

The Beacon Bar & Grill

APPETIZERS



STUFFED MUSHROOMS

Mushrooms stuffed with cream cheese, herbs, and parmesan; finished in the oven | 13

Suggested Pairing: Ballast Point Wahoo White

OYSTERS ROCKEFELLER

Humboldt Bay Kumamoto oysters topped with cream cheese, spinach, hard-wood smoked bacon, Pernod and flash-broiled, topped with toasted parmesan and served with lemon | 19

Suggested Pairing: Korbel Brut



DEEP FRIED CALAMARI

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

Suggested Pairing: Sudwerk Northern Pilsner

STEAMED CLAMS

1lb of fresh cockles steamed in our homemade garlic white wine butter, served with toasted garlic bread | 17

Suggested Pairing: Green Flash Sea to Sea Lager



MINI CROCKPOT STUFFED BELL PEPPERS

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

Suggested Pairing: Karl Strauss Red Trolley

DEEP FRIED MOZZARELLA

Served with our house Bolognese sauce | 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☞

SOUP OF THE DAY

Always innovative ☞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



STRAWBERRY FIELDS

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

DUCK CONFIT SALAD

Mixed greens, raisins, fennel and sliced apple; served with sumac vinaigrette | 17

ROASTED PECAN & PEAR SALAD

Mixed greens, bleu cheese crumbles, roasted pecan, dried cherries, roasted pear, topped with maple vinaigrette | 17

ADDITIONS & SIDES

Grilled Salmon 11

Seared Ahi 13

Blackened Shrimp 8

Grilled or Blackened Chicken 5

Applewood Smoked Bacon 2

Mixed Seasonal Vegetables 4

Chive Mashed Potatoes 5

Twice Baked Sweet 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 seasonal vegetables and chive mashed potatoes (unless otherwise noted **)
Substitute a twice baked sweet potato for an additional \$6, or red rice for no additional charge



CHICKEN MARSALA

Petaluma free-range chicken breast topped with a marsala mushroom cream sauce | 20

Suggested Pairing: Joel Gott Sauvignon Blanc

FRESH SALMON**

Salmon served over creamy pesto Gnocchi and seasonal vegetables | 24

Suggested Pairing: Smoke Tree Pinot Noir

LAMB CHOP LOLLIPOPS**

Grilled lamb, topped with a blackberry brandy demi-glaze, served with roasted fingerling potatoes | 35

Suggested Pairing: Alto del Plata Malbec

THE RIBEYE

16 oz. steak grilled to your preference; topped with cracked peppercorn medley butter | 35

Suggested Pairing: Silver Oak Cabernet

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



PISTACHIO CRUSTED HALIBUT

Filet atop velouté sauce; served with seasonal vegetables | 40

Suggested Pairing: Rombauer Chardonnay

PAN-SEARED PORKCHOP**

Stuffed with spinach, Applewood smoked bacon, and cream cheese; served with cornbread stuffing and cherry balsamic reduction | 40

Suggested Pairing: Napa Cellars Zinfandel

PASTA & RICE

All pasta entrées served with garlic bread

OCEAN MIX-GRILL PASTA

Grilled / pan-seared seafood medley finished with delicious house-made sauce, served with pasta | MP

Suggested Pairing: White sauce: Mer Soleil Chardonnay; Red sauce: DeLoach Pinot Noir



BEACON BOLOGNESE

House-made Bolognese with jumbo meatball; served with bow tie pasta, topped with shaved parmesan | 17

Suggested Pairing: Ravenswood Zinfandel



CRAWDAD ETOUFFEE

Pan-seared crawdad tail smothered in bell pepper and onion served over creole dirty rice | 25

Suggested Pairing: 1448 Red Blend

LUNCH FOR DINNER



THE BEACON BURGER

American Kobe-Angus beef patty, lettuce, tomato, onion, cheddar cheese, Rum Runner sauce, potato bun; served with your choice of fries or fruit; upgrade to garlic fries at an additional charge | 14

Suggested Pairing: Green Flash Sea to Sea Lager



THE BEACON'S FAMOUS FISH & CHIPS

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

Suggested Pairing: Drakes 1500 Pale

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 | 17

Suggested Pairing: Ballast Point Wahoo White

CARNITAS TACOS

Three pork tacos, tomatillo sauce, pico de gallo, and cotija cheese served on corn tortillas with red rice | 17

Suggested pairing: Deschutes Armory XPA