

THE LANTERN

CHEF GIUSEPPE CASTELLANO

STARTERS

LAMB MEATBALLS \$12.00

black garlic, yogurt sauce

FLAUTAS \$10.00

2 beef, 2 pork flautas, avocado crema, lime sour cream, pico de gallo

CHICKEN WINGS \$12.00

sweet and chili

SMOKED DUCK WINGS \$12.00

Balsamic-Tamarind Sauce

STUFFED PORTOBELLO MUSHROOM \$11.00

spinach & artichokes, roasted red pepper sauce

NACHOS \$12.00

beef chili

CRISPY CALAMARI \$13.00

jalapeño-lemon aioli

SHRIMP TEMPURA \$13.00

creamy tomatillo sauce, fresh sliced tomatillo

SHRIMP COCKTAIL \$4.00/EA

by the piece (up to 12 shrimp)

BUNS

BBQ SHORT RIBS \$4.00/EA

steamed bun

CRISPY DUCK \$4.00/EA

tamarind-balsamic, sesame seeds, steamed bun

PULLED PORK \$3.00/EA

spicy mustard sauce, slider bun

LOBSTER ROLL \$8.00/EA

tarragon-mayo, slider bun

SALAD

add: chicken \$6, shrimp \$3.95/ea,
burger \$10, stuffed portobello \$10, salmon \$15

KALE CAESAR \$10.00

Baby green kale, chopped romaine, tomatoes, shaved Parmesan, Caesar dressing

ROASTED PEPPER \$12.00

arugula, heirloom cherry tomatoes, cucumbers, feta, basil, roasted peppers, pesto vinaigrette

GUACAMOLE GREENS \$13.00

mesclun, avocado, red onion, tomatoes, lemon-cilantro vinaigrette

DETOX \$11.00

arugula, shredded cabbage, sunflower seeds, carrots, cucumbers, lemon-honey-ginger dressing

BEET \$10.00

mesclun, beets, goat cheese, toasted almonds, balsamic vinaigrette

THE LOCAL \$13.00

a blend of micro arugula, borage, and cabbage, cucumbers, toasted sesame seed, goat cheese, blueberry-balsamic dressing

SIDES

SANDWICHES

served with French fries & coleslaw

BURGER \$14 | CHEESE BURGER \$15

topped with lettuce, tomato, onion on a brioche bun

GRILLED PORTOBELLO "BURGER" \$13.00

grilled portobello stuffed with artichokes and spinach, brioche bun (add melted mozzarella \$1)

CUBANO \$15.00

braised pork, ham, Swiss cheese, pickles, cuban bread

BRISKET \$15.00

Gruyere cheese, grilled sourdough bread

PRIME PHILLY CHEESE STEAK \$15.00

sliced ribeye, caramelized onions, provolone cheese, hoagie roll

LOBSTER GRILLED CHEESE \$25.00

Maine lobster, roasted peppers cheddar on grilled sourdough bread

LOBSTER ROLL \$24.00

Maine lobster meat on a roll, topped with fresh dill (served hot with melted butter or cold with tarragon mayo)

SMOKED SALMON \$15.00

Stracciatella cheese, mesclun greens, capers, red onions on multigrain focaccia bread

GRILLED CHICKEN \$15.00

Grilled eggplant, tomato, mozzarella, pesto sauce on a Lantern sourdough hero.

PIZZAS

LANTERN 6" SOURDOUGH PIZZAS

with Buffalo Mozzarella

TRUFFLE Prosciutto, stracciatella \$12.00

LOBSTER roasted pepper \$15.00

FOIE GRAS Prosciutto, balsamic, pistachio \$11.00

SHRIMP artichokes, lemon zest \$11.00

TOMATO shredded mozzarella \$10.00

RECTANGULAR SOURDOUGH PAN PIZZA

TOMATO shredded mozzarella \$16.00

SAUSAGE sweet & spicy, peppers, onions \$20.00

MUSHROOM mozzarella, ricotta, caramelize onions spicy salami \$20.00

PROSCIUTTO buffalo mozzarella, figs, arugula, stracciatella, balsamic glaze \$22.00

ONE IF BY LAND TWO IF BY SEA

served with our housemade BBQ sauce, coleslaw & garlic home fried potatoes.

BRAISED SHORT RIBS \$19 1/2 lb \$32 1 lb

SMOKED ANGUS BEEF BRISKET \$17 1/2 lb \$28 1 lb

PRIME RIB EYE \$18 1/2 lb \$34 1 lb

PORK RIBS \$16 1/2 rack \$26 full

FISH AND CHIPS \$18.00

served with tartar sauce and coleslaw

SALMON \$25.00

over celeriac puree, spring mix, lemon sauce

All of our meats are free of hormones & antibiotics

FRENCH FRIES \$5.00, PARMESAN TRUFFLE FRIES \$7.00, HOME FRIED

POTATOES WITH SPICY AURORA SAUCE \$6.00,

ROASTED BRUSSEL SPROUTS \$8.00, MAC AND CHEESE \$8.00

THE LANTERN'S LIBATIONS

Ridgefield, CT 06877

WHITE PEACH SANGRIA

*A white Sangria full of fresh Summer peaches
White wine, peach slices, fresh berries*

BEACON BOURBON

*Warm and full-bodied
Vanilla Bourbon, walnut bitters, sarsaparilla, cherry juice*

ILLUMINATION

*For those who like a little extra sparkle
Prosecco, St. Germaine, lime, pomegranate juice*

TORCHED MARGARITA

*Just like a traditional Margarita but with a spicy twist
Tequila, lime, triple sec, jalapeño slices*

PINK DRINK

*Watch it change before your very eyes
Empress Gin, Fever Tree Tonic, lemon*

BEE'S KNEES

*Floral and herbal like your inner honey bee
Aviation Gin, lavender & honey syrup*

SWEET LANTERN

*A southern classic done New England style
Citrus vodka, lemonade, sweet tea*

CUCUMBER MINT GIMLET

*Cool and refreshing
Cucumber vodka, pomegranate juice,
fresh cucumber and mint*

RED BERRY SANGRIA

*A red Sangria spiked with sweet and tart fresh berries
Red wine, seasonal berries*

LANTERN SPRITZ

*Light and sparkling with a subtle fruitiness
Prosecco, blueberry syrup, seltzer, fresh mint leaves*

LA LAMPARA

*A bourbon with a boost
Tequila, campari, bourbon, topped with IPA*

LIGHT IT UP

*A cocktail to brighten your day
Tequila, bourbon, red vermouth, ginger beer*

'MERICAN MULE CANNED COCKTAILS

TROPICAL STYLE

Rum, pineapple, ginger

MOSCOW STYLE

Vodka, lime, ginger

MEXICAN STYLE

Tequila, lime, ginger

SOUTHERN STYLE

Bourbon, orange, cherry, ginger

WINE AND BEER

RIDGEFIELD, CT 06877

WINES

WHITES \$9.00/glass \$33.00/bottle

ST. GEORG CHARDONNAY, California

PARADOSSO PINOT GRIGIO, Italy

AMMIRAGLIA "ALIE" ROSE, Italy

VINA TINEJAS SAUVIGNON BLANC, Chile

MASCHIO PROSECCO, Italy

REDS \$10.00/glass \$37.00/bottle

GRADY FINE IRISH CABERNET SAUVIGNON, California

GRADY FINE IRISH PINOT NOIR, California

BOUCHON MERLOT, California

FONTEVECCHIA MONTEPULCIANO D'ABRUZZO, Italy

PREMIUM WINES BY THE BOTTLE

WHITES

GRENACHE/CHARDONNAY, CARE, 2019, Spain \$35

GAVI, BERSANO, 2018, Italy \$48

CHARDONNAY, FREI BROTHERS, 2018, California \$52

SAUVIGNON BLANC, SAINT CLAIR, 2018, New Zealand \$40

REDS

SYRAH/GRENACHE, CARE, 2018, Spain \$35

BRUNELLO DI MONTALCINO, SESTANO, 2013, Italy \$105

BAROLO, BERSANO, 2015, Italy \$75

CABERNET SAUVIGNON, DAOU VINEYARDS, 2018, California \$55

"ARAGONE", SUPER TUSCAN, LA MOZZA, 2011, Italy \$65

CHIANTI CLASSICO, FELSINA, 2017, Italy \$54

ZINFANDEL, SEGHESSIO, 2018, California \$51

PINOT NOIR, KING ESTATE, 2017, Oregon \$75

BEER

DRAFT \$7.00/16oz pint

NOD HILL (ROTATING SEASONALLY)

N.E. BREWERY SEA HAG IPA, WOODBRIDGE, CT ABV 6.2

CAPTIAN LAWRENCE IPA, ELMSFORD, NY. ABV 5.8

SWITCHBACK ALE, BURLINGTON, VT. ABV 5.0

STONY CREEK CRANKY SESSION IPA, BRANFORD, CT. ABV 6.8

THIMBLE ISLAND SEA MIST IPA, BRANFORD, CT. ABV 7.0

CISCO WHALES TAIL PALE ALE, NANTUCKET, MA. ABV 5.6

ALLAGASH WHITE, PORTLAND, ME. ABV 5.2

YUENGLING LAGER ABV 4.5

SIERRA NEVADA PALE ALE, MILLS RIVER, NC. ABV 5.6

GUINNESS, ABV 4.2

PALM ABV 5.4

PILSNER URQUELL ABV 4.4

BUD LIGHT ABV 4.2

Ask your server about our rotating draughts

CANS \$6.00/12oz can

NOD HILL (ROTATING SEASONALLY)

ATHLETIC BREWING N/A IPA

GREY SAIL CAPTAIN'S DAUGHTER DOUBLE IPA abv 8.5

TWO ROADS LIL HEAVEN SESSION IPA abv 4.8

BLUE HILLS STORMALONG CIDER abv 6.4

BOTTLES ea/12oz bottle

CORONA EXTRA abv 4.6 \$6.00

COORS LIGHT abv 4.0 \$5.00

PERONI abv 4.7 \$6.00

MODELO ESPECIAL abv 4.4 \$6.00

HEINEKEN 00 N/A \$5.00

HEINEKEN abv 5.0 \$5.00

AMSTEL LIGHT abv 4.0 \$5.00

BUD LIGHT abv 4.2 \$5.00

STELLA ARTOIS abv 5.0 \$6.00

THE LANTERN

CHEF GIUSEPPE CASTELLANO

*The Lantern Kids' menu for our
Daughters and Sons of Liberty.*

KIDS ENTREES

6" Cheese Pizza \$10

Mac & Cheese \$8

Grilled Cheese & Fries \$8

Cheese Quesadilla \$8 / add Chicken \$10

Chicken Fingers and Fries \$10

Grilled Chicken and Crispy Brussel Sprouts \$12

Fried Fish & Chips \$12

Kid's Combo Tray \$12

*Cheese Quesadilla, Chicken Finger and Fries
Served with fresh fruit*

KIDS DRINKS

PATRIOT PUNCH \$4

Pineapple Juice, Cranberry Juice, Orange Juice, Peach Puree

POMEGRANATE REVOLUTION \$4

Sprite, Orange Juice, Pomegranate Juice, Grenadine

LEXINGTON LEMONADE \$3

Orange Juice and Lemonade

BLUEBERRY LEMONADE \$4

Lemonade, Blueberry Monin

SODA \$3

*Pepsi, Diet Pepsi, Sprite, Ginger Ale, Club Soda,
Shirley Temple, Roy Rogers*

JUICE \$3

Apple, Cranberry, Grapefruit, Orange, Pineapple, Lemonade

MILK \$3

Whole Milk or Chocolate Milk