

The Beacon Bar & Grill

APPETIZERS

SPINACH & ARTICHOKE DIP

Creamy spinach and artichoke dip with crostini | 13

Suggested Pairing: Deschutes Brewing - Jubelale

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 | 22

Suggested Pairing: Wente Morning Fog Chardonnay



DEEP FRIED CALAMARI

Batonnet strips of crispy calamari, tartar, cocktail | 17

Suggested Pairing: Coronado Brewing - Mermaid Red Amber Ale



STEAMED CLAMS

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

Suggested Pairing: Sterling Sauvignon Blanc

PORTABELLA GORGONZOLA

Broiled mushrooms with garlic, brandy, and fresh herbs, finished with gorgonzola | 14

Suggested Pairing: Green Flash Brewing - Soul Style IPA

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

HEARTY KALE SALAD

Crunchy kale with sliced apple, pancetta, served with spinach-bacon vinaigrette | 13

ROASTED BEET & SQUASH SALAD

Roasted fall vegetables on a bed of mixed greens, with walnuts, served with cider dressing | 13

FALL FLAVORS SALAD

Radicchio, endive, frisee, and red pear; served with maple vinaigrette dressing | 14

ADDITIONS & SIDES

Salmon or Ahi | 11
Blackened Shrimp | 7
Grilled or Blackened Chicken | 5
Apple Wood Smoked Bacon | 2

Mixed Root Vegetables | 4
Parsnip Mashed Potatoes | 5
Brown Rice & Quinoa Blend | 5
Baked Potato | 5



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 mixed root vegetables and parsnip mashed potatoes
Substitute a baked potato OR brown rice and quinoa blend for an additional \$4

FRESH FISH OF THE DAY

Our choice of fresh fish | Market price

Suggested Pairing: 14 Hands Pinot Grigio

CHICKEN MARSALA

Two pan-seared Petaluma free-range chicken breasts deglazed in marsala wine sauce | 19

Suggested Pairing: St. Archer Brewing - White Ale



FRESH SALMON

Blackened salmon with bean cassoulet; topped with pesto | 20

Suggested Pairing: Mer Soleil Chardonnay



LAMB CHOP LOLLIPOPS

Australian lamb marinated in olive oil and fresh herbs, char-broiled to your liking; blackberry balsamic reduction, grilled polenta cake | 39

Suggested Pairing: Haraszthy Zinfandel

NEW YORK STRIP

Your choice of preparation styles: grilled with maître d' butter and topped with onion frites; *or* encrusted and pan-seared to perfection, topped with green peppercorn demi | 34

Suggested Pairing: Ballast Point Brewing - Grunion Pale Ale

FILET MIGNON

8 oz. grilled filet, caramelized sweet onion | 39

* Add the "Surf" to your "Turf"! Four jumbo shrimp; skewered and grilled | add 7

Suggested Pairing: Simi Cabernet Sauvignon

OSSO BUCCO

Veal shanks, slow-cooked to perfection, a house favorite! | 36

Suggested Pairing: St. Francis Merlot

PASTA

POTATO LASAGNE

Vegetable base jus mixed with wild mushrooms, asparagus tips, and parmesan cheese | 15

Suggested Pairing: Coppola Pinot Noir

CHICKEN CARBONARA

House-made spinach fettuccini, pan-seared Petaluma free-range chicken breast, hardwood-smoked bacon, and fresh green peas in a cream reduction | 16

Suggested Pairing: Sonoma Cutrer Russian River Ranches Chardonnay

SHRIMP & PASTA

Five jumbo shrimp sautéed with onion, tomato, mushroom, and penne pasta finished in a fresh herb cream sauce; served with mixed root vegetables | 17

Suggested Pairing: Robert Hall Rose

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

THE BEACON'S FAMOUS FISH & CHIPS

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

SEAFOOD TACOS

 Three tacos with either blackened mahi or popcorn shrimp, Napa cabbage, pico de gallo, jalapeño sour cream, and cotija cheese on flour tortillas, served with red rice | 17

STEAK TACOS

Three tacos, thinly sliced steak, cilantro, onion, roasted tomato salsa, and cotija cheese on corn tortillas, served with red rice | 17

DESSERT

PUMPKIN CRANBERRY BASH Pumpkin custard with fresh tart cranberries in a ginger-snapped crust 10

BIG CHOCOLATE CAKE Tahoe-sized portion of our decadent layered chocolate cake 10

TIRAMISU TORTA Smooth & decadent layered espresso cake 10

ICE CREAM HULA PIE Oreo crust, vanilla bean ice cream, and caramelized walnuts with a Hershey's fudge topping 10

KENTUCKY PIE Chocolate-chip cookie crust with Georgia pecan pie 10