

Parkers' Lighthouse®

Valentine's Day

APPETIZER

Suggested Wine: Chandon by the Bay Sparkling Wine or 7 Daughters Moscato

Green Goddess Salad

Baby Gem Lettuce, Citrus, Spiced Sunflower Seeds, Goat Cheese

New England Clam Chowder

House-made Herb Cracker

Oysters on the Half Shell

Champagne Mignonette, Classic Cocktail Sauce, Horseradish

Caesar Salad

Crisp Romaine, Parmesan Croutons

Jumbo Shrimp Cocktail

Cocktail Sauce, Lemon

Fig & Blue Cheese Tart

Port Wine Poached Figs, Arugula

ENTRÉE

Mesquite Grilled Salmon

Poblano Creamed Corn, Tamale Gnocchi, Spinach, Aji Verde, Cilantro

Suggested Wine: Bianchi Chardonnay

Lobster Pappardelle

Fresh Egg Pasta, Lobster Cream Sauce, Asparagus, Fennel, Lemon

Suggested Wine: Hess Shirltail Chardonnay

Chilean Sea Bass

Asian Vegetables, Steamed White Rice, Miso Mirin Glaze

Suggested Wine: Rombauer Sauvignon Blanc

Sesame Crusted Ahi Tuna

Sunomono-Wakame Salad, Dashi-Poached Maitake Mushrooms, Steamed White Rice, Wasabi Aioli

Suggested Wine: Kettmeir Pinot Grigio

Chicken Schnitzel

Whipped Potatoes, Dijon Gravy, Chives, Arugula, Truffle Parmesan Aioli

Suggested Wine: Siduri Pinot Noir

Bourbon Braised Short Rib

Smoked Gouda-Butternut Squash Grits, Braised Swiss Chard, Onion Sprouts

Suggested Wine: Highlands 41 Red Blend

Filet Mignon, 7 oz.

Whipped Potatoes, Asparagus

Suggested Wine: Justin Cabernet Sauvignon

Bone-in Ribeye, 16 oz.

Whipped Potatoes, Asparagus

Suggested Wine: Opolo Zinfandel

**Add 6oz Lobster Tail to any entrée ... \$39*

**Add Mesquite Grilled Shrimp ... \$14*

DESSERT

Suggested Wine: Chandon by the Bay Sparkling Wine or Fonseca Tawny N/V Port Wine

Warm Chocolate Brownie Custard

Flourless, Toasted Walnuts, Caramel & Chocolate Sauce, Vanilla Ice Cream

Lemon Crème Brulee Tart

Blueberries, Whipped Cream

New York Cheesecake

Macerated Strawberries, Whipped Cream, Strawberry Sauce

Trio of Fresh Fruit Sorbets

99 Per Person | Optional Wine Pairing 48

Parkers' Lighthouse®

SIGNATURE COCKTAILS

Made with Fresh Seasonal Ingredients & Premium Spirits
17

Mango Mojito

Parrot Bay Mango, Lime, Mint, Mango

Ocean Whisper

Johnnie Walker High Rye, Chinola Pineapple Liqueur, St-Germain,
Lemon, Pineapple, Cilantro Simple Syrup, Cilantro Leaves

Pomegranate Basil Smash

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

Orchard by the Water

Apple-Infused Ketel One, Peach Schnapps, Lemon,
Cabernet Float

Spicy Seed Margarita

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, Caravella Limoncello, Chambord,
Lemon Juice, Iced Tea, Raspberry, Rosemary Sprig

Guava Groove

Volcan Tequila, 400 Conejos, Real 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 DRAFTS

Bottled Selections Also Available

Beachwood 8.5

Long Beach 5.5% Blonde Ale

Elysian Space Dust 9.5

Seattle 8.2% Double IPA

Anderson Valley Boont 8.5

Boonville 5.8% Amber

Figueroa Mountain Guava Point 10

California 7.2% IPA

Modelo 9

Mexico 4.5% Lager

Latitude 33 Blood Orange 9

Vista, CA 4.2% IPA-American

Golden Road Mango Cart 8.5

Los Angeles 4.0% Wheat Ale

Lost Coast Revenant 9

Eureka, CA 7.0% IPA

Maui Brewing Pineapple Mana 9

Hawaii 5.5% Wheat

Enegren Schoner Tag 9

Moorpark, CA 5.0% Hefeweizen

Stella Artois 9

Belgium 5.0% Pilsner

Mission Brewing Waves of Haze 9.5

San Diego 6.2% Hazy IPA