

# DINNER MENU

MAY 8 - MAY 14

# BEACON

## GRILLE

### SOUPS, CHOWDERS, AND SALADS

<b>SOUP OF THE DAY</b> 6	<b>WEDGE SALAD</b> 8	<b>WILTED SPINACH SALAD</b> 6
<b>CLASSIC FRENCH ONION</b> 7 With three onions - Spanish, red and leeks, topped with croutons and melted Gruyère cheese.	Iceberg lettuce topped with crisp bacon, shaved red onion, grape tomatoes, and chunky blue cheese dressing.	Baby spinach, chopped egg, pickled red onion and bacon, lightly wilted, served with sweet and sour onion dressing.
<b>LOBSTER BISQUE</b> 8 In-house traditional Boston recipe.	<b>BALSAMIC-ROASTED BEET SALAD</b> 8 Roasted beets, sliced and layered with arugula, crispy goat cheese, and topped with pistachios and roasted shallot dressing.	<b>CHOPPED SALAD</b> 7 Greek style with lettuce, tomato, cucumber, Kalamata olives, red peppers, and feta cheese, tossed in lemon-oregano dressing.
<b>CLAM CHOWDER</b> 7 Creamy New England chowder with broth, clams, diced chef potatoes, onions, bacon, and celery, finished with cream.	<b>CAESAR SALAD</b> 8 Romaine lettuce, tossed in our Caesar dressing, topped with house-made croutons and Parmesan.	<b>BEACON MIXED GREEN SALAD</b> 7 Baby greens tossed with dried cranberries, candied pecans, and red onion in balsamic dressing.

### APPETIZERS

<b>CRISPY CALAMARI</b> 11 Sweet chili, lime, and balsamic glaze with pepperoncini aioli.	<b>CHEESE PLATE</b> 12 Cheeses garnished with apples, and house-made crostini.	<b>BEACON ONION RINGS</b> 7 Hand-breaded with house-made ranch aioli.
<b>LOBSTER MAC N' CHEESE</b> 14 Lobster meat with shell pasta, classic béchamel, Fontina cheese, and panko topping. Served with lemony arugula.	<b>AHI TUNA TARTARE</b> 12 Sashimi grade tuna, Asian spices on cucumber noodles, seaweed salad, and crispy wontons.	<b>COCONUT SHRIMP</b> 11 Crusted with panko crumbs and shaved coconut, served with sweet orange-horseradish sauce.
<b>SHRIMP COCKTAIL</b> 13 Five jumbo shrimp, with cocktail sauce, and lemon.	<b>ASPARAGUS FRITTI</b> 9 Coated and fried asparagus spears with tomato basil sauce.	<b>CHIPOTLE STEAK SKEWERS</b> 9 Char-grilled rib-eye steak skewers with peppers and onions, and smoke-chipotle ketchup.
<b>FIG, WALNUT, AND MASCARPONE RAVIOLI</b> 10 Fig, walnut, and mascarpone ravioli in brown butter sauce with walnuts, sage, and Parmesan.	<b>COLD WATER OYSTERS</b> 12 Half-dozen with red wine mignonette and lemon cocktail sauce.	<b>CHESAPEAKE BAY-STYLE CRAB CAKES</b> 12 Traditional Maryland crab cakes, served with scampi aioli.

### WEEKLY FEATURES

#### APPETIZER

**ROASTED GARLIC POLENTA TOTS** 8  
Shaved manchego cheese, cherry tomatoes, truffle aioli.

#### ENTRÉES

**IBERICO HAM WRAPPED AND SEARED MONK FISH** 27  
Grilled corn-Maine lobster succotash, fava bean, pea tendrils.

**BELL AND EVANS BUTTERMILK FRIED CHICKEN** 24  
Vine-ripe tomato, bitter greens, preserved lemon, spiced pecans, truffle-honey drizzle.

**GRILLED VEGETABLE TIAN** 20  
House-made mozzarella, crispy-herb potato salad, golden tomato coulis.

**HOUSE-MADE RICOTTA GNUDI** 22  
Braised Azuluna ham hock, wilted greens, roasted peppers, ramp pesto, Parmesan cheese.

### WINE PAIRING

The Whip, **White Wine Blend**, Livermore Valley, California, 2010 11

Qupe, **Syrah**, Central Coast, California, 2009 10

St. Francis, Old Vine **Zinfandel**, Sonoma County, California, 2008 11.50

Castello di Querceto, Chianti Classico, Italy, 2008 (**Sangiovese Blend**) 9.50

Chehalem, 3 **Vineyard, Pinot Noir**, Willamette Valley, Oregon, 2009 13.50

**AZULUNA BRAND FEATURE** - Beacon Grille is proud to feature Massachusetts-raised Azuluna meat. High quality and full-flavored, this premium beef, pork or lamb comes from local family farmers who use age-old, sustainable farming methods. Ask your server for today's featured cuts, available in very limited quantities.

### FISH AND SEAFOOD

**HARD SHELL LOCAL LOBSTER** Market Price  
Local cold water steamed lobster. Served with drawn butter, french fries, and cole slaw.  
*If you would like your lobster stuffed and baked, please ask your server. Sizes and prices change daily.*

**SEAFOOD STUFFED FLOUNDER** 24  
Scallop, shrimp and crab-stuffed fillets with baked potato, butternut squash, and beurre blanc.

**SESAME CRUSTED AHI TUNA** 25  
Quick-seared sesame-spice crusted sashimi grade tuna with jasmine rice, seaweed salad, chef's peas, and shiitake cream.

**GRILLED ATLANTIC SALMON** 20  
Eight oz. grilled salmon served with au gratin potatoes and sautéed spinach.

**GRILLED SWORDFISH** 25  
Sugar cane skewered swordfish dusted with Szechuan peppercorns with steamed jasmine rice, broccoli, and teriyaki lacquer.

**BEACON SEA SCALLOPS** 25  
Pan-seared scallops topped with toasted pancetta and melted leek sauce, mashed potatoes, and sautéed spinach.

**LOBSTER MAC 'N' CHEESE** 20  
Fresh lobster meat tossed with shell pasta, classic béchamel, Fontina cheese, and seasoned panko topping. Served with two seasonal vegetables.

**SHRIMP AND BASIL FETTUCCINE** 18  
Basil fettuccine and shrimp in a light cream sauce with roasted red peppers, basil, garlic, shallots, and smoked Gouda.

### BEEF, POULTRY, LAMB, ETC.

**NEW ZEALAND LAMB RACK** 32  
Roasted lamb rack crusted with Provençal herbs, Dijon mustard, and breadcrumbs. Served with roasted fingerling potatoes and sautéed spinach.

**FILET MIGNON** 7 oz./10 oz. 29/36  
Seasoned mashed potatoes, asparagus, and demi-glace.

**LEMON, GARLIC AND ROSEMARY CHICKEN** 19  
Marinated half-chicken with lemons, fresh rosemary, and garlic, served with mashed potatoes and butternut squash.

**20 OZ. PORTERHOUSE STEAK** 38  
Baked potato, sautéed green beans, and demi-glace.

**14 OZ. PRIME N.Y. STRIP STEAK** 31  
Roasted fingerling potatoes, sautéed spinach and demi-glace.

**14 OZ. VEAL MILANESE LONG-BONE CHOP** 30  
Eye-popping 'Milanese' style platter; pounded, breaded and pan fried veal, with seasoned mashed potatoes, Brussels sprouts with melted cheese, and Cabernet demi-glace.

**HOUSE-BRINED PORK DOUBLE CHOP** 20  
Grilled and served with apple chutney, au gratin potatoes, butternut squash, and cider demi-glace.

**ROASTED RATATOUILLE PENNE** 16  
Seasonal vegetables simmered in a savory tomato broth with penne pasta, fresh basil, and Parmesan cheese.

Be sure to notify server of any food allergies. 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. 18% gratuity included on parties of six or more.

# BEACON GRILLE

## DRAFT BEERS 5.<sup>50</sup>

HARPOON, IPA (MA)  
 ALLAGASH, WHITE (ME)  
 CISCO, SANKATY LIGHT (MA)  
 SAM ADAMS, SUMMER ALE (US)  
 NEWCASTLE, BROWN ALE (ENG)  
 VICTORY, DONNYBROOK STOUT (PA)  
 DOGFISH HEAD, 60 MINUTE IPA (DE)

## BOTTLED BEERS 4.<sup>50</sup>

BUD LIGHT (US)  
 BUDWEISER (US)  
 MILLER LITE (US)  
 HEINEKEN (HOL)  
 COORS LIGHT (US)  
 MICHELOB ULTRA (US)  
 CORONA EXTRA (MEX)  
 CLAUSTHALER N/A (DEU)

## FEATURED DRAFTS

**CHIMAY TRAPPIST, TRIPEL (BEL) 9 oz.** 9  
 An incredible blonde Tripel from Belgium's most iconic producer.

**PRETTY THINGS, 'JACK D'OR', SAISON AMERICAIN (MA)** 7  
 An American take on the French farmhouse ale, from Massachusetts' hottest microbrewery.

## ARTISAN BEERS

STELLA ARTOIS (BEL) 6  
 IPSWICH, ORIGINAL ALE (MA) 6  
 LINDEMANS, FRAMBOISE (BEL) 10  
 SIERRA NEVADA, PALE ALE (CA) 6  
 SIERRA NEVADA, RUTHLESS RYE IPA (CA) 7  
 DOC'S, HARD CIDER (NY) 8  
 DALE'S PALE ALE (CO) 6.5% ABV 6  
 SAISON DUPONT (BEL) 6.7% ABV 13  
 NARRAGANSETT, SUMMER ALE (RI) 5

CLOWN SHOES, EAGLE CLAW IMPERIAL AMBER 22 oz. (MA) 14  
 SAM ADAMS, BOSTON LAGER (US) 5  
 STONE, OAKED ARROGANT BASTARD ALE (CA) 8  
 CHIMAY TRAPPIST, GRANDE RÉSERVE (BEL) 9% ABV 10  
 CISCO, WHALE'S TALE PALE ALE (MA) 6.8% ABV 7  
 BODDINGTONS, PUB ALE (ENG) 7  
 BROOKLYN, LAGER (NY) 5  
 FULL SAIL, SESSION LAGER (OR) 7  
 OMMEGANG, WITTE (NY) 8

## FEATURED WINE

**MACROSTIE, PINOT NOIR, SONOMA COAST, CALIFORNIA, 2008** 16 62  
 This Pinot Noir is juicy and ripe yet finishes clean and refreshing.



## SPARKLING

	<i>glass</i>	<i>bottle</i>
VILLA SANDI, IL FRESCO, PROSECCO, VENETO, ITALY, NV	9	34
MOËT & CHANDON, BRUT, IMPERIAL	17	67

## WHITE (SEE ALSO FULL WINE LIST)

CAPOSALDO, PINOT GRIGIO, VENETO, ITALY, 2011	7	26
CHEHALEM, PINOT GRIS, WILLAMETTE VALLEY, OREGON, 2010 	10	38
PRINZ VON HESSEN, RIESLING, RHEINGAU, GERMANY, 2009	8. <sup>50</sup>	32
ISABEL, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND, 2011	9	34
THE WHIP, WHITE WINE BLEND, LIVERMORE VALLEY, CALIFORNIA, 2010	11	42
CAVE DE LUGNY, CHARDONNAY, MÂCON-VILLAGES, BURGUNDY, FRANCE, 2010	8	28
EMMA PEARL, CHARDONNAY, CENTRAL COAST, CALIFORNIA, 2009	9	34
J VINEYARDS, CHARDONNAY, RUSSIAN RIVER VALLEY, CALIFORNIA, 2008	14	52
CHATEAU SAINT EULALIE, ROSE, FRANCE, 2011	9	34

## RED (SEE ALSO FULL WINE LIST)

ANGELINE, PINOT NOIR, CALIFORNIA, 2010	8. <sup>50</sup>	32
CHEHALEM, 3 VINEYARD, PINOT NOIR, WILLAMETTE VALLEY, OREGON, 2009 	13. <sup>50</sup>	49
QUPE, SYRAH, CENTRAL COAST, CALIFORNIA, 2009	10	36
SANTA JULIA, ORGANICA, MALBEC, MENDOZA, ARGENTINA, 2011 	8. <sup>50</sup>	32
PEIRANO ESTATE, SIX CLONES, MERLOT, LODI, CALIFORNIA, 2010	9	34
VEGA SINDOA, EL CHAPARRAL, OLD VINE GARNACHA, NAVARRA, SPAIN, 2009	9	34
CASTELLO DI QUERCETO, CHIANTI CLASSICO, ITALY, 2008 (SANGIOVESE BLEND)	9. <sup>50</sup>	38
ST. FRANCIS, OLD VINE ZINFANDEL, SONOMA COUNTY, CALIFORNIA, 2008	11. <sup>50</sup>	43
WILLIAM HILL, CABERNET SAUVIGNON, CENTRAL COAST, CALIFORNIA 2009	8	30
JOSH CELLARS, CABERNET SAUVIGNON, NORTH COAST, CALIFORNIA, 2009 	11	40
RAMEY, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA, 2007	17	62

 Indicates wines that have been made from organically grown grapes.

## SPECIALTY COCKTAILS

All at 9.<sup>95</sup>

### SPRING SPARKLERS

#### CZECH MAIL

Rhum Clément, Becherovka, Honey, Lemon, Prosecco

#### SEELBACH

Eagle Rare Bourbon, Cointreau, Prosecco, Two Bitters

#### AMALFI COAST

House-Made Limoncello, Averna, Prosecco

### STRAIGHT UP

#### CORPSE REVIVER No. 2

Knockabout Gin, Cocchi Americano, Cointreau, Lemon, Absinthe

#### AMELIA

Vodka, Elderflower, House-Made Blackberry Puree, Lemon, Lavender

#### RYE GO HOME

Rye, Punt e Mes, Cointreau, House-Made Coffee-Orange Bitters

#### POMEGRANATE COSMOPOLITAN

House-Made Pomegranate Vodka, Chateau Pomari, Grenadine, Lime

#### JAMAICA FAREWELL

Appleton Rum, Watermelon Shrub, Falernum, Lime, Smoky Rinse

#### VIOLET FEMME

Gin, St. Germain, Crème de Violette, Lemon, Boston Bittahs

### ON THE ROCKS

#### TEQUILA-HONEY SMASH

Reposado Tequila, Honey, Mint, Lemon

#### STRAWBERRY-RHUBARB RICKEY

House Strawberry-Rhubarb Vodka, Rhubarb Syrup, Fresh Lime, Soda

#### BEACON BACK NINE

House-Made Sweet Tea Vodka, Mel's Lemonade, Regan's Orange Bitters

#### RANSOM COLLINS

Barrel Aged Gin, Lemon, Simple Syrup, Soda

#### STONE-FENCE SWIZZLE

Rum Blend, House-Made Apple Shrub, Falernum, Lime

Wine Spectator



AWARD  
OF  
EXCELLENCE

2011