STARTERS

Tomato Bisque 6
Croutons

Soup of the day 6
Ask Your Server

Traditional Hummus 8
Grilled Pita Bread, Black Olives

House made Guacamole 12
Tortilla, Pico De Gallo, Jalapeno

Calamari Frito Misto 12
Chickpeas, Jalapeno, Seasonal Squash, Sweet Peppers
Jalapeno Aioli, Marinara Sauce

Beacon Short Rib Egg Roll 12
Jalapeno Aioli

House Made Empanada
Cheese 9 / Chicken 10 / Beef 11
House Made Guacamole

Honey Sriracha Wings 13
Crumbled Gorgonzola, Ranch Dressing, Carrots, Celery

Seared Scallops 13
Wilted Spinach, Caper Butter Sauce

Coffee Rub Pork Belly 11
Butternut Squash Kimchi, Blueberry Reduction

Buffalo Shrimp 13
Spicy Blue Cheese Sauce

Crispy Fried Brussels Sprouts 12
Crispy Pork Belly, Crumbled Gorgonzola

Watercress Salad 8
Roasted Beets, Cranberry, Orange Segments, Goat Cheese, Candy Walnuts, Pomegranate Vinaigrette

Grilled Caesar Salad 9
Baby Romaine Hearts, Parmesan, Croutons, Caesar Vinaigrette

Fried Green Tomatoes 10
Fried Capers, Tarragon & Lemon Aioli

Pulpo a la Plancha 13
Olive Poached Potatoes , Aji Amarillo

Fried Tofu 12
Butternut Squash Kimchi

Crispy Artichokes Beignets 11
Tarragon & Lemon Aioli, Fried Capers

Chicken Chipotle Quesadilla 13
Jack Cheese, Guacamole, Sour Cream, Pico de Gallo

Shrimp Al Ajillo 13
Garlic Butter Sauce, Tucano Bread

ENTRÉES

Crab Stuffed Rainbow Trout 27
Julienned Vegetables, Olive Oil Poached Fingerling
Caper Berry Brown Sauce

Braised Short Rib 26
Garlic Mashed Potatoes, Green Beans, Cabernet Reduction

Shrimp Francese 24
Creamy Risotto, Dressed Arugula

Pan Roasted Salmon 25
Soft Polenta, Sautéed Bok Choy, Scallion Sauce

Maryland Crab Cake 30
Signature Cole Slaw, House Cut Fries, Tartar Sauce

Grilled Maple-Bourbon Glaze Pork Chop 20
Horseradish Mashed Potatoes , Green Beans

Fig & Red Wine Braised Lamb Shank 22
Boursin Mashed Potatoes, Baby Carrots, Veal Reduction

Grilled Scallops 28
Cauliflower Puree, Sautéed Boy Choy, Piccata Sauce

Roasted Bone In Chicken Breast Chicken 21
Mashed Potatoes, Green Beans, Aji Amarillo

Seared Duck Breast 24
Mushroom Risotto, Bok Choy, Olives, Brandy Prune Relish

Steak & Fries 29
12 oz NY Steak , Grilled Asparagus, French Fries, Au Jus

Pasta of The Day Market Price
Please Ask your Server

Eggplant Parmesan Tower 20
Layers of Flash Fried, Crispy Parmesan, Roasted Vegetables, Pomodoro Sauce

BURGERS

Beacon ½ Pound Angus Burger 17
Cheddar, Swiss, Blue Cheese, or Provolone, Lettuce, Tomato, Onion, Brioche Roll

Beyond Burger 15
100 % Vegetarian Burger Patty , Russian Dressing, Avocado, Tomatoes, Arugula , Onion, Brioche Bun

BEACON BAR & GRILL

All ingredients are locally sourced whenever possible
consuming raw or undercooked items may increase your risk of foodborne illness

Chef Edgar Melendez