



# 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

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

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

## Soups & Salads

SOUP OF THE DAY Ask about today's selection.

NEW ENGLAND CLAM CHOWDER

 CUP 5 BOWL 8 BREAD BOWL 10 

HOUSE Mixed field greens with baby heirloom 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

 MT. TALLAC COBB Mixed greens, free-range chicken breast, baby heirloom tomato, hard boiled egg, bacon, avocado, red onion, bleu cheese crumbles and black olives. Served with a side of bleu cheese dressing | 16

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

## Additions & Sides

GRILLED SALMON | 11

BLACKENED SHRIMP | 8

GRILLED OR BLACKENED CHICKEN | 5

GARLIC BREAD | 4

APPLEWOOD SMOKED BACON | 2

EXTRA BURGER PATTY | 5

AVOCADO | 3

QUADRUPLE MAC & CHEESE | 4

SEARED TOFU | 4

SEARED AHI | 11

SWEET POTATO WAFFLE FRIES | 4

 VEGETARIAN ITEM



 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 OR SWEET POTATOES  
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. Garnished with lettuce, tomato and onion. | 16

 VEGGIE CAPRESE BURGER Veggie and three-grain patty with Mozzarella cheese, sliced tomatoes, fresh basil and Balsamic glaze | 15

PASTRAMI BURGER Sliced pastrami, piled high on a burger patty with demi butter and Swiss cheese on a potato bun | 16

## Sandwiches

ALL SANDWICHES SERVED WITH CHOICE OF FRIES OR FRUIT. UPGRADE TO GARLIC FRIES OR SWEET POTATOES 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 | 17

GRILLED SALMON SANDWICH Wild-caught Sockeye salmon 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 on the side. Served on toasted French bread | 16

KAHLUA PORK SANDWICH Topped with tangy coleslaw and grilled watermelon BBQ sauce on a potato bun. Served with sweet potato waffle fries | 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

CAPRESE CHICKEN SANDWICH Grilled chicken, Mozzarella cheese, sliced tomatoes, basil and arugula with Balsamic glaze on a potato bun | 15

## Entrées

 QUINOA RICE BOWL Red quinoa and rice blend with a sauté of carrots, green onions, edamame, bok choy, crimini mushrooms and amino sauce. Topped with your choice of Tofu or | 14

 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 borracho beans | 17

FAJITA STEAK OR CHICKEN Your choice of steak or chicken with sautéed onions and bell peppers, tomatillo sauce, pico de gallo and Cotija cheese. Served with flour tortillas with a side of red rice and borracho beans | 17

Home of the



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.