

BEACON BAR & GRILL

STARTERS

Beacon's "Famous" Calamari

Panko breaded strips of calamari with tartar and cocktail sauce.

Half Order \$18 Full Order \$29

Buffalo Wings

Served with celery, carrots, ranch dressing. \$18

Fried Zucchini

Lightly breaded zucchini topped with parmesan cheese & served with ranch dressing. \$15

Tempura Prawns

Served with a sweet Thai chili sauce. \$18

Seafood Sampler

Seared Ahi tuna topped with soy glaze, tempura shrimp and crab cake nuggets with a mango salsa. \$25

Steamed Clams

Simmered in butter, garlic, green onions, red pepper flakes, white wine and served with garlic bread. \$24

Ahi Poke

"Classic Hawaiian Dish" Ahi marinated in a blend of sesame oil and soy sauce mixed with cucumbers, carrots, pineapple and wonton strips. \$22

Fried Cheese Ravioli

Battered in Italian bread crumbs, fried and served with marinara sauce. \$16

SOUP & SIDE SALADS

"Basins Best" Clam Chowder

New England style chowder creamy & delicious. \$12

Campfire Chili

Homemade "spicy hot" Texas style chili topped with cheddar cheese. \$12

Classic Caesar

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

Add Chicken \$10 Add Blackened Prawns \$12 Add Salmon \$12

Taste of the Season

Artisan mix lettuce mixed with pear slices, apples, candied pecans, walnuts, cranberries and Humboldt Fog goat cheese served with balsamic dressing. \$10

Add Chicken \$10 Add Blackened Prawns \$12 Add Salmon \$12

Beet & Spinach Salad

Roasted beets topped with Humboldt Fog goat cheese & walnuts on a bed of spinach. \$12

Add Chicken \$10 Add Blackened Prawns \$12 Add Salmon \$12

ENTREE SALADS

Greek Salad

Mixed greens mixed with mushrooms, cucumbers, kalamata olives, roasted red peppers, artichoke hearts, feta cheese, served with balsamic vinaigrette hummus and grilled pita bread. \$18
Add Chicken \$10 Add Blackened Prawns \$12 Add Salmon \$12

Buffalo Chicken Salad

Romaine lettuce, celery, tomatoes, cucumbers, carrots, jicama & apples with a bleu cheese dressing, topped with Buffalo style chicken tenders. \$19

Southwest Quinoa Salad

Mixed greens, guacamole, cilantro, red peppers, jicama & black bean salsa topped with quinoa. \$17
Add Chicken \$10 Add Blackened Prawns \$12 Add Salmon \$12

ENTREES

Stuffed Chicken

Seared chicken breast stuffed with a broccoli & cheddar cheese stuffing, served on a bed of mashed potatoes and sauteed portabella mushrooms topped with a savory chicken gravy. \$29

Petrale Sole

Lightly floured, pan seared, & topped with a herb lemon butter sauce served with a seasonal vegetable and mashed potatoes. \$32

Grilled Strawberry Salmon

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

Grilled Ribeye

Grilled 12oz ribeye topped with Kentucky Bourbon Maitre D' butter.
Served with mashed potatoes and seasonal vegetables. \$38

PASTA

Cajun Shrimp Fettuccini

Blackened shrimp tossed in a spicy cream sauce with sundried tomatoes, mushrooms & shallots topped with shaved parmesan. \$32

Fettuccini & Meatballs Bolognese

Homemade Bolognese sauce tossed with fettuccini pasta served with meatballs and garlic bread. \$27

Red Pepper Pesto Pasta

Farfalle pasta (Bow Tie) tossed in a roasted red pepper pesto puree cream sauce with portabella mushrooms, fresh basil and topped with fresh mozzarella. \$25

Add Chicken \$10 Add Blackened Prawns \$12 Add Salmon \$12

LAKE SIDE FAVORITES

“Beach Side” Fish & Chips

Panko breaded cod served with Beacon fries & tartar sauce. \$23

Blackened Salmon Tacos

Spicy salmon topped with mango salsa, remoulade and shredded cabbage with chips & salsa. \$23

Street Tacos

Three Carne Asada (Steak) tacos topped with cilantro & onions, served with Chili Verde sauce and chips & Salsa. \$22

BURGERS & SANDWICHES

ALL SANDWICHES BELOW ARE SERVED WITH FRENCH FRIES OR SLAW. ADD ONION RINGS \$3

Beacon Double Decker Burger

Two beef patties, Rum Runner sauce, lettuce, American cheese, pickles & onions on a sesame seed bun. \$24

Black Jack Burger

Cajun seasoned burger patty topped with, pepper jack cheese, pickles, lettuce, tomatoes, onion rings & chipotle aioli. \$23

Crab Cake Sandwich

Fried crab cake nuggets on a Dutch crunch roll topped with mixed greens, mango salsa and a remoulade drizzle. \$24

Zesty Fried Chicken Sandwich

Served on a focaccia roll with lettuce, tomato, pickles and Louisiana remoulade sauce. \$22

Dutch Crunch Dip

Shaved prime rib on a Dutch crunch roll with Jack cheese, caramelized onions, horseradish cream and au jus. \$24

Tequila Lime Mahi Sandwich

Grilled filet of mahi served on a focaccia roll with tequila lime cream sauce, roasted red peppers, tomatoes and spring mix lettuce. \$24

Meatball Sandwich

Italian meatballs made with beef & pork smothered in marinara sauce served on a focaccia roll topped with fresh mozzarella cheese & basil. \$22

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



TRY OUR FAMOUS "RUM RUNNER"

Made with a select varietal of rums and our Propriety blend of passion fruit, pineapple & orange juice, topped off with dark rum \$13/12oz \$25/24oz

The Islander (Blue Chair Banana Rum Float) \$16/12oz \$31/24oz

Bermuda Triangle (Kraken Rum Float) \$16/12oz \$31/24oz

Blue Chair Banana & Kraken Float \$16/12oz \$31/24oz

Salted Karamel Hot Chocolate

Stoli Karamel Vodka / Baileys / Chocolate Powdered Rim Glass / Whipped Cream \$15

Chocolate Peanut Butter Cup

Skrewball Peanut Butter Whiskey / Hot Chocolate / Chocolate Powdered Rim / Whipped Cream \$15

Ginger Hot Toddy

Redemption Bourbon / Ginger Simple Syrup / Honey / Lemon / Cinnamon Stick \$15

Hot Apple Pie

Spiced Cider / Tuaca / Whipped Cream / Cinnamon Stick \$14

Chip Shot

Tuaca / Baileys / Coffee / Whipped Cream \$15

Fallen Leaf Refresher

Whistlepig Piggy Back Rye / Ginger Simple Syrup / Splash of Soda \$15

Hot Bubba

Baileys / Frangelico / Grand Marnier / Coffee / Korbel Brandy Float / Whipped cream \$15

Original Irish Coffee

Jameson Irish Whisky / Brown Sugar / Whipped Cream \$14

Afternoon Delight

Baileys / Frangelico / Kahlua / Coffee / Whipped Cream

Something "About Mary"

Beacon Signature Bloody Mary's

Wasabi Mary...Tito's Vodka / Wasabi / Ginger Beer Splash \$14

Sunburnt Betty...Crater Lake Peppered Vodka \$14

Bloody Maria...Cincoro Tequila \$15

Bloody Meister...Jagermeister \$15

Smoky Maria...Mezcal Tequila \$15

Beacon Traditional Bloody Mary...(Well Vodka) \$12

Pineapple Jalapeno Margarita

Casamigos reposado tequila infused with pineapple & jalapenos / Tajin rim \$15

Raspberry Warmer

Stoli Raz / Hot Chocolate / Crème de Cacao / Chambord Float / Whipped Cream



WINTER TREATS

All Desserts \$10

Chocolate Chip Mousse Cake

Two cake layers loaded with chocolate chips & vanilla wafers separated by a creamy layer of white chocolate mousse.

Raspberry White Chocolate Cheesecake

Two cake layers loaded with chocolate chips & vanilla wafers separated by a creamy layer of mousse.

Italian Lemon Cream Cake

Layers of lemon cake filled with Italian lemon cream finished with vanilla cake crumbs and powdered sugar.

Banana Marble Chocolate Cake

A mixture of swirls of banana and chocolate cake layered with white chocolate banana cream frosting

Key Lime Pie

A Key West classic.

AFTER DINNER DELIGHTS

Andes Mint Martini

Crème de Menthe / White Crème de Cacao / Heavy Cream / Crushed Mint Cookie Rim \$14

Espresso Martini

Mr. Black Coffee Liquor / Stoli Vanilla / Baileys / Whipped Cream / Chocolate Rim \$14

Chocolate Martini

Godiva Chocolate Liquor / Tito's Vodka / Baileys / Whipped Cream / Chocolate Rim \$15

Banana Split Martini

Godiva Chocolate Liquor / Banana Rum / Stoli Vanilla / Crème De Cacao Whipped Cream
Chocolate Rim \$15

Far From The Tree

Stoli Karamel Vodka/ Pear Brandy / Baileys / Hot Cider / Whipped Cream / Caramel Sauce /
Salted Rim \$15

High West Old Fashion

A perfect finish to your meal with a true classic cocktail. \$15

