

Dinner



Home of the



APPETIZERS

COCONUT SHRIMP

Panko coconut breaded shrimp | 14



DEEP FRIED CALAMARI

Batonnet strips of crispy calamari, tartar and cocktail sauce | 18

Suggested Pairing: Revision IPA can



STEAMED CLAMS

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

Served with toasted garlic bread | 17

WILD MUSHROOM TOAST

Focaccia, cheese gratin, caramel onions, maple black pepper bacon aioli | 17

BRUSSELS SPROUTS, BACON N BRIE

shallots, garlic and grilled brie | 16

BEEF POUTINE

French fried potatoes, tender beef strips, rich beef gravy with cheddar cheese curds | 16

Suggested Pairing: South Lake Brewing Fog Nozzle

CORN AND CRAB RISOTTO

Seared Diver Scallop 'Crouton' | 19

LAMB LOLLIPOPS

Sautéed spinach, garlic gravy, topped with shaved parmesan | 18

WARM BEETS AND GOAT CHEESE,

Bibb lettuce, poached pear, walnut vinaigrette | 14

SOUP & SALAD



NEW ENGLAND CLAM CHOWDER

Rich, creamy and made fresh daily

Cup | 5 Bowl | 8 Bread Bowl | 11

WILD GAME CHILI;

Buffalo, elk, boar, cannelloni beans topped with white cheddar

Cup | 8 Bowl | 11 Bread Bowl | 14

Suggested Pairing: Belching Beaver Peanut butter Nitro Stout

GRILLED CHEESE AND ROASTED TOMATO BASIL SOUP

White Cheddar on sourdough | 13

WINTER HOUSE SALAD

Mixed field greens, maple roasted pecans, grilled butternut squash, goat cheese fritter, served with huckleberry white balsamic vinaigrette | 13

CLASSIC CAESAR SALAD

Young hearts of romaine lettuce, creamy Caesar dressing, garlic croutons, shaved Parmesan | 12

MT. TALLAC COBB

Mixed greens, chicken breast, baby heirloom tomato, hard boiled egg, bacon, avocado, bleu cheese crumbles. Peppercorn Zinfandel vinaigrette | 16

CRAB, ASPARAGUS AND HEIRLOOM TOMATO SALAD

tender bibb lettuce, champagne tomato horseradish dressing with sun-choke chips | 19

WARM SPINACH AND ROAST LAMB SALAD,

Crispy fried onions, crumbled fresh cheese, Kalamata olive, garlic croutons, chopped egg, with a warm sherry Dijon dressing | 16

GRILLED SALMON | 11

BLACKENED SHRIMP | 11

GRILLED OR BLACKENED CHICKEN | 5

SEARED TOFU | 4

APPLEWOOD SMOKED BACON | 2

ROASTED GARLIC MASHED POTATOES | 5

GARLIC BREAD | 4

SEARED AHI | 11

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.

ENTRÉES

MARKET FRESH FISH

Is it playing or creating? Ask your Server what seafood delight our chef's are playing with today | 29

Suggested Pairing: Gibbs Sauvignon Blanc

FENNEL GRILLED SHRIMP

Leek mushroom Lobster risotto with grilled asparagus, and fennel pollen | 29

Suggested Pairing: Wente Chardonnay

SEARED CALIFORNIA WHITE SEABASS

Corn and crab risotto; finished with a clam, shrimp, tomatoes and olive 'Cioppino' sauce | 32

Suggested Pairing: Charles Thomas Rosé

GRILLED PORK TENDERLOIN

Persimmon compote, braised red cabbage, baked red garnet sweet potato | 29

Suggested Pairing: Ravenswood Zinfandel

GARLIC HERB ROAST ½ CHICKEN

Served with seasonal vegetables and tri-colored potatoes, herb jus | 24

Suggested Pairing: Smoke Tree Pinot Noir



SMOKED FILET MIGNON

8 oz. Filet grilled with a garlic mole, chimicurri served with sun-dried tomato mashed potatoes and grilled squash | 39 *

Add the "Surf" to your "Turf"! Two jumbo grilled shrimp | +11

Suggested Pairing: Jeff Runquist Barbara

NEW YORK STRIP

16 oz. steak rubbed with our signature house seasoning and grilled to your preference. Topped with Pinot Noir Demi Glace, Served with tricolor fingerling potatoes and grilled asparagus | 41

Suggested Pairing: Folk Machine Pinot Noir

TOP YOUR STEAK WITH MELTED BLEU CHEESE AND SAUTÉED MUSHROOMS FOR \$4



BEACON BOLOGNESE

House-made Bolognese sauce with braised short rib tossed with pappardelle pasta topped with shaved parmesan | 17

Suggested Pairing: Simi Cabernet Sauvignon

SCALLOPS POMODORO

Seared diver scallops over a bed of pappardelle pasta tossed with tomatoes, garlic and fresh basil | 32

Suggested Pairing: Sonoma-Cutrer Chardonnay



QUINOA RICE BOWL

Red quinoa and rice blend with a sauté of gold beets, green onions, edamame, bok choy, button mushrooms and Teriyaki sauce | 14

Suggested Pairing: 14 Hands Pinot Grigio



WILD CAUGHT SOCKEYE SALMON

Pan-seared salmon served with sautéed spinach and cherry tomatoes in a spicy cream sauce over angel hair pasta | 26

Suggested Pairing: Joel Gott Sauvignon Blanc

LUNCH FOR DINNER

THE BEACON'S FAMOUS FISH & CHIPS

House-breaded Alaskan cod served with fries and tartar | 15

MAHI TACOS

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

ELK BURGER

Lean ground Elk patty, brie cheese, smoky blackberry ketchup and sautéed onions | 19

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

DESSERTS

TOASTED APPLE STREUSEL

Caramel ice cream with a wild huckleberry compote | 9

MAPLE CHEESECAKE

Almond Florentine, persimmon nage | 9

WARM CHOCOLATE BROWNIE

SUNDAE

Vanilla bean ice cream topped with hot toffee, maple pecans | 9

HULA PIE

Oreo crust, vanilla ice cream center, chocolate fudge top | 9

Chardonnay

Montevina St. Helena	7/25
Ryan Patrick Naked Chardonnay Columbia Valley, WA	9/33
Wente Livermore Valley	9/33
Los Cardos Mendoza, Argentina	9/33
Essentially Geared - 375 mL California Chardonnay California	12
Sonoma-Cutrer Russian River	14/51
Rombauer Carneros	21/81

Other Whites

Charles Thomas Rosé Cotes-du-Rhone France	9/33
Joel Gott Sauvignon Blanc California	8/29
14 Hands Pinot Grigio Columbia Valley, WA	8/29
Wild Horse Pinot Gris Central Coast	9/33
Gibbs Sauvignon Blanc Napa Valley	9/33
Ferrari Carano Fumé Blanc Sonoma County	10/36

Cabernet Sauvignon

Montevina St. Helena, CA	7/25
Los Cardos Mendoza, Argentina	9/33
Newton Napa, CA	12/42
Simi Alexander Valley, CA	14/51
Silver Oak Alexander Valley, CA	110
Caymus Napa Valley, CA	110

Pinot Noir

Ménage à Trois Luscious Napa/ Lodi	9 /33
Smoke Tree Sonoma County	11/40
Coppola Diamond Series Monterey	13/47
Folk Machine Central Coast	14/51

Merlot

Drumheller Columbia Valley, WA	8/29
St. Francis Sonoma, CA	10/36

Zinfandel

Ravenswood California	8/ 29
Napa Cellars Napa Valley, CA	48

Interesting Reds

Trivento Malbec Argentina	7/25
Palacio Del Burgo Rioja Calificada, Spain	7/26
J. Lohr Syrah Paso Robles	8/29
Bogle Essential Red Carlsburg, CA	8/29
Essentially Geared - 375 mL California Red California	12
Cristia Grenache France	12/42
Jeff Runquist Barbera Plymoth, CA	14/51
Cinq Cépages Chateau <u>ST</u> Jean 2010 65 Sonoma County	

Sparkling Wines / Champagne

Da Luca Prosecco - 187mL Italy	9
Korbel - 187mL Brut California	9
Essentially Geared - 375mL California Bubbles California	12
Korbel - 750mL Brut California	35
Chandon Brut California	48



11

A Beacon Classic!

Made with select rums and our own secret blend of passion-fruit, pineapple, and orange juice - topped with a Myers Dark Rum float