

THE LANTERN

CHEF GIUSEPPE CASTELLANO

STARTERS

BUFFALO CHICKEN MEATBALLS drizzled with gorgonzola sauce	\$11.00
ASIAGO AND PORCINI MUSHROOM STUFFED GNOCCHI with parmesan truffle sauce	\$13.00
MINI CRAB CAKES served with caper-lemon aioli, mixed green salad	\$15.00
FLAUTAS 2 beef, 2 pork flautas, avocado crema, lime sour cream, pico de gallo	\$12.00
CHICKEN WINGS sweet chili sauce	\$14.00
SMOKED DUCK WINGS served with balsamic-tamarind sauce	\$15.00
STUFFED PORTOBELLO MUSHROOM spinach & artichokes, roasted red pepper sauce	\$12.00
NACHOS beef chili, cheddar	\$13.00
CRISPY CALAMARI jalapeño-lemon aioli	\$15.00

BUNS

CRISPY BASA FILET coleslaw, siracha aioli, slider bun	\$4.00/EA
BBQ SHORT RIBS steamed bun	\$4.50/EA
CRISPY CHICKEN chipotle mayo, lettuce, tomato, slider bun	\$4.00/EA
PULLED PORK spicy mustard sauce, slider bun	\$3.50/EA

SALAD

Add: Chicken \$6, Shrimp \$3.95/ea, Burger \$10, Stuffed Portobello \$10, Salmon \$15

POKE TUNA BOWL quinoa, tomatoes, cucumbers, shallots, spinach, homemade teriyaki sauce, sriracha aioli	\$20.00
KALE CAESAR baby green kale, chopped romaine, tomatoes, shaved parmesan, caesar dressing	\$11.00
ROASTED PEPPER arugula, heirloom cherry tomatoes, cucumbers, feta, basil, roasted peppers, pesto vinaigrette	\$13.00
GUACAMOLE GREENS mesclun, avocado, red onion, tomatoes, lemon-cilantro vinaigrette	\$14.00
DETOX arugula, shredded cabbage, sunflower seeds, carrots, cucumbers, lemon-honey-ginger dressing	\$12.00
BEET mesclun, beets, goat cheese, toasted almonds, balsamic vinaigrette	\$11.00
THE LOCAL a blend of micro arugula, borage, and cabbage, cucumbers, toasted sesame seed, goat cheese, blueberry-balsamic dressing	\$14.00

ONE IF BY LAND TWO IF BY SEA

FISH AND CHIPS served with tartar sauce and coleslaw	\$19.00
SALMON over spinach-lemon sauce, served with mixed greens	\$26.00
CHICKEN ROLLATINI stuffed with spinach & mozzarella, brown sauce, home fried potatoes	\$25.00
NEW YORK STRIP aromatic olive oil, brussel sprouts, home fried potatoes	\$34.00
SEARED BONE-IN PORK CHOP blood orange BBQ, crispy onions, sautéed spinach	\$30.00
SHORT RIB RIGATONI red wine short rib, shaved parmigiana	\$25.00

SANDWICHES

Served with french fries & coleslaw

SHORT RIB blood orange BBQ, cabbage, iceberg lettuce, brioche bun	\$18.00
CRISPY BASA FILET chipotle cabbage coleslaw, brioche roll	\$16.00
GRILLED CHICKEN mozzarella, tomato, arugula, balsamic-mayo, Lantern sourdough hero	\$17.00
BURGER CHEESE BURGER topped with lettuce, tomato, onion, brioche bun	\$15 \$16
GRILLED PORTOBELLO "BURGER" grilled portobello stuffed with artichokes and spinach, brioche bun (add mozzarella +\$1)	\$13.00
CUBANO braised pork, ham, swiss cheese, pickles, cuban bread	\$16.00
BRISKET gruyere cheese, grilled Lantern sourdough bread	\$16.00
PRIME PHILLY CHEESE STEAK sliced ribeye, caramelized onions, provolone cheese, hoagie roll	\$17.00
SMOKED SALMON stracciatella cheese, mesclun greens, capers, red onions, multigrain focaccia bread	\$16.00

Our menu is crafted by our Head Chef Giuseppe Castellano. All of our food at Lantern is made fresh, daily. Our ingredients are sourced locally and organically whenever possible.

Consuming raw or undercooked seafood, poultry, shellfish or eggs may increase your risk of foodborne illness.

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CHEF GIUSEPPE CASTELLANO

TACOS

Served on a 6" white corn Tortilla

TUNA <i>teriyaki marinated tuna, mango, tomatoes, red onions, siracha aioli</i>	\$5.00
BLACKENED SHRIMP <i>avocado, iceberg, shallots, sriracha-lemon aioli</i>	\$5.00
CRISPY BASA FILET <i>pico de gallo, red cabbage, avocado, micro greens, chipotle mayo</i>	\$4.00
PULLED PORK <i>pineapple coleslaw, lime sour cream</i>	\$4.00
VEGAN <i>peppers, zucchini, yellow squash, crispy onions</i>	\$4.00

BRUNCH ENTREES

Available Saturday & Sunday 11am-3pm

Add bacon or sausage to any entree for \$4.00

EAST COAST OYSTERS <i>by the piece</i>	\$3.75/EA
AVOCADO TOAST <i>multigrain focaccia, red onions, poached eggs, home fries</i>	\$16.00
SMOKED STEAK AND EGG SANDWICH <i>brisket, fried egg, gruyere cheese, Lantern's toasted sourdough</i>	\$15.00
RANCHERO SCRAMBLE <i>eggs, corn tortilla, cheddar, kidney beans, pico de gallo</i>	\$14.00
OMELET <i>spinach, mushroom, onions, peppers, cheddar cheese, toast</i>	\$14.00
SCRAMBLE <i>choice of sausage or applewood smoked bacon, home fries or mixed greens, Lantern's toasted sourdough</i>	\$13.00
SMOKED SALMON <i>stracciatella cheese, mesclun greens, capers, red onions on multigrain focaccia, served with french fries</i>	\$16.00
LEMON RICOTTA BLUEBERRY PANCAKES <i>served with whipped cream, toasted almonds, maple syrup</i>	\$13.00
BREAKFAST PIZZA <i>6" sourdough pizza topped with scrambled eggs, bacon or sausage and mozzarella cheese</i>	\$13.00
BREAKFAST SANDWICH <i>scrambled eggs, cheddar cheese, and choice of sausage, bacon or ham, served on English muffin, served with home fries or mixed greens</i>	\$12.00
VEGETABLE QUICHE <i>served with mixed greens</i>	\$15.00

PIZZAS

Lantern 6" or 13" Sourdough pizzas

CHICKEN <i>red onions, shredded mozzarella, BBQ sauce, cilantro</i>	\$10.00	\$16.00
VEGANO <i>tomato sauce, peppers, onions, zucchini, yellow squash</i>	\$10.00	\$16.00
TRUFFLE <i>prosciutto, stracciatella, buffalo mozzarella</i>	\$13.00	\$24.00
FOIE GRAS <i>prosciutto, balsamic, pistachio, buffalo mozzarella</i>	\$13.00	\$24.00
SHRIMP <i>artichokes, lemon zest, buffalo mozzarella</i>	\$13.00	\$22.00
TOMATO <i>shredded mozzarella</i>	\$10.00	\$16.00
SAUSAGE <i>sweet & spicy, peppers, onions</i>	\$11.00	\$22.00
MUSHROOM <i>mozzarella, ricotta, caramelized onions, spicy salami</i>	\$11.00	\$22.00
PROSCIUTTO <i>buffalo mozzarella, figs, arugula, stracciatella, balsamic glaze</i>	\$12.00	\$24.00

KIDS ENTREES

6" CHEESE PIZZA	\$10.00
MAC & CHEESE	\$8.00
GRILLED CHEESE & FRIES	\$8.00
CHEESE QUESADILLA	\$8.00
CHICKEN QUESADILLA	\$10.00
CHICKEN FINGERS AND FRIES	\$10.00
GRILLED CHICKEN <i>with brussel sprouts</i>	\$12.00
FRIED FISH & CHIPS	\$12.00
KIDS COMBO TRAY <i>cheese quesadilla, chicken finger and fries served with fresh fruit</i>	\$12.00

SIDES

SWEET POTATO FRENCH FRIES	\$5.00
FRENCH FRIES	\$5.00
PARMESAN TRUFFLE FRIES	\$7.00
HOME FRIED POTATOES W/ SPICY AURORA SAUCE	\$6.00
ROASTED BRUSSEL SPROUTS	\$8.00
MAC AND CHEESE	\$8.00
ASIAGO AND PORCINI MUSHROOM STUFFED GNOCCHI WITH TRUFFLE SAUCE	\$6.00