

Dinner



Home of the



APPETIZERS

COCONUT SHRIMP

Panko coconut breaded shrimp | 14

DEEP FRIED CALAMARI

Batonnet strips of crispy calamari, tartar and cocktail sauce | 18

STEAMED CLAMS

1lb of fresh cockles steamed in our house made garlic and white wine butter served with toasted garlic bread | 17

WILD MUSHROOM TOAST

Focaccia, cheese gratin, caramel onions, maple black pepper bacon aioli | 17

BRUSSELS SPROUTS BACON AND BRIE

shallots, garlic and grilled brie | 16

BEEF POUTINE

French fried potatoes, tender beef strips, rich beef gravy with cheddar cheese curds | 16

WINGS

1 lb. chicken wings served with carrots, celery, and ranch. Your choice of plain, sweet Thai, or Buffalo | 13

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER

Rich, creamy and made fresh daily

Cup | 5 Bowl | 8 Bread Bowl | 11

WILD GAME CHILI

Buffalo, elk, boar, cannelloni beans topped with white cheddar

Cup | 8 Bowl | 11 Bread Bowl | 14

GRILLED CHEESE AND ROASTED TOMATO BASIL SOUP

White cheddar on sourdough | 13

WINTER HOUSE SALAD

Mixed field greens, maple roasted pecans, grilled butternut squash, goat cheese fritter, served with huckleberry white balsamic vinaigrette | 13

CLASSIC CAESAR SALAD

Young hearts of romaine lettuce, creamy Caesar dressing, garlic croutons, and shaved Parmesan | 12

MT. TALLAC COBB

Mixed greens, chicken breast, baby heirloom tomatoes, hard boiled egg, bacon, avocado, bleu cheese crumbles. Peppercorn Zinfandel vinaigrette | 16

CRAB, ASPARAGUS AND HEIRLOOM TOMATO SALAD

Tender lettuce, champagne tomato horseradish dressing with sunchoke chips | 19

WARM SPINACH AND ROAST LAMB SALAD

Crispy fried onions, crumbled fresh cheese, Kalamata olive, garlic croutons, chopped egg with a warm sherry Dijon Dressing | 16

ADDITIONS & SIDES

GRILLED SALMON | 11

BLACKENED SHRIMP | 11

GRILLED OR BLACKENED CHICKEN | 5

SEARED TOFU | 4

APPLEWOOD SMOKED BACON | 2

ROASTED GARLIC MASHED POTATOES | 5

GARLIC BREAD | 4

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.

ENTRÉES

MARKET FRESH FISH

Ask your server about our seafood special | MP

FENNEL GRILLED SHRIMP

Leek mushroom lobster risotto, grilled asparagus, fennel pollen | 29

SEARED CALIFORNIA WHITE SEA BASS

Corn and crab risotto finished with a clam, shrimp, tomato and olive 'Cioppino' sauce | 32

GARLIC HERB ROAST ½ CHICKEN

Seasonal vegetables, tri colored potatoes, and herb jus | 24

SMOKED FILET MIGNON

8 oz. Filet seared with a garlic mole, chimichurri, sun dried tomato, mashed potatoes and grilled squash | 39 *

Add two jumbo grilled shrimp | +11

NEW YORK STRIP

16 oz. steak rubbed with our signature house seasoning and grilled to your preference.

Topped with Pinot Noir Demi Glace, Served with tricolor fingerling potatoes and grilled asparagus | 41

BEACON BOLOGNESE

House made Bolognese sauce with braised short rib tossed with pappardelle pasta topped with shaved parmesan | 17

SCALLOPS POMODORO

Seared diver scallops over a bed of pappardelle pasta tossed with tomatoes, garlic and fresh basil | 32

QUINOA RICE BOWL

Red quinoa and rice blend with a sauté of carrots, green onions, edamame, bok choy, button mushrooms and Teriyaki sauce | 14

WILD CAUGHT SOCKEYE SALMON

Pan-seared salmon served with sautéed spinach and cherry tomatoes in a spicy cream sauce over angel hair pasta | 26

LUNCH FOR DINNER

THE BEACON'S FAMOUS FISH & CHIPS

House breaded Alaskan cod served with fries and tartar | 15

MAHI TACOS

Three tacos with blackened mahi, Napa cabbage, pico de gallo, jalapeño crema and Cotija cheese on flour tortillas. Served with red rice and borracho beans | 17

ELK BURGER

Lean ground Elk patty, brie cheese, smoky blackberry ketchup and sautéed onions | 19

THE BEACON BURGER

American Kobe-Angus beef patty, lettuce, tomato, onion, Cheddar cheese and our signature Rum Runner sauce.

Served on a potato bun with your choice of fries or fresh fruit | 14

Upgrade to garlic fries at an additional charge