

The Beacon Bar & Grill

APPETIZERS

STUFFED MUSHROOMS

Crimini mushrooms filled with cream cheese, herbs and Parmesan | 13

Suggested Pairing: Ballast Point Wahoo White

CRAB CAKES

Chilean Rock Crab cakes served over a bed of mixed greens with a mango-coconut puree | 19

Suggested Pairing: Oak Farms Sauvignon Blanc

DEEP FRIED CALAMARI

Batonnet strips of crispy calamari, tartar and cocktail sauce | 17

Suggested Pairing: Sudwerk Northern Pilsner

MINI CROCKPOT STUFFED BELL PEPPERS

Peppers stuffed with black beans, red rice, corn and melted jack cheese | 13

Suggested Pairing: North Coast Brewing Red Sea Nitro

STEAMED CLAMS

1lb of fresh cockles steamed in our house-made garlic and white wine butter.

Served with toasted garlic bread | 17

Suggested Pairing: Lagunitas 12th of Never

SPINACH AND ARTICHOKE DIP

Served hot with crostini and Parmesan | 14

Suggested Pairing: Wild Horse Pinot Grigio

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER

Rich, creamy and made fresh daily

Cup | 5 Bowl | 8 Bread Bowl | 10

HOUSE SALAD

Mixed field greens, sun-drop tomatoes, red onion, cucumber, shredded carrot, served with Balsamic vinaigrette | 12

CAESAR SALAD

Young hearts of romaine lettuce, creamy Caesar dressing, garlic croutons, parmesan cheese | 12

JICAMA MANGO SALAD

Mixed greens topped with jicama strips, bell pepper, cucumber, red onion. Tossed with a cilantro citrus dressing | 17

STRAWBERRY FIELDS

Mixed greens with fresh strawberries, kiwi, red onion, roasted pecans, carrots, diced apples and feta cheese. Served with strawberry vinaigrette | 14

MANGO AND PAPAYA SALAD

Mixed greens tossed with mango, papaya, carrots, red onion and fresh mint.

Tossed with our house-made peanut dressing | 16

ADDITIONS & SIDES

Grilled Salmon 11

Blackened Shrimp 8

Grilled or Blackened Chicken 5

Applewood Smoked Bacon 2

Mixed Seasonal Vegetables 4

Garlic-Chive Mashed Potatoes 5

Loaded Baked Potato 6

Garlic Bread 4



 Denotes Signature Item

Limit of one promotion per table. We kindly request no substitutions, no to-go orders and one check per table (maximum two forms of payment). Consuming raw or undercooked meat increases likelihood of foodborne illness. Please inform staff of any allergies prior to placing order.

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ENTRÉES

All entrées served with sautéed seasonal vegetables (unless otherwise noted **)

MARKET FRESH FISH

Ask your server about today's selection. Served with sautéed seasonal vegetables and choice of garlic-chive mashed potatoes or rice pilaf | 24

Suggested Pairing: Votre Sante

CHICKEN PICCATA

Lightly floured chicken breasts sautéed and topped with lemon white wine butter sauce with bloomed capers. Served with a side of garlic-chive mashed potatoes | 20

Substitute sauteed shrimp | 4

Suggested Pairing: Joel Gott Sauvignon Blanc

WILD CAUGHT SOCKEYE SALMON**

Pan-seared salmon served with sautéed spinach and cherry tomatoes in a spicy cream sauce over angel hair pasta | 24

Suggested Pairing: Smoke Tree Pinot Noir

LAMB CHOP LOLLIPOPS

Grilled to your liking and finished with a mint demi-glaze, served with roasted fingerling potatoes | 35

Suggested Pairing: Terrazas Malbec

FILET MIGNON

8 oz. grilled filet, caramelized sweet onion in a balsamic reduction | 39

* Add the "Surf" to your "Turf"! Four jumbo shrimp; skewered and grilled | add 8

Suggested Pairing: Duckhorn Merlot

GRILLED VEAL CHOP

Milk-fed veal grilled medium and topped with a golden raisin, bing cherry and pear chutney. Finished with Port wine demi-glaze and served with garlic-chive mashed potatoes | 40

Suggested Pairing: J. Lohr Syrah

MACADAMIA CRUSTED HALIBUT**

Served over a bed of sautéed spinach with garlic-chive mashed potatoes topped with Puttanesca sauce made with anchovies, kalamata olives and capers | 40

Suggested Pairing: J. Pinot Gris

THE RIBEYE

16 oz. steak grilled to your preference and topped with sautéed shiitake mushrooms and cracked pepper compound butter. Served with a loaded baked potato | 35

Suggested Pairing: Silver Oak Cabernet

PASTAS

All pasta entrées served with garlic bread

BEACON BOLOGNESE

House-made Bolognese sauce tossed with bow tie pasta then topped with three Italian meatballs and shaved parmesan | 17

Suggested Pairing: Napa Cellars Zinfandel

SEAFOOD DIABLO

Prawns and calamari strips sautéed with garlic and shallots. Finished with white wine and spicy marinara sauce over penne pasta | 17

Suggested Pairing: Hess Rose

SEAFOOD PASTA SPECIAL

Chef's choice. Ask your server about today's featured dish | 22

LUNCH FOR DINNER

THE BEACON'S FAMOUS FISH & CHIPS

House-breaded Alaskan cod served with fries and tartar | 14

MAHI TACOS

Three tacos with blackened mahi, Napa cabbage, pico de gallo, jalapeño sour cream and Cotija cheese on flour tortillas. Served with red rice and pinto beans | 17

STEAK ASADA TACOS

Three steak tacos, tomatillo sauce, pico de gallo, and Cotija cheese served on corn tortillas with red rice and pinto beans | 17

THE BEACON BURGER

American Kobe-Angus beef patty, lettuce, tomato, onion, Cheddar cheese and our signature Rum Runner sauce. Served on a potato bun with your choice of fries or fresh fruit | 14

Upgrade to garlic fries at an additional charge