



## 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 Bok 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



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

**Chef Edgar Melendez**