\$14 \$52
<i>Alsace, France</i>	
<i>Stone fruit aromas, light acidity, refreshing mineral notes</i>	
Clean Slate Riesling	\$10 \$36
<i>Mosel, Germany</i>	
<i>Tangy, lively and elanced with notes of lime, peach, and minerals</i>	
Masi Masianco Pinot Grigio, Friuli D.O.C. 	\$10 \$36
<i>Venezia, Italy</i>	
<i>Refreshing with subtle hints of sweetness and flowers, plus ripe apples</i>	
Castello Banfi, San Angelo Pinot Grigio	\$10 \$32
<i>Tuscany, Italy</i>	
<i>Pale straw yellow color. The scents of pear, peach and citrus fruits meet to create an intense, floral and fruity fragrance.</i>	
Emmolo Sauvignon Blanc  	\$10 \$36
<i>Napa & Solano, California</i>	
<i>Subtle notes of nectarine, ripe honeydew, tangerine and a hint of guava</i>	
Kim Crawford Sauvignon Blanc	\$13 \$48
<i>Marlborough, New Zealand</i>	
<i>Light bodied with vibrant, zesty acidity</i>	
One Hope Chardonnay 	\$9 \$32
<i>California</i>	
<i>Aromas of fresh apple and pear, nutmeg, cloves, and vanilla bean</i>	
Sea Sun Chardonnay by Wagner	\$9 \$32
<i>California</i>	
<i>Round and creamy with flavors of lemon, cinnamon and oak</i>	
Josh Cellars Chardonnay 	\$10 \$36
<i>California</i>	
<i>Bright citrus and honey, with a touch of oak character, and hints of peach</i>	

Bubbles & Rosés

	<i>Glass / Bottle</i>
La Marca Prosecco 	\$9 \$32
<i>Prosecco, Italy</i>	
<i>Aromas of green apple, white peach, honeysuckle and pleasing minerality</i>	
Piper Sonoma Brut Rosé 	\$13 \$44
<i>Sonoma County, California</i>	
<i>Crisp with aromas of fresh cranberry, red fruit, tangerine and guava</i>	
Cote des Roses Rosé	\$13 \$44
<i>Languedoc, France</i>	
<i>Aromas of summer fruits, cassis and redcurrant floral notes of rose along with hints of grapefruit</i>	

Reds

	<i>Glass / Bottle</i>
Meiomi Pinot Noir	\$11 \$36
<i>California</i>	
<i>Aromas of tobacco, dark fruits and berries complemented by notes of cedar</i>	
ERATH Resplendent Pinot Noir	\$12 \$44
<i>Willamette Valley, Oregon</i>	
<i>Juicy palate packed with fresh raspberry, huckleberry, blackberry and spice</i>	
Murphy-Goode Red Blend	\$9 \$32
<i>California</i>	
<i>Dark fruit, black pepper, and a touch of vanilla with a smooth finish</i>	
Banfi Centine Toscana IGT Red Blend   	\$9 \$32
<i>Tuscany, Italy</i>	
<i>Intense and fragrant, with dark fruit and floral nuances and hints of spice</i>	
Decoy by Duckhorn Merlot  	\$18 \$57
<i>California</i>	
<i>Luxurious and rustic with juicy layers of black cherry, raspberry, and plum</i>	
30 Degrees Cabernet Sauvignon  	\$9 \$32
<i>Paso Robles, California</i>	
<i>Dry, full bodied with ripe black cherry leading black currant and red berries</i>	
Josh Cellars Cabernet Sauvignon 	\$11 \$40
<i>California</i>	
<i>Aromas of blackberry, toasted hazelnut and cinnamon, complemented by hints of vanilla and toasted oak.</i>	
Triventio Reserve Malbec	\$9 \$32
<i>Argentina</i>	
<i>Ripe plums, raspberries, and notes of vanilla with sweet tannins</i>	