

# GHOSTLIGHT

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 fettuccine*

### 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

*Sautéed 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*