

# **E**ntrees

Lightly Cajun Catfish with Mango Salsa, House Rice and Vegetable Garnish 17.95

\*Grilled Pepper Crusted Tuna "MR" over Orange Ginger and Black Sesame Lo Mein Noodles with Stir-Fry Vegetables and Szechuan Chili Sauce 24.95

Grilled Salmon with Butternut Squash, Risotto, Spaghetti Vegetable Champagne Chive Vanilla Sauce 21.95

Bruschetta Crusted Halibut with Vodka Tomato Cream Sauce With Grilled Eggplant and Wild Mushroom Asparagus Risotto Cakes 23.95

Grilled American Sea Bass with Lobster Smashed Potatoes, Chive Veloute and Grilled Asparagus 22.95

Chicken Marsala – Sautéed Breast on a Bed of Roasted Red Pepper – Romano Polenta with Wild Mushroom Marsala Sauce and Basil Cream Drizzle 17.95

Scampies Palm Beach – Grilled Scampies atop Spinach Fettuccini with Teardrop Tomatoes and Garlic-Asiago Cream 24.95

Ravioli Trio – Red Pepper and Smoked Mozzarella, Cremini Mushrooms and Fontina Goat Cheese and Black Pepper with a Vodka Tomato Cream Sauce 17.95

\*14oz. Center Cut Pork Chop with Maple Mashed Sweet Potatoes, Southern Mean Greens and Bourbon Braised Caramelized Apple Sauce 19.95

\*Beef Tenderloin Medallions with Wild Mushroom and Three Cheese Ravioli with Port Wine Demi, Danish Bleu Cheese Crumble and Vegetable Garnish 26.95

\*Filet Mignon with Vegetable Medley  
9 oz. 29.95 14 oz. 35.95

Grilled Southwest Chicken Breasts with Black Bean Cakes, Rice, Fresh Tomato Salsa, Avocado and Lime Cream Drizzle With Fresh Tortilla Strips 17.95

All entrees served with House Salad and Dinner Roll

# **D**essert

Please ask about Today's Dessert Selections

# **J**ackie Friendly Menu

– A blueprint of healthy dining choices

Jackie Banayan is the founder of Jacob Superior Kinetics and has a Masters in Exercise Physiology. Jackie has worked closely with our Chef Beau Schmidt in creating alternative menu selections that when prepared, are low in salt, low in cholesterol and low in fat. No trans fat or processed carbohydrates are used in the preparation of the menu choices listed below.

## **Appetizers**

Sesame Crusted Seared Rare Ahi Tuna on Asian Seaweed Salad, with Szechuan Sauce and Wasabi 12.95  
Approx: 3.5g fat, 1.5g sat fat

Thai Lettuce Wraps filled with Satay Chicken, Peanuts, Cucumbers, Carrots, Bean Sprouts, Noodles and Dipping Sauces 10.50  
Approx: 4g fat, 1g sat. fat

## **Salads**

Grilled Eggplant, Artichokes, and Asparagus with Baby Greens, Hearts of Palm and Fresh Vegetables 6.95

Fresh Arugula, Tomatoes, Low Fat Feta Cheese, Sweet Onions, Kalamata Olives, Cucumbers 5.95

Mesclun Salad – Baby Greens, Sun-dried Tomatoes, Artichokes, Buffalo Mozzarella 5.95

Add Chicken 5.00 Steak or Salmon 8.00  
Seared Scallops, Tuna or Scampies 9.00

Dressing selections: Fat Free Lemon Herb, Low Carb Asian Sesame Ginger, Low Carb Roasted Garlic Vinaigrette, Balsamic Vinegar and Extra Virgin Olive Oil

## **Entrees**

Grilled Fish du Jour served with Steamed Vegetables \$ Market Price

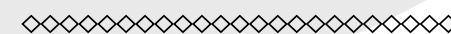
Balsamic Grilled Portabella Mushrooms, Asparagus and Breast of Chicken 16.95  
Approx: 453 Calories, 6g fat, 87mg cholesterol, 69g protein

Asian Scallop Stir-Fry over Brown Rice 18.95  
Approx: 286 calories, 2g fat, 35g carbs, 23g protein.....Portion Control 12.95

All entrees served with House Salad and Dinner Roll



**330-867-5218**



*Private Dining Areas for  
Business or Social  
Occasions*

Located at the Hilton Akron/Fairlawn  
3180 West Market Street  
Akron, Ohio 44333

330-867-5218 • 330-867-5000

www.beausgrille.com

# **A**ppetizers & Soup

One pound charred, spicy Buffalo Wings with celery sticks and bleu cheese dipping sauce 6.95

