

LUNCH SANDWICHES

BALDWIN BURGER 9

A half-pound USDA "Choice" Black Angus burger, charbroiled to your liking. Served with french fries and your choice of two burger toppings: applewood smoked bacon, sautéed onions, mushrooms, roasted peppers, American, cheddar, Swiss, feta, or bleu cheese.

INNKEEPER'S MELT 11

Shaved, roasted prime rib on sliced Italian bread with moonlight mushrooms, barbeque sauce and Swiss cheese. Served with sweet potato fries.

LOBSTER BLT Market Price

Lightly toasted brioche bun with iceberg lettuce, applewood smoked bacon, topped with tomato basil aioli.

PRESSED GRILLED CHICKEN SANDWICH 11

Tender grilled chicken breast, aged cheddar cheese, vine-ripe tomato, butter lettuce, and applewood smoked bacon. Served with a side of buttermilk ranch dressing and sweet potato fries.

ROASTED TURKEY 7

Oven-roasted sliced turkey, homemade stuffing, and cranberry chutney on hearty seven-grain bread. Served with sweet potato fries.

BAJA STYLE FISH TACOS 13

Three Cajun spiced grilled fish tacos, topped with shredded lettuce, tomato-avocado salsa and sour cream. Served in flour tortillas with a side of jasmine rice.

BEACON GRILLE CARES ABOUT THE COMMUNITY



One hundred percent of all Beacon Grille profits are donated to **Cummings Charitable Foundation Inc.** Our foundation serves the local community in many ways, including more than \$500,000 in scholarships provided to graduates of Woburn Memorial High School, alone, since 1996. The Foundation has also invested more than \$110 million to create and support the **New Horizons** retirement communities in Woburn and Marlborough, MA., and **Cummings School of Veterinary Medicine at Tufts University.**

TradeCenter 128 is a pre-certified Gold-Level LEED building with special components that include solar reflective glass and a pure white roof to repel sunlight. We use highly efficient fluorescent and LED lighting, and our operable windows all feature high performance "Low-E" glass. Local materials with Low volatile organic compounds (VOCs) are featured in construction. On-site MBTA buses directly serve Beacon Grille. Landscaping is generally water-free except for annuals, but a large underground rainwater tank was installed to fill our water truck. We also use all low-water appliances and plumbing fixtures. **More than 1,000 large photovoltaic solar panels** supply most of the common area lighting for the entire building. Water source heat pumps collect heat from all of our walk-in refrigerators, and we recycle all paper, cardboard, glass and plastic.

FUNCTION ROOMS & EVENTS

Beacon Grille's several private and semi-private dining areas are perfect for occasions ranging from meetings and celebrations of all sorts, to large business events. Choose from our dining packages, or work with our planners and Certified Sommeliers to customize an event that will feature expertly prepared food and beverages and fine, professional service. The Rumford Room and East Room together accommodate 100 guests for a sociable sit-down meal. Our facilities will accommodate from 10 to 200 guests for cocktails and hors d'oeuvres, or the entire restaurant may sometimes be reserved on Sundays.

BEACON GRILLE IS PROUD TO BE PART OF THE CUMMINGS FAMILY OF COMPANIES

BEACON GRILLE



LUNCH AND DINNER TAKE OUT MENU

400 TradeCenter, Woburn

781-933-3333

M-F 11 AM - 10 PM

Sat. 11 AM - 11 PM

Closed Sundays

THEBEACONGRILLE.COM

LUNCH ENTRÉES

Lunch entrees and sandwiches are available Monday-Saturday 11:00 AM - 3:00 PM. In addition **Soups, Chowders, Salads, Appetizers, Pizzatas, Vegetarian and Desserts** are offered during both lunch and dinner.

STUFFED FILET MIGNON 23

Stuffed filet with herbed chèvre cheese, topped with a sweet, dark cherry bordelaise. Served with french fries and broccoli.

20 OZ. PORTERHOUSE 38

USDA "Prime" Black Angus, onion strings, Yukon Gold mashed potatoes, green beans.

SEA SCALLOPS 23

Pancetta and leek topping, garlic butter, wilted spinach, Yukon Gold mashed potatoes.

BASIL BUTTER SWORDFISH 24

Center-cut swordfish topped with an olive tapenade, roasted duo of potatoes, sautéed baby spinach.

LOBSTER MAC N' CHEESE 13

Chipotle cream sauce, roasted sweet potato, green beans.

INDIVIDUALIZED GRILLED PIZZATAS

FILET 11

Arugula, grilled filet, feta cheese.

GARDEN VEGETABLES 10

Roasted tomato sauce, grilled marinated vegetables, and mozzarella.



MARGHERITA 10

Roasted tomatoes, fresh mozzarella, and basil.

