

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

Coconut Shrimp

6 shrimp battered with a coconut panko crust fried and served with a sweet Thai chili sauce. \$18

Heirloom Caprese GF/VE

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

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, pineapple and wonton strips. \$20

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

Your Basic House Salad GF/VG

Artisan lettuce mixed with cucumbers, carrots, diced tomatoes and choice of dressing. \$10
Add Chicken \$10 Add Salmon \$12

"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. \$20 Add Chicken \$10 Add Salmon \$12

Humboldt Fog Goat Cheese Salad VE

Greens mixed with all kinds of goodies. Dried cranberries, candied pecans, garlic croutons, red onions with raspberry vinaigrette and topped with Humboldt Fog goat cheese. \$20
Add Chicken \$10 Add Salmon \$12

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

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

20% gratuity will be added to parties of 6 or more. All auto gratuities are subject to sales tax

ENTREES

Open Flame Tri-Tip GF

Grilled and sliced, topped with BBQ sauce served with mashed potatoes and vegetables. \$29

New York Striploin GF

12 oz Certified Angus Beef strip topped with a mushroom demi-glaze served with mashed potatoes and vegetables. \$45

Cajun Shrimp Fettuccini

Blackened shrimp tossed in a spicy cream sauce with sundried tomatoes, mushrooms shallots topped with shaved parmesan. \$33

Tuscan Three Cheese Tortelloni VE

Northern Italy classic vegetarian dish.

Tortelloni (literally meaning large little pies) are stuffed with smoked mozzarella, ricotta & parmesan cheese combined with a zucchini, asparagus blend, tossed with sundried tomatoes, kalamata olives, baby spinach tossed with marinara sauce. \$29

Herb Roasted Half Chicken

Seasoned with herbs & spice roasted slowly (because our ovens don't work too well) served with Yukon Gold mashed potatoes, pan gravy and seasonal vegetables. \$29

Grilled Strawberry Salmon GF

A sweet and refreshing strawberry basil salsa on top of a grilled salmon filet served apricot almond pilaf and seasonal vegetables. \$32

Grilled Halibut GF

Topped with chimichurri sauce served with apricot almond pilaf and seasonal vegetables. \$42

FAVORITES

“Beach Side” Fish & Chips

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

Beacon Burger

Our signature burger topped with melted cheddar cheese, lettuce, tomato, red onion and our delicious Rum Runner sauce. \$22 Add Bacon \$3 Add Avocado \$3

Quinoa Pineapple Bowl GF/VG

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

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