



BEACON BAR & GRILL

DINNER MENU





BEACON BAR & GRILL

STARTERS

 **"WORLD FAMOUS" CALAMARI:**
Lightly breaded / Tartar / Cocktail sauce..... \$19

JERK CHICKEN LOLLIPOPS:
Tender jerk chicken / Macadamia / Island bbq dipping sauce.....\$17

SHRIMP & SWEET CORN FRITTERS:
Lightly fried / Shrimp & sweet corn / Toasted coconut / Sweet chili sauce.....\$12

DUNGENESS CRAB & ARTICHOKE DIP:
Artichoke hearts / Spinach / Gouda / Parmigiana / Asiago crostini.....\$17

 **STEAMED CLAMS:**
One pound littleneck clams / White wine tomato broth / Garlic bread.....\$19



SOUP & SALAD

 **BASIN'S BEST CLAM CHOWDER:**
New England style / Creamy & delicious.....Cup-\$7.....Bowl-\$10

FRENCH ONION SOUP:
Gruyere / Asiago crostini.....Bowl-\$10



 **SESAME SEARED AHI:**
Artisan mix/Mandarin oranges/Tomatoes/Wonton/Pickled ginger/Wasabi drizzle/Sesame vinaigrette.....\$19

SHRIMP LOUIE SALAD:
Romaine hearts / Poached shrimp / Egg / Tomato / Avocado / Black olives / Rum Runner dressing.....\$18

GREEK SALAD:
Artisan mix/Tomato/Cucumber/Kalamata olives/Pepperoncini/Feta/Shallot/Greek vinaigrette.....\$15

ROASTED HARVEST SALAD:
Artisan mix / Butternut squash / Cranberry / Walnuts / Maple cider vinaigrette.....\$13

SALAD ADD ONS:

Grilled prawns...\$11 / Seared ahi...\$12 / Grilled chicken...\$5 / Grilled salmon...\$15



LOTSA PASTA

CAJUN SHRIMP PASTA:

Gulf shrimp / Shaved shallot / Cherry tomato / Mushroom / Creole cream / Fettucine / Garlic bread.....\$20

Suggested pairing: Rutherford Ranch Cabernet

SAGE PESTO FETTUCINE:

Cheese curd / Zucchini ribbons / Mushroom / Sunflower seed / Garlic bread.....\$20

Suggested pairing: Coppola Chardonnay

STEAK & GORGONZOLA ALFREDO:

Sirloin tips/Sundried tomato/Spinach/Balsamic glaze/Gorgonzola cream/Rigatoni/Garlic bread.....\$21

Suggested pairing: Ferrari Carano Merlot

ADD ON:

Grilled Prawns...-\$11 / Grilled Chicken...-\$5 / Grilled Salmon...-\$15

ENTREES

MARKET FRESH SEAFOOD:

Chef's daily inspiration / Ask your server.....\$MP

Suggested pairing: Ask your server For recommendation.

NEW YORK STRIPLOIN:

Bacon cheddar mash / Creamed spinach / Haystack onions / Herb steak butter.....\$39

Suggested pairing: Silver Oak 'Alexander Valley' Cabernet

PAN FRIED PETRALE SOLE:

Asiago crusted / Yukon mashed / Heirloom carrot / Lemon herb pan gravy.....\$29

Suggested pairing: Rombauer Chardonnay

ALPINE STUFFED CHICKEN:

Black Forest ham / Gruyere / Spinach / Roasted fingerling / Zucchini ribbon / Basil cream sauce.....\$25

Suggested pairing: Coppola 'Directors Cut' Zinfandel

MAPLE CIDER SEARED SALMON:

Wild caught salmon/Toasted almond couscous/Charred broccolini/Maple cider butter/Crisped caper.....\$31

Suggested pairing: Coppola 'Chardonnay

FAVORITES

"ALMOST FAMOUS" FISH & CHIPS

Alaskan cod / Panko breaded / Tartar / Lemon.....\$17

Suggested pairing: Guinness Stout

BEACON BURGER:

Cheddar / Rum Runner sauce / Lettuce / Tomato / Onion / French Fries.....Add Bacon-\$2.....\$15

Suggested pairing: Beacon's Famous Rum Runner

BEACON BLISSFUL RIBS:

Jerk rubbed / Island slaw / French fries / Chipotle citrus bba.....1/2 Rack: \$18.....Full Rack: \$32

Suggested pairing: Nickel & Nickel 'Darjen; Syrah

SLOW ROASTED PRIME RIB

Seasonal vegetables / Yukon mashed potatoes / Horseradish & Au jus.....\$34

Served every Friday & Saturday / Limited availability / Starting at 5 pm.

Please inform staff of any allergies prior to placing your order.

WET YOUR WHISTLE

TRY OUR FAMOUS "RUM RUNNER"

VOTED BEST DRINK YEAR AFTER YEAR BY LOCALS.



MADE WITH A SELECT VARIETAL OF RUMS AND OUR PROPRIETY BLEND OF PASSION FRUIT, PINEAPPLE & ORANGE JUICE. TOPPED OFF WITH DARK MEYERS RUM!



BEACON BOULEVARDIER:

Woodinville Bourbon / Antica Vermouth / Campari / Fernet
\$13

TRES AGAVES ORGANIC MARGARITA:

Crafted with Tres Agaves Blanco tequila / Organic margarita mix
\$11
Pablano.....\$12 Cadillac.....\$14

GRAPEFRUIT GIMLET:

Ginny's gin / Grapefruit Juice / Elderflower
\$12

SALTED CARAMEL HOT CHOCOLATE:

Stoli salted karamel / Baileys / Whipped cream
\$11

PEAR GINGER HOT CIDER:

St. George pear brandy / Domaine canton ginger liqueur
\$12

CAFÉ CON CHILE:

Ancho reyes Chile liqueur / Rumchata / Mole bitters
\$12

