



LUNCH

Starters

 **DEEP FRIED CALAMARI** Batonnet strips of calamari with tartar and cocktail sauce | 17

WINGS Fresh Petaluma free-range chicken wings served with carrots, celery and ranch. Your choice of plain, BBQ, sweet Thai, Buffalo or Inferno | 12

COCONUT SHRIMP Panko coconut breaded shrimp, deep fried and served with sweet Thai chili sauce | 12

CHIPOTLE SHRIMP & SAUSAGE NACHOS Sautéed chipotle shrimp and sausage with shallots, black bean puree and melted jack cheese over corn tortilla chips | 19

GRILLED CHICKEN BRUSCHETTA Grilled chicken with tomato, basil, mozzarella cheese. Served on a crostini boat with a drizzle of Balsamic glaze | 14

Soups & Salads

NEW ENGLAND CLAM CHOWDER
Rich, creamy and made fresh daily

🌀 CUP 5 BOWL 8 BREAD BOWL 10 🌀

HOUSE Mixed field greens with sun-drop tomatoes, red onion, cucumber, watermelon radish, shredded carrot. Served with Balsamic vinaigrette | 12

CAESAR Young hearts of romaine lettuce, creamy Caesar dressing, garlic croutons and Parmesan cheese | 12

 **STRAWBERRY FIELDS** Mixed greens with fresh strawberries, kiwi, red onion, carrots and granny smith apples. Tossed with roasted pecans, feta cheese and strawberry vinaigrette | 14

MT. TALLAC COBB Mixed greens with free-range chicken breast, sun-drop tomato, hard boiled egg, bacon, avocado, red onion, bleu cheese crumbles and black olives. Served with a side of creamy bleu cheese dressing | 15

MANGO PAPAYA SALAD
Spring mix tossed with mango, papaya, carrots, red onion, fresh mint and a peanut vinaigrette | 16

JICAMA SALAD
Mixed greens, jicama strips, bell pepper, cucumber, red onion and cilantro lime honey vinaigrette | 17

Additions & Sides

- GRILLED SALMON | 11
- SEARED AHI | 13
- BLACKENED SHRIMP | 8
- GRILLED OR BLACKENED CHICKEN | 5
- GARLIC BREAD | 4
- APPLEWOOD SMOKED BACON | 2
- EXTRA BURGER PATTY | 5
- AVOCADO | 2



 DENOTES SIGNATURE ITEM

Burgers American Kobe-Angus

ALL BURGERS SERVED ON A TOASTED POTATO BUN WITH CHOICE OF FRIES OR FRUIT
UPGRADE TO GARLIC FRIES FOR AN ADDITIONAL \$2

THE BEACON BURGER Our signature burger cooked to your liking and topped with lettuce, tomato, onion and Cheddar cheese. Topped with our original Rum Runner sauce | 14

SPICY SUNSET BURGER Applewood smoked bacon, fire roasted jalapeño, Sriracha Mustard and Gruyère cheese | 15

GARDEN BURGER Veggie and whole-grain patty with fresh sprouts, avocado and Cheddar | 15

BLACK & BLEU BURGER Blackened burger topped with bleu cheese, grilled onions, bacon and roasted tomato aioli | 15

PATTY MELT Sautéed mushrooms and onions, Swiss cheese with our signature Rum Runner sauce on toasted marbled rye bread. | 15

Sandwiches

ALL SANDWICHES SERVED WITH CHOICE OF FRIES OR FRUIT. UPGRADE TO GARLIC FRIES FOR AN ADDITIONAL \$2

CALIFORNIA TURKEY SANDWICH
Roasted turkey breast, Applewood smoked bacon, lettuce, tomato, onion, avocado, sliced Cheddar and tomato basil aioli. Served on toasted sourdough bread | 16

GRILLED SALMON OR CHICKEN SANDWICH Choose from wild-caught Sockeye salmon or grilled chicken breast with our house tzatziki sauce, lettuce, tomato, and red onion. Served on toasted sourdough | 16

FRENCH DIP Tender roast beef, Swiss cheese, and horseradish mayo; served on toasted French bread | 16

TUNA MELT Solid white Albacore tuna salad house made with Swiss cheese on grilled marbled rye bread | 15

CAMP RICH COD SANDWICH Panko crusted Alaskan cod, Napa cabbage, Sriracha tartar sauce, sliced tomato, and red onion. Served on toasted sourdough | 15

 **ROAST TURKEY & BRIE** Sliced turkey breast, creamy Brie, apple butter and peppery arugula on grilled sourdough bread | 15

Entrées

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

MAHI TACOS Three fish tacos with blackened mahi, napa cabbage, pico de gallo, jalapeño sour cream and Cotija cheese. Served on flour tortillas with a side of red rice and pinto beans | 17

CARNE ASADA TACOS Three steak tacos, tomatillo sauce, pico de gallo and Cotija cheese. Served on corn tortillas with a side of red rice and pinto beans | 17

 **STEAMED CLAMS** 1 lb. of fresh cockles steamed in our homemade garlic and white wine butter. Served with toasted garlic bread | 17

GRILLED BEEF KABOBS Two skewers of beef tri-tip, mixed vegetables, cherry tomatoes and mushrooms. Basted with our Pesto sauce and grilled medium | 17

BLACKENED ORANGE ROUGHY Pan seared flaky white fish topped with sautéed sun-drop tomatoes and asparagus. Finished with a Cajun cream sauce and served over angel hair pasta / 18

Home of the  **RUM RUNNER**

Limit of one promotion per table. We kindly request one check per table (maximum of two forms of payment). Consuming raw or undercooked meat increases likelihood of foodborne illness. Please inform staff of any allergies prior to placing order.