Parkers' Lighthouse®

Thanksgiving Dinner

Choice of one appetizer, one entree, and one dessert $92

APPETIZERS

(Choose one)

New England Clam Chowder
Housemade Herb Crackers

Cheddar-Butternut Squash Beer Soup
Soft Pretzel Crouton, Chives

Autumn Harvest Salad
Honey Crisp Apple, Black Kale, Arugula, Feta,
Chipotle Candied Pecan & Pepitas,
Mustard Truffle Dill Dressing

Classic Caesar
Crisp Romaine, Caesar Dressing,
Croutons, Shaved Parmesan

Oysters on a Half Shell
Mignonette, Cocktail Sauce, Lemon

Shrimp Cocktail
Jumbo Shrimp with Cocktail Sauce and Lemon

DESSERT

(Choose one)

Pumpkin Cheesecake
Whipped Cream, Cranberry Jam

Warm Chocolate Brownie Custard
Flourless, Toasted Walnuts, Caramel Sauce,
Chocolate Sauce, Vanilla Ice Cream

Warm Butter Cake
Strawberry Purée, Streusel Crumble,
Vanilla Ice Cream

Crème Brûlée
Macerated Berries

Trio of Fresh Fruit Sorbets

ADDITIONAL SIDES

Mac & Cheese 19
Gruyère, Smoked Gouda, Cavatappi Pasta
Make it Lobster Mac . . . 32

Yukon Gold Mashed Potatoes. . . . 10

Grilled Asparagus 15

ENTRÉES

(Choose one)

Roasted Turkey Breast
Herb Brioche Stuffing, Cranberry Mustard Compote, Garlic Green Beans,
Yukon Gold Whipped Potatoes, Pommery Gravy

Mixed Grill
Mesquite-Grilled Day Boat Catch, Shrimp & Scallop Skewer,
Jumbo Lump Crab Cake, Garlic Roasted Fingerling Potatoes, Roasted Seasonal Vegetables,
Lemon Butter, Almond Romesco Sauce

Seafood Bucatini Arrabiata
Gulf Shrimp, Sea Scallops, Manila Clams, Mussels, Garlic Butter, Parmesan

Mesquite Grilled Salmon
Poblano Creamed Corn, Masa Gnocchi, Spinach, Aji Verde, Cilantro

Chicken Milanese
Crispy Half Chicken, Roasted Cherry Tomato & Arugula Salad, Poulette Au Jus,
Truffle Aioli, Chives, Lemon

Bourbon Braised Short Rib
Spinach, Sweet Potato Mash, Salsa Macha

7 oz. Filet Mignon*
Whipped Potatoes, Grilled Asparagus, Béarnaise Sauce
Add 6 oz. Lobster Tail …39

14 oz. NY Strip Steak *
Whipped Potatoes, Grilled Asparagus, Cognac Cream
Add 6 oz. Lobster Tail …39

Korean Fried Cauliflower
Gochujang Glaze, Grilled & Soy Pickled Shiitake,
Yuzu-Lime Crema, Shaved Bok Choy, White Rice

Children's Menu

Choice of one entree and one dessert • 10 & Under • $39

ENTRÉES

Roasted Turkey Breast
Herb Brioche Stuffing, Cranberry Mustard Compote, Garlic Green Beans,
Yukon Gold Whipped Potatoes, Pommery Gravy

Mesquite Grilled Salmon
Yukon Gold Whipped Potatoes, Seasonal Vegetables

Cavatelli Pasta with Grilled Chicken
Choice of Marinara or Alfredo Sauce, Parmesan Cheese

DESSERT

Pumpkin Cheesecake, Vanilla Ice Cream, Sorbet
or Chocolate Chip Cookie Sundae

THE DRINK LIST

PARKERS' SIGNATURE COCKTAILS 18

Made with fresh seasonal ingredients & premium spirits

Mango Mojito
Parrot Bay Mango Rum, Lime, Mint, Mango

Whisky Business
Woodinville Rye, Joto Yuzu 'The Citrus One' Sake, Lemon Juice, Angostura Bitters, Lemon Zest

