

Beau's House Favorites

Appetizers & Soups

**Sesame Crusted Seared Rare Ahi Tuna with Asian Seaweed Salad, Tempura Sweet Potatoes, Szechuan Sauce and Wasabi Drizzle 13.95*

One Pound Charred, Spicy, Buffalo Wings with Celery Sticks and Bleu Cheese Dipping Sauce 6.95

Homemade Potato and Cheese Pierogies with Caramelized Onions and Sour Cream 6.95

Seafood Martini – Shrimp, Crab, Fresh Salsa, Avocado Served with Crisp Won Ton Chips 13.95

**Grilled 2-Bone Domestic Lamb with Sauteéd Spinach, Grape Tomatoes and Garlic 14.95*

**Beef Carpaccio – Shaved Raw Tenderloin, Arugula, Capers, Red Onion, Olive Oil and Shaved Italian Romano 10.95*

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

**Beau's Famous Chicken Sausage with Creole Mustard Sauce 8.95
(Gourmet Magazine, 1989)*

Jumbo Shrimp with Cocktail Sauce 13.95

House Made Maryland Crab Cakes with Mustard Sauce 11.95

Calamari Napolitana – Flour-Dusted, Sautéed with Lemon, Garlic, Sweet Peppers, Scallion, Crushed Red Pepper and Sherry 9.95

**Funky Tuna Tartare – Sushi Tuna Tower Layered with Avocado, Purple Onion, Mango, and Cucumber, Finished with Seaweed Salad, Toasted Sesame Seeds, Citrus Drizzle, Wasabi Cream and Garnished with Wonton Chips 13.95*

Fried Green Tomato "BLT" – Fried Green Tomatoes, Pancetta, Red and Yellow Tomatoes and Arugula with Basil and Red Pepper Aioli 8.95

Soup du Jour

Cup 3.00 Bowl 5.00

Seasonal Soup (When Available)

Cup 3.50 Bowl 5.50

Salads

*Add to Any Salad: Chicken - 5.50 *Steak or Salmon - 8.95 *Shrimp, Scallops or Tuna - 9.95*

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

Baby Arugula with Kalamata Olives, Cucumber, Tomato, Sweet Onion, Feta, Extra Virgin Olive Oil 6.95

Island Spinach – Edamame Beans, Roasted Corn, Avocado, Tomato, Aged Cheddar, Wonton Crisps and Mango with Chipotle Ranch 6.95

Berry & Watermelon – Mixed Greens, Fresh Berries, Watermelon, Red Onion, Feta, Carmelized Pecans, Fresh Mint and Raspberry Red Wine Vinaigrette 6.95

Mesclun – Baby Greens, Sun-Dried Tomatoes, Artichokes and Buffalo Mozzarella with Balsamic Vinaigrette 6.95

Wedge of Lettuce with Bacon Bits, Chopped Tomatoes, Egg, Danish Bleu Cheese with Sesame French Dressing 7.95

Ala Carte Side Salad 2.95

Bleu or Feta Cheese Add .95

From the Waters of the World

- Fresh Seared Scallops with Wilted Spinach, Tuscan Beans,
Grape Tomatoes and Roasted Potatoes 23.95 1/2 order 15.95
- Grilled Salmon with Mediterranean Couscous, Dill Beurre Fondue and Grilled Asparagus 22.95
1/2 order 13.95
- Grilled Sea Bass with Lobster Smashed Potatoes,
Chive Velouté and Grilled Asparagus 24.95
- Breaded Lake Perch with a Side of Fries, Rice Pilaf or Vegetable 18.95 1/2 order 11.95

Pastas & Grains

- Cavatappi Pasta Tossed with Grilled Chicken, Roasted and Fresh Tomatoes, Spinach, Garlic,
Basil, Spice, Lemon and Olive Oil 15.95
- Ravioli Trio – Red Pepper and Smoked Mozzarella, Cremini Mushrooms and
Fontina Goat Cheese and Black Pepper with a Vodka Tomato Cream Sauce 17.95
(No Substitutions Please)
- Baked Chicken Parmesan with Pasta Marinara 15.95

Grilled & Oven Roasted Entrees

- *Filet Mignon with Vegetable Medley 9 oz. 29.95 14 oz. 36.95
- *8 oz. Angus Top Sirloin with Sautéed Mushrooms, Onions and Garlic with Home Fries 20.95
- Grilled Boneless Chicken Breast with Asparagus, Tomato and Portabella Mushrooms over
Jasmine Rice with Balsamic Fig Drizzle 17.95 1/2 order 12.95
- *Grilled 10 oz Pork Chop with Southern Mean Greens and Maple Mashed Sweet Potatoes 15.95
- *Boston Strip with Vegetable Medley 14 oz. 29.95 20 oz. 36.95
- Also available with Sautéed Mushrooms, Onions, Scampi, Crab Legs,
Lobster Tails or Au Poivre Sauce, at an additional charge

Lighter Fare

- *Half Pound Angus Burger with Fries 8.95
with Cheese or Extras add .35 each
- California Turkey Club Wrap – Lean Turkey, Bacon, Tomato, Purple Onion,
Cucumber and Avocado with Fruit 8.95
- Grilled Chicken Sandwich with Prosciutto, Roasted Tomato, Buffalo Mozzarella and Basil with Fries 9.95
- Classic Reuben with Fries 8.95
- *12 oz. Angus Chopped Sirloin Topped with Sautéed Mushrooms, Onions
and Peppers, Served with a Side Salad 12.95
- Fresh Grilled or Corn-Dusted Fish du Jour Sandwich with Fries 10.95
- Gourmet Pizza du Jour 9.95

À la Carte

- Lobster Smashed Potatoes 3.95