

# The Beacon Bar & Grill

## APPETIZERS

### STUFFED MUSHROOMS

Crimini mushrooms filled with cream cheese, Applewood smoked bacon, fresh herbs and Parmesan | 14

*Suggested Pairing: Ballast Point Wahoo White*

### CRAB CAKES

Chilean Rock Crab cakes served over a bed of mixed greens with pico de gallo and jalapeno cream | 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*

### CAPRESE FLATBREAD

Sun dried tomato pesto, fresh mozzarella, roasted tomatoes, and Balsamic glaze on a toasted flatbread with fresh basil | 15

*Suggested Pairing: Sierra Nevada Nooner*

### 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*

### FRIED ZUCCHINI

Graham cracker crusted zucchini strips fried and topped with Parmesan, served with ranch | 14

*Suggested Pairing: Wild Horse Pinot Grigio*

## SOUP & SALAD

**SOUP OF THE DAY** Ask your server about today's featured selection.

### NEW ENGLAND CLAM CHOWDER

Rich, creamy and made fresh daily

Cup | 5    Bowl | 8    Bread Bowl | 10

### HOUSE SALAD

Mixed field greens, baby heirloom tomatoes, red onion, cucumber, shredded carrot, Balsamic vinaigrette | 12

### CAESAR SALAD

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

### BLACKENED SHRIMP SALAD

Spring mix, carrots, onions, pear slices, Feta and cilantro-lime vinaigrette | 17

### GRILLED SWEET POTATO & PANCETTA SALAD

Fresh mixed field greens, grilled sweet potato and Pancetta tossed in our house-made mustard dill vinaigrette and topped with scallions | 13

### BRUSSELS SPROUTS SALAD

Shaved Brussels sprouts, bacon, cranberries, golden raisins, sunflower seeds and blackberry-maple vinaigrette | 13

## ADDITIONS & SIDES

GRILLED SALMON | 11

BLACKENED SHRIMP | 8

GRILLED OR BLACKENED CHICKEN | 5

SEARED TOFU | 4

APPLEWOOD SMOKED BACON | 2

SEASONAL SAUTEED VEGETABLES | 4

ROASTED GARLIC MASHED POTATOES | 5

GARLIC BREAD | 4

SEARED AHI | 11



 Signature Item

 Vegetarian Option



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.

# The Beacon Bar & Grill

## ENTRÉES

All entrées served with sautéed seasonal vegetables unless otherwise noted\*

### MARKET FRESH FISH

Ask your server about today's selection. Choice of roasted garlic mashed potatoes or rice pilaf | 26

*Suggested Pairing: Votre Sante*

### CIDER ROASTED CHICKEN

Half Chicken roasted chicken with a sweet & tangy cider glaze. Served with parsnip mashed potatoes | 22

*Suggested Pairing: Joel Gott Sauvignon Blanc*

### APPLE BACON PORK TENDERLOIN\*

Roasted pork tenderloin topped with a creamy apple-bacon shallot gravy; roasted garlic mashed potatoes and roasted Brussels sprouts | 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*

### BAGUETTA GROUPER

Pan-seared grouper topped with Mediterranean salsa with tomato, kalamata olives, fresh basil and capers. Served with roasted garlic mashed potatoes | 40

*Suggested Pairing: J. Pinot Gris*

### THE RIBEYE

16 oz. steak rubbed with our signature house seasoning and grilled to your preference. Served with fingerling potatoes | 37

Top it with bleu cheese butter and crispy shallots for \$3

*Suggested Pairing: Silver Oak Cabernet*

## PASTAS AND BOWLS

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*

### CIOPPINO

Prawns, clams and calamari strips sautéed with garlic and shallots. Finished with white wine and spicy bloody Mary marinara. Served with a side of garlic bread. | 20

*Suggested Pairing: Smoke Tree Pinot Noir*

### SEAFOOD PASTA SPECIAL

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



### QUINOA RICE BOWL

Red quinoa and rice blend with a sauté of carrots, green onions, edamame, bok choy, crimini mushrooms and amino sauce | 14

*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*

## 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 borracho beans | 17

### STEAK FAJITA TACOS

Three tacos, sautéed steak, onions and bell peppers, tomatillo sauce, pico de gallo and Cotija cheese served on flour tortillas with red rice and borracho 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