Beau's Famous Chicken Sausage with Creole Mustard Sauce 7.95

Homemade potato and cheese pierogies with caramelized onions and sour cream 6.50

Homemade Maryland crab cakes with mustard sauce 10.95

Homemade Mozzarella Sticks with marinara sauce 6.50

Calamari Napolitana – Flour-dusted, sautéed with Lemon, Garlic, Sweet Red Peppers, Scallion, Crusted Red Pepper and Sherry 9.95

Baked Imported Brie wrapped in Phyllo, topped with French Preserves 9.95

Medium Hot Banana Peppers stuffed with Veal Sausage and Ricotta Cheese in a Pool of Marinara Sauce topped with Mozzarella 10.95

**Sour du Jour**                      **Seasonal Soup**  
Cup 2.75   Bowl 4.75   Cup 3.25   Bowl 5.25

**Available after 5pm**

Funky Tuna Tartare – Sushi Tuna Tower layered with Avocado, Purple Onion, Mango, Cucumber, finished with Seaweed Salad, Toasted Sesame Seeds, Citrus Drizzle Wasabi Cream and garnished with Wonton Chips 12.95

Pulled Pork Enchilada with Aged Cheddar Cheese, Enchilada And Tomatillo Sauce, Fresh Salsa and Cilantro Lime Drizzle 10.50

Items and prices are subject to change without notice  
Carry-out available during regular restaurant hours

\*Consuming raw or under cooked meats, poultry, seafood or eggs may pose an increased risk of foodborn illness

# **S**alads

Baby Bibb, Mesclun Greens, Poached Pears, Caramelized Pecans, Maytag Bleu Cheese, Fresh Berries and Citrus Vinaigrette 5.95

Spinach Salad with Creamy Garlic Romano Dressing, Fresh Mushrooms, Chopped Egg, Bacon Bits and Tomatoes 5.95

Caesar – Romaine Lettuce, Garlic Herb Croutons tossed with Traditional Dressing 5.95

Wedge of Lettuce with Bacon Bits, Chopped Tomatoes, Egg, Danish Bleu Cheese with Sesame French Dressing 6.95

Crisp Chinese Salad – Mesclun Greens, Grilled Chicken with Waterchestnuts, Fresh Veggies, Wonton Chips, Mandarin Oranges, Pineapple and Asian Dressing 9.95

Grilled Salmon Niçoise Salad – Mixed Greens, Fresh Blanched Beans, Kalamata Olives, Tomatoes, Hard Boiled Egg, Julienne Peppers, Potatoes and Anchovies with Champagne Vinaigrette 12.95

Bleu or Feta Cheese add .95

Fat-Free Dressings Available

Add to any Salad: Chicken 5.00 Steak or Salmon 8.00  
Scampies, Scallops or Tuna 9.00

# **A** la Carte

Lobster Smashed Potatoes 3.95   Garlic Smashed Potatoes 2.95

Maple Mashed Sweet Potatoes 2.95   Grilled Asparagus 5.95

Pasta Alfredo or Pasta Marinara 2.95

Southern Mean Greens 2.95   Home Fries 2.95

Cajun or Pepper and Onion Home Fries 3.25

Sautéed Spinach in Lemon, Garlic and Olive Oil 3.95

# **S**andwiches & Lighter Fare

\*Half Pound Angus Burger with Fries 6.95

With Cheese, Mushrooms, Onions or Bacon .30 each

California Turkey Club Wrap – Lean Turkey, Bacon, Tomato, Purple Onion, Cucumber, Avocado Drizzle with Fruit 8.50

Hummus Wrap – Honey Wheat stuffed with Hummus, Tomato, Cucumber, Feta Cheese, Grilled Purple Onion, Shredded Lettuce with Fruit 8.50

8 oz. Angus Strip Steak Sandwich with Home Fries, Grilled Portobello and Roasted Red Pepper 15.95

Grilled Chicken Breast with Prosciutto, Roasted Red Pepper, Aged Provolone, Basil Aioli with Fries 8.50

Classic Reuben with Fries 8.50

Fresh Corn-Dusted Fish Sandwich with Fries 9.95

Fresh Grilled Fish du Jour Sandwich with Fries 10.95

Albacore Tuna Salad Sandwich on Sourdough Bread with Fruit 6.95

Traditional Meatloaf on Deli Wheat Bread with Fries 6.95

Pommery Chicken Salad made with Sliced Almonds, Scallion, Waterchestnuts, and Roast Red Peppers in a Pommery Mustard Sauce on a Croissant with Fruit 7.25

12 oz. Angus Chopped Sirloin topped with Sautéed Mushrooms, Onions and Peppers, served with Salad 12.95

Slim and Trim – Half Pound Ground Angus Patty with Sliced Tomato, Cottage Cheese and Fruit 8.50

Quiche du Jour with Salad 7.95

Stir-Fry – Chicken 9.50   Steak or Shrimp 10.50