STARTERS

*Available Monday - Saturday for both Lunch and Dinner




SOUPS, CHOWDERS, AND SALADS*

SOUP OF THE DAY	4	CHOWDER OF THE DAY	6
		Chef's choice: fish, seafood, or classic clam.	
CLASSIC FRENCH ONION	6	LOBSTER BISQUE	8
Topped with croutons and Gruyère.		With pieces of fresh lobster.	
THE WEDGE	6	SPINACH SALAD	8
Iceberg wedge topped with crispy bacon crumbles, grape tomatoes, crumbled bleu cheese dressing.		Fresh baby spinach, chopped egg, mushrooms, tomatoes, scallions, red onion, warm bacon dressing.	
MIXED GREEN SALAD 	6	CAESAR SALAD	8
Mixed greens tossed with dried cranberries, candied pecans, tomatoes, red onions, balsamic vinaigrette.		Hearts of romaine, shaved parmesan, croutons, tossed in our Caesar dressing.	
CHOPPED SALAD	6	TOMATO AND BUFFALO MOZZARELLA 	9
Chopped egg, radishes, onions, mushrooms, cucumbers, tomatoes, hearts of palm, bacon, chipotle ranch dressing.		Vine-ripe beefsteak tomatoes, fresh mozzarella, shaved red onion, basil, lightly drizzled with balsamic reduction.	

APPETIZERS*

SEARED AHI TUNA	11	LOBSTER CLAW COCKTAIL	14
Asian spices, wasabi, pickled ginger, soy sauce.		Chipotle pepper cocktail sauce.	
CRAB CAKES	12	GRILLED CALAMARI	9
Roasted pepper lime butter sauce.		Extra virgin olive oil, smoked jalapeno aioli.	
ASPARAGUS FRITTI 	8	BEACON ONION RINGS 	6
With tomato basil sauce.		Chipotle dipping sauce.	
SHRIMP COCKTAIL	12	ROASTED EGGPLANT RAVIOLI	10
Five jumbo shrimp, horseradish, cocktail sauce, lemon wedge.		Blend of eggplant, mozzarella, and Pecorino Romano cheeses, red pepper, garlic, leeks, plum tomatoes - spinach tomato sauce.	

VEGETARIAN*

FRESH FRUIT PLATE 	12	PORTOBELLA PIZZAS 	9
Served on lettuce with crackers and several tasty cheeses, served with a side of fruit cream dressing.		Two baked portobellas, thyme, tomato basil sauce, feta and jack cheese. Served with roasted sweet potatoes.	
FARM VEGETABLE PASTA 	9		
Stewed vine ripe tomatoes, grilled squash, basil.			

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Be sure to notify server of any food allergies.

DINNER ENTRÉES

Available Monday - Saturday 3:00 PM to Close

BEEF, POULTRY AND LAMB

20 OZ. PORTERHOUSE	38
USDA "Prime" Black Angus, onion strings, Yukon Gold mashed potatoes, green beans.	
COLORADO LAMB CHOPS	30
Grilled half-rack of lamb, pistachio-mint pesto, fingerling potatoes, sautéed baby spinach.	
CHICKEN UNDER A BRICK	17
Crispy, aromatic half chicken cooked under a brick, jasmine rice, green beans.	
PENNE À LA BEACON	16
Pasta, grilled marinated shrimp, vine-ripe stewed tomatoes, fresh basil.	
BONELESS PRIME RIB AU JUS 10/16 oz. 22/30	
Slow-roasted, horseradish cream, green beans, baked potato.	
FILET MIGNON 8 oz./12 oz. 26/33	
USDA "Choice" Black Angus, Yukon Gold mashed potatoes, broccoli.	
VEAL LONG BONE CHOP 14 oz. 30	
Roasted shallot Dijon vinaigrette, roasted duo of potatoes, green beans.	
NEW YORK SIRLOIN 14 oz. 29	
USDA "Prime" wet-aged center-cut, roasted duo of potatoes, sautéed baby spinach.	

BEACON STEAK AND SEAFOOD 34

Colorado Lamb Rack • 8 oz. Filet Mignon • 8 oz. Prime Rib • Fresh Lobster Cake • Stuffed Shrimp • Lobster Tail
Choose one beef and one seafood entrée from above to create your own surf and turf. Served with Yukon Gold mashed potatoes and your choice of vegetable.

DESSERTS*

All at 5.⁹⁵

OUR SIGNATURE CRANBERRY BOURBON BREAD PUDDING

Sweet Challah bread and cranberries baked in rich vanilla custard and drizzled with Maker's Mark crème anglaise.

LAYERED CHOCOLATE CAKE

Five rich, decadent layers of house-made moist chocolate cake, finished with fresh raspberry puree.

FEATURED CHEESECAKE

Chef's seasonal cheesecake selection.

FISH AND SEAFOOD

DUO OF STUFFED SHRIMP	26
Three lobster-stuffed shrimp, three crabmeat-stuffed shrimp, creamy lobster sauce, squash medley, shallot butter, Yukon Gold mashed potatoes.	
BASIL BUTTER SWORDFISH	24
Center-cut swordfish topped with an olive tapenade, roasted duo of potatoes, sautéed baby spinach.	
SEA SCALLOPS	23
Pancetta and leek topping, garlic butter, wilted spinach, Yukon Gold mashed potatoes.	
MAHI MAHI	24
Grilled peach relish, jasmine rice, green beans.	
LOBSTER MAC N' CHEESE	19
Chipotle cream sauce, roasted sweet potato, green beans.	
SEARED SEA BASS	28
Smoked tomato coulis, jasmine rice, squash medley.	
CEDAR PLANKED SALMON	19
Grilled fig compote, roasted sweet potato, rainbow micro greens.	

BERRIES AND CREAM

Seasonal berries layered with crème anglaise and topped with a dollop of fresh whipped cream.

APPLE TORTE

Buttery pie dough baked with cinnamon-sugared apples and drizzled with caramel sauce.