BEACON BAR & GRILL

STARTERS

Beacon's "Famous" Calamari

Lightly panko breaded strips of calamari with tartar and cocktail sauce.

Half Order \$17 Full Order \$28

Steak or Chicken Quesadilla

Cheddar Jack & Muenster cheese melted between a chipotle tortilla with a side of salsa, sour cream & guacamole. Chicken \$17 Steak \$19

Chipotle Shrimp & Sausage Nachos

Our signature nachos topped with Andouille sausage, sauteed shrimp, chipotle fondue, black beans, diced tomatoes, cilantro and sour cream. \$21

Hummus Plate vg

Roasted garlic and cilantro hummus with cucumber, carrots, celery and grilled pita bread. \$15

Ahi Poke

"Classic Hawaiian dish" Ahi marinated in a blend of sesame oil and soy sauce mixed with cucumbers, carrots, sesame seeds, pineapple, seaweed salad and wonton strips. \$19

Heirloom Caprese GF/VE

Fresh Heirloom tomatoes topped with Buffalo Mozzarella, Fresh basil, avocado and a drizzle of balsamic glaze. \$17

SOUP / SALAD

"Basins Best" Clam Chowder

New England style chowder creamy & delicious. \$12

Classic Caesar

Chilled Hearts of Romaine tossed with garlic croutons and shaved parmesan, \$10

Add Chicken \$8 Add Salmon \$12

Your Basic House Salad

Artisan lettuce mixed with cucumbers, carrots, diced tomatoes and choice of dressing. \$10

Add Chicken \$8 Add Salmon \$12

Asian Chicken Salad

Crisp Romaine & Napa cabbage mixed with chicken, carrots, toasted almonds, crispy wontons, cilantro, diced pineapple with an Asian ginger dressing. \$19

"The Beacon" Original Strawberry & Spinach Salad GF/VE

Fresh spinach with seasonal strawberries, red onions, candied pecans, carrots, feta cheese, Granny Smith apples with a kiwi dressing. \$19 Add Chicken \$8 Add Salmon \$12

Humboldt Fog Goat Cheese Salad VE

Greens mixed with all kinds of goodies, dried cranberries, candied pecans, garlic croutons and red onions tossed with raspberry vinaigrette topped with Humboldt Fog goat cheese. \$19

Add Chicken \$8 Add Salmon \$12

SANDWICHES

ALL SANDWICHES BELOW ARE SERVED WITH FRENCH FRIES. FRUIT OR SLAW.

Beacon Burger

Our signature burger topped with melted cheddar cheese, lettuce, tomato, red onion and our delicious Rum Runner sauce. \$21 Add Bacon \$3 Add Avocado \$3

Portabella Sandwich VE

Marinated grilled jumbo portabella mushroom stacked with fresh mozzarella, Heirloom tomatoes, Spring mix lettuce and balsamic dressing on a grilled focaccia roll. \$20

BBQ Pulled Pork

Slowly cooked and served on a ciabatta roll with slaw & BBQ sauce on the side. \$21

Rum Runner Reuben

Lake Tahoe spin on "Arnold Reuben" classic East 58th Street New York deli sandwich.

Sliced corned beef on grilled Marble Rye with Swiss cheese and sauerkraut dressed with our signature
Rum Runner Sauce. \$22

Ortega Turkey Melt

Pan seared turkey on Sourdough bread with Jack cheese, Ortega chili and Anaheim cream cheese. \$20

Shrimp Salad Roll

Franco French roll stuffed with shrimp salad, mixed with tomatoes, hard boiled eggs, green onions, avocado and shredded lettuce. \$21

Tequila Lime Mahi Sandwich

Grilled filet of Mahi served on a focaccia roll with a tequila lime cream sauce, roasted red peppers, tomatoes and Spring mix lettuce. \$22

FAVORITES

"Beach Side" Fish & Chips

Panko breaded cod with Beacon fries & tartar sauce. \$22

Quinoa Pineapple Bowl GF/VG

Green chickpea, kale, edamame and pineapple tossed with a ginger glaze and served in a half pineapple. \$21

Blackened Salmon Tacos

Spicy salmon topped with mango salsa, remoulade and shredded cabbage with chips & salsa. \$22

Street Tacos

Three Carne Asada (Steak) tacos topped with cilantro & onions with Chili Verde sauce.

Chips & salsa on the side. \$21

Prime Rib Dip

Shaved prime rib on French roll with Jack cheese, caramelized onions, horseradish cream and au jus. \$22

Please inform staff of any allergies prior to placing your order. Consuming raw or undercooked meat Increases likelihood of foodborne illness

VE (Vegetarian) GF (Gluten Free) VG (Vegan)