Pomegranate Basil Smash
Chopin, Pomegranate Juice, Pama, Simple Syrup, Basil Leaf

La Pasión
Ketel One, Chinola Passionfruit Liqueur, Aperol, Lime Juice, Vanilla Simple Syrup

Spicy Seed Margarita
21 Seeds Cucumber Jalapeño Infused Tequila, Cointreau, Lime Juice, Simple Syrup, Tajin Rim

Pacific Sunset
Aspen Vodka, Fresh Watermelon, Lemon Juice, Basil

Blue Ember Breeze
Maker's Mark, Blueberry Pineapple Syrup, Lemon

Raspberry Fizz
Nolet's Gin, Luxardo Limoncello, Chambord, Lemon Juice, Iced Tea, Raspberry

Guava Groove
Volcan Tequila, 400 Conejos Mezcal, Guava Puree, Pineapple & Lime Juice

PARKERS' ULTIMATE BLOODY MARY 21
Chopin, Applewood Smoked Bacon, Gherkin Pickle Stuffed Olive, Jumbo Shrimp-Wrapped Tomolive, Garlic-Stuffed Olives, Celery, Bacon Salt, Lemon & Lime

CRAFT BEER

DRAFTS

Beachwood	Long Beach	5.5%	Blonde Ale	10
Elysian Space Dust	Seattle	8.2%	Double IPA	10
Anderson Valley Boont	Boonville	5.8%	Amber	11
Figueroa Mountain Guava Point	California	7.2%	IPA	10.5
Modelo	Mexico	4.5%	Lager	9.5
Latitude 33 Blood Orange	Vista, CA	7.2%	IPA-American	10.5
Golden Road Mango Cart	Los Angeles	4.0%	Wheat Ale	10
Lost Coast Revenant	Eureka, CA	7.0%	IPA	9.5
Maui Brewing Pineapple Mana	Hawaii	5.5%	Wheat	10
Enegren Schoner Tag	Moorpark, CA	5.0%	Hefeweizen	10
Stella Artois	Belgium	5.0%	Pilsner	10
Harland Brewing	San Diego	6.5%	Hazy IPA	11

BOTTLES

North Coast Brother Thelonius	Ft. Bragg CA	9.4%	Belgian Abbey Ale	15
Stone Buenaveza	San Diego	4.7%	Lager	8.5
Deschutes Fresh Squeezed	Oregon	6.4%	IPA	9
Peroni	Italy	5.1%	Lager	9
Stone Delicious IPA (Gluten Reduced)	Escondido	7.7%	IPA	8.5
Lost Coast Great White	Eureka, CA	4.8%	Belgian White	9.5
Lost Coast Indica IPA	Eureka, CA	6.5%	IPA	9.5
Firestone 805	Paso Robles	4.7%	Blonde Ale	9
Michelob Ultra	St. Louis	4.2%	Low-Cal Lager	8
Figueroa Mountain Danish Red	Buellton	5.5%	Red Lager	9.5
Paulaner	Munich, Germany	4.9%	Lager	10
Heineken (Non-Alcoholic)	Amsterdam	N/A	Lager	8.5
Best Day (Non-Alcoholic)	California	N/A	IPA	9
New Belgium Trippel	Colorado	8.5%	Trippel	9.5
Lindeman's Framboise	Belgium	2.5%	Raspberry Lambic	22
North Coast Old Rasputin	Ft. Bragg, NC	9%	Russian Imperial Stout	11
Mother Earth Brewing Milk Truck	Kingston, NC	5.8%	Latte Stout	9.5
High Noon Grapefruit	California	4.5%	Hard Seltzer	11
22 oz. Sapporo	Japan	4.9%	Dry Lager	16
19.2 oz. Samuel Smith (Vegan)	England	5.0%	Chocolate Stout	22

ZERO-PROOF COCKTAILS 13

Spicy Señorita
Ritual Zero Proof Tequila, Fever Tree Sparkling Pink Grapefruit, Jalapeño, Lime Juice & Grapefruit Juice, Agave, Tabasco, Tajin Rim

Lavender Paradise
Ritual Zero Proof Gin, Fever Tree Elder Flower Tonic, Lavender Water, Lemon Juice, Agave, Honey

Blood Orange Bomb
Ritual Zero Proof Aperitif, Fever Tree Blood Orange Ginger Beer, Orange & Lemon Juice, Orange, Lemon, Raspberry

Cucumber Crush
Ritual Zero Proof Gin, Fever Tree Sparkling Cucumber, Lemonade, Sweet & Sour, Cucumber, Mint

WINES BY THE GLASS

Prosecco - **La Marca** NV 187 ml (Italy) 13
Sparkling - **Chandon Brut** NV 187ml (California) 16
Sparkling - **Chandon Garden Spritz** NV 187ml (Argentina) 12
Sparkling Rosé - **Moet & Chandon Rose** NV 187ml (France) 25
Moscato – **Seven Daughters** 2024 (Italy) 12
Riesling – **Chateau Ste. Michelle 'Eroica'** 2024 (Columbia, WA) 17
Pinot Grigio - **Ruffino** "Lumina" 2023 (Friuli, Italy) 12
Pinot Grigio - **Caposaldo** 2025 (Veneto, Italy) 16
Chenin Blanc - **Aperture** 2023 (Clarksburg, CA) 15
Vermentino - **Minuty Prestige Blanc** 2024 (Côtes de Provence) 17
Viognier - **Jean-Luc Colombo "La Violette"** 2024 (Languedoc, FR) 14
Sauvignon Blanc - **Stoneleigh** 2025 (Marlborough, NZ) 14
Sauvignon Blanc - **Rombauer** 2024 (California) 17
Chardonnay - **Bianchi** 2023 (Santa Barbara County, CA) 13
Chardonnay - **Hess "Shirtail Ranches"** 2024 (Carneros, CA) 15
Chardonnay - **ZD** 2023 (California) 18
Rosé - **Michael David** 2024 (Lodi, CA) 15
Pinot Noir - **Sea Sun by Caymus** 2023 (Monterey County, CA) 13
Pinot Noir - **Siduri** 2024 (Santa Lucia Highlands, CA) 18
Pinot Noir - **Sanford** 2022 (Santa Rita Hills, CA) 21
Merlot – **Robert Hall** 2022 (Paso Robles, CA) 18
Zinfandel – **Opolo 'Summit Creek'** 2023 (Paso Robles, CA) 14
Malbec **- Trivento** 2024 (Mendoza, Argentina) 12
Red Blend - **Highlands 41 'Black Granite"** 2022 (Paso Robles, CA) 14
Cabernet Sauvignon – **Daou** 2023 (Paso Robles, CA) 15
Cabernet Sauvignon – **Justin** 2022 (Paso Robles, CA) 18
Cabernet Sauvignon – **Orin Swift "Bloodlines"** 2024 (Napa, CA) 23
Syrah – **Cambria "Tepusquet Vineyard"** 2022 (Santa Maria Valley) 15

PREMIUM COLD SAKE

	Glass	Bottle
Joto Junmai Gingo "The Pink One" (720 ml) Floral Aromas, Peach and Melon On Palate, Lingering Melon Finish	8	46
Momokawa Organic Nigori Ginjo (Unfiltered) (300ml) Creamy and Full-Bodied with Hints of Lychee		18
Watari Bune Junmai Gingo "The 55" (300 ml) Lively and bright, fruity aromas, Ripe Melon and White Peach		28
Joto Daiginjo "The One with the Clocks" (300 ml) Crushed Sage Notes, Spiced Apple, Supple Satin Texture		35
Taiheikai Tokubetsu Junmai "Pacific Ocean" (720 ml) Abundant, Balanced Fruit with Light Nuttiness and Earthiness		55