



# SUMMER DINNER MENU

# BEACON GRILLE

## SOUPS, CHOWDERS, AND SALADS

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

## APPETIZERS

<b>SHRIMP COCKTAIL</b>	12	<b>LOCAL OYSTERS</b>	12	<b>ROASTED EGGPLANT RAVIOLI</b> 	10
Five jumbo shrimp, cocktail sauce, lemon wedge.		Half-dozen local oysters, freshly shucked with red wine mignonette and lemon cocktail sauce.		Blend of eggplant, mozzarella, and Pecorino Romano cheeses, red pepper, garlic, leeks, plum tomatoes - Spanish tomato sauce.	
<b>SEARED AHI TUNA</b>	11	<b>ASPARAGUS FRITTI</b> 	8	<b>GRILLED CALAMARI</b>	9
Asian spices, wasabi, pickled ginger, soy sauce.		With tomato basil sauce.		Extra virgin olive oil, smoked jalapeno aioli.	
<b>CRAB CAKES</b>	12	<b>LOBSTER CLAW COCKTAIL</b>	14	<b>BEACON ONION RINGS</b> 	6
Roasted pepper lime butter sauce.		Chipotle pepper cocktail sauce.		Chipotle dipping sauce.	

## THIS WEEK'S SPECIALS

<b>APPETIZER: SHRIMP TEMPURA COCKTAIL</b>	11	<b>WINE PAIRING</b>	Glass - 9    Bottle - 34
Four jumbo shrimp, tempura battered and paired with a tomato-chipotle sauce and an avocado puree.		Villa Sandi, <i>Il Fresco</i> , Prosecco, Veneto, Italy, NV	
<b>FILET MIGNON</b>	23	<b>WINE PAIRING</b>	Glass - 9.50    Bottle - 35
Six ounce grilled center cut filet tenderloin crusted with fresh horseradish and served with a warm fingerling potato and green bean salad.		Boomtown, Syrah, Columbia Valley, Washington, 2007	
<b>SURF &amp; TURF</b>	39	<b>WINE PAIRING</b>	Glass - 13.50    Bottle - 49
Eight ounce grilled filet mignon with a classic béarnaise sauce paired with a crab-stuffed lobster tail. Served with grilled asparagus and roasted sweet potatoes.		Chehalem, <i>3 Vineyard</i> , Pinot Noir, Willamette Valley, Oregon, 2007	
<b>LEMON SNAPPER</b>	27	<b>WINE PAIRING</b>	Glass - 9    Bottle - 34
Wild-caught lustrous pomfret from Kona, Hawaii, grilled and served with truffled artichoke risotto and sautéed green beans.		Eddy Family, Sauvignon Blanc, Marlborough, New Zealand, 2007	
<b>STUFFED PORTOBELLA</b> 	19	<b>WINE PAIRING</b>	Glass - 11    Bottle - 40
Baked portobella caps stuffed with layers of pesto, stewed vine-ripe tomatoes, herbed goat cheese, grilled asparagus, and topped with fresh mozzarella, served with spinach salad.		Tenuta di Salviano, <i>Turlo</i> , Umbria, Italy, 2008 (Sangiovese Blend)	
<b>DESSERT: VANILLA PANNA COTTA</b>	7	<b>WINE PAIRING</b>	Glass - 5.50
House-made strawberry jelly.		L'Echarderie, Coteaux du Layon, Loire Valley, France, 2005 (Chenin Blanc)	

## FISH AND SEAFOOD

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

## BEEF, POULTRY, LAMB, PASTAS, ETC.

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

## 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 meat and one seafood entrée from above to create your own surf and turf. Served with Yukon Gold mashed potatoes and your choice of vegetable.

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.

# BEACON GRILLE

## DRAFT BEERS

4.<sup>95</sup>

ANCHOR STEAM (CA)  
HARPOON, IPA (MA)  
AMSTEL LIGHT (HOL)  
GUINNESS, STOUT (IRE)  
SAM ADAMS, SEASONAL (US)  
SAM ADAMS, BOSTON LAGER (US)  
BLUE MOON, BELGIAN WHITE (US)  
DOGFISH HEAD, 60 MINUTE IPA (DE)

## BOTTLED BEERS

3.<sup>95</sup>

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

## ARTISAN BEERS

STELLA ARTOIS (BEL)	6	CAPE ANN, FISHERMAN'S BREW (MA)	6
IPSWICH, ORIGINAL ALE (MA)	6	HARPOON, SINGLE HOP ESB 22oz (MA)	13
LINDEMANS, FRAMBOISE (BEL)	10	SAM ADAMS, DOUBLE BOCK (US) 9.5% ABV	8
SIERRA NEVADA, PALE ALE (CA)	5	CHIMAY TRAPPIST, 'CAP BLEU' (BEL) 9% ABV	10
DOC'S, HARD CIDER (NY)	8	CHIMAY TRAPPIST, 'CAP ROUGE' (BEL) 7% ABV	9
DALE'S PALE ALE (CO) 6.5% ABV	5	CISCO, WHALE'S TALE PALE ALE (MA) 6.8% ABV	7
DUPONT, SAISON (BEL) 6.7% ABV	13	SMUTTYNOSE, OLD BROWN DOG ALE (NH) 6.5% ABV	6

## WINES BY THE GLASS

### SPARKLING

	glass	bottle
VILLA SANDI, <i>IL FRESCO</i> , PROSECCO, VENETO, ITALY, NV	9	34
PERRIER-JOUËT, <i>GRAND BRUT</i> , CHAMPAGNE, FRANCE, NV (187 ML)	16	

### WHITE

CAPOSALDO, <b>PINOT GRIGIO</b> , VENETO, ITALY, 2009	7	26
EDDY FAMILY, <b>SAUVIGNON BLANC</b> , MARLBOROUGH, NEW ZEALAND, 2007	9	34
CHEHALEM, <b>PINOT GRIS</b> , WILLAMETTE VALLEY, OREGON, 2008	11	40
MERCER ESTATES, <b>RIESLING</b> , YAKIMA VALLEY, WASHINGTON, 2008	8. <sup>50</sup>	32
CAVE DE LUGNY, <b>CHARDONNAY</b> , MÂCON-VILLAGES, BURGUNDY, FRANCE, 2008	7	26
NOZZOLE, <i>LE BRUNICHE</i> , <b>CHARDONNAY</b> , TUSCANY, ITALY, 2008	9. <sup>50</sup>	35
LANDMARK, <i>OVERLOOK</i> , <b>CHARDONNAY</b> , CALIFORNIA, 2007	13. <sup>50</sup>	49

### RED

ANGELINE, <b>PINOT NOIR</b> , CALIFORNIA, 2009	8. <sup>50</sup>	32
CHEHALEM, <i>3 VINEYARD</i> , <b>PINOT NOIR</b> , WILLAMETTE VALLEY, OREGON, 2007	13. <sup>50</sup>	49
BOOMTOWN, <b>SYRAH</b> , COLUMBIA VALLEY, WASHINGTON, 2007	9. <sup>50</sup>	35
GOULART, <i>CLÁSICO</i> , <b>MALBEC</b> , MENDOZA, ARGENTINA, 2009	8	30
HOPE ESTATE, <b>MERLOT</b> , HUNTER VALLEY, AUSTRALIA, 2007	8. <sup>50</sup>	32
CAMPO VIEJO, CRIANZA, RIOJA, SPAIN, 2006 ( <b>TEMPRANILLO BLEND</b> )	6. <sup>50</sup>	24
TENUTA DI SALVIANO, <i>TURLO</i> , UMBRIA, ITALY, 2008 ( <b>SANGIOVESE-CABERNET-MERLOT BLEND</b> )	11	40
SEGHEGIO, <b>ZINFANDEL</b> , SONOMA COUNTY, CALIFORNIA, 2008	12. <sup>50</sup>	46
BODEGA SEPTIMA, <b>CABERNET SAUVIGNON</b> , MENDOZA, ARGENTINA, 2007	7	26
JOSH CELLARS, <b>CABERNET SAUVIGNON</b> , NORTH COAST, CALIFORNIA, 2007	11	40
RAMEY, <b>CABERNET SAUVIGNON</b> , NAPA VALLEY, CALIFORNIA, 2006	17	62

## SPECIALTY COCKTAILS All at 9.<sup>95</sup>

### STRAIGHT UP

**BLEU RIBBON MARTINI**  
Bombay Gin, Dolin Dry Vermouth, Bleu Cheese Stuffed Olives

**POMEGRANATE COSMOPOLITAN**  
Three Olives Pomegranate Vodka, Chateau Pomari, Pomegranate, Fresh Lime Juice

**COURT'S ADJOURNED**  
Hendricks Gin, St. Germain Elderflower Liqueur, Orange Bitters, Moscato

**BASIL AND LIME GIMLET**  
Hangar One Kaffir Lime Vodka, Basil, Fresh Lime Juice

**LAST WORD**  
Plymouth Gin, Green Chartreuse, Maraschino Liqueur, Fresh Lime Juice

**WARD 8**  
Old Overholdt Rye Whiskey, Fresh Lemon and Orange Juices, House-Made Grenadine

**WATERMELON CRUSH**  
Pinnacle Vodka, Fresh Watermelon, Fresh Lemon Juice, Pickled Rind

**WHITE CHOCOLATE BLIZZARD**  
House-Made Vanilla Vodka, White Crème de Cacao, Godiva White Chocolate Liqueur

### ON THE ROCKS

**BEACON BACK-NINE**  
House-Made Sweet Tea Vodka, Fresh Lemonade

**TEQUILA-HONEY SMASH**  
Sauza Gold Tequila, Local Honey, Mint, Fresh Lemon Juice

**RIO DAIQUIRI**  
Leblon Cachaça, St. Germain, Crème de Violette, Grapefruit, Fresh Lime Juice

**THE GAVEL**  
Old Overholdt Rye Whiskey, Bénédictine, Local Honey, Fresh Lemon Juice

**HIGH-LINE**  
Leblon Cachaça, Red Grapes, Sauvignon Blanc, Fresh Lemon Juice, Soda

**MOSCOW MULE**  
Absolut Vodka, Fentimen's Ginger Beer, Fresh Lime Juice

**BLUEBERRY-LAVENDER MOJITO**  
Blueberry and Lavender infused Bacardi Rum, Mint, Fresh Lime Juice, Soda

**RHUBARB LIME RICKEY**  
Pinnacle Vodka, House-Made Rhubarb Syrup, Fresh Lime Juice, Soda

PLEASE ASK YOUR SERVER FOR OUR SEPARATE WINES BY THE BOTTLE AND RESERVE LIST.