

GHOSH LIGHT

RESTAURANT & LOUNGE

Great Beginnings

French Onion Soup \$8

Slow simmered sweet onions in a red wine enhanced beef stock, & topped with melted golden brown cheese

Hummus Platter \$12

Served with Kalamata olives, goat cheese, crisp fresh vegetables, & warm naan bread

Onion Ring Tower \$11

Crispy fried rings served with house peppercorn buttermilk ranch & bbq sauce for dipping

Rueben Dip \$14

Combination of shaved corned beef, sauerkraut, & swiss cheese, then baked. Served with crisp baguette bread for dipping.

Crispy Brussel Sprouts \$9

Fresh sprouts, flash fried with diced Applewood smoked bacon & drizzled with a balsamic vinegar reduction

German Soft Pretzel \$12

Jumbo imported pretzel complimented with creamy brie cheese & honey stone ground mustard

Features

Captain Tony's Lake Erie Walleye \$28

Jumbo filet of Lake Erie's finest breaded & golden brown. Served with Yukon gold mashed potatoes & fresh seasonal vegetable

NY Strip Sirloin Steak \$32

Chargrilled 12oz Angus beef topped with herbed butter served with Yukon gold mashed potatoes & fresh seasonal vegetable

North Atlantic Salmon \$26

Grilled salmon with a honey citrus soy glaze over Yukon gold mashed potatoes & fresh seasonal vegetable

Shrimp Scampi \$25

Shrimp sautéed with creamy garlic butter sauce, white wine, & fresh lemon served over a bed of fettucine

Grilled Pork Ribeye \$24

Prime cut 8oz pork with a Caribbean jerk butter rum sauce over Yukon gold mashed potatoes & fresh seasonal vegetable

Chicken Piccata \$24

Sauteed chicken breast with white wine, lemon, butter, fresh mushrooms, & capers, served on a bed of fettuccine pasta

Braised Beef Short Rib \$28

Boneless half pound of slow cooked Angus beef in a rich red wine rosemary brown sauce, nestled on Yukon gold mashed potatoes

From the Garden

Cleveland Cobb \$15

Romaine lettuce layered with tomatoes, red onions, hard boiled eggs, crumbled applewood smoked bacon, bleu cheese, & crisp fried chicken topped with avocado & served with house buttermilk ranch dressing

Artisan Salad \$12 • Half \$7

harvest greens, diced red beets, candied pecans, baby tomatoes, english cucumber & topped with crumbled goat cheese & house balsamic

Classic Caesar Salad \$10 • Half \$6

Romaine lettuce, shaved imported parmesan cheese, house made croutons, & Caesar dressing

Additions

4oz Chicken \$4 • 4oz Salmon \$6 • 6oz NY Strip Steak \$8

Handhelds

**All sandwiches served with parmesan rosemary potato tots*
Substitute a half salad or cup of soup for an additional charge*

Theater Steak Burger \$15

Half pound of Angus beef with lettuce, tomato, pickles, & choice of cheese on egg knot bun

Southwestern Black Bean Burger \$14

Ground black beans, bell peppers, tomato, cilantro, creamy avocado, & arugula with a kick of chipotle aioli on a brioche bun

Nashville Fried Chicken Sandwich \$14

Crispy buttermilk breaded in spicy red hot honey sauce with lettuce, tomato, & dill pickle on a toasted pretzel bun

BBQ Pulled Pork Sandwich \$13

Slow braised & piled high, then drizzled with a Memphis house BBQ sauce topped with sweet chili slaw on egg knot bun

Tuscan Chicken Sandwich \$14

Grilled chicken topped with fire roasted red peppers, provolone, prosciutto, arugula, & lemon basil mayo on a toasted ciabatta roll

The Finale

Ghost Light Bananas Foster \$7

Cinnamon sugar baked puff pastry, brown sugar rum glaze, sliced bananas & roasted pecans served with vanilla ice cream

Lemon Berry Mascarpone Cake \$7

Layered lemon cream cake, streusel topping, cranberries, blueberries, & raspberries with rich mascarpone icing

Chocolate Bundt Cake \$7

Warm chocolate round bundt cake filled with decadent ganache, presented with raspberry & vanilla sauces

NY Cheesecake \$7

Rich, sweet, & slightly tangy cheesecake on a buttery graham cracker crumb crust, topped with fresh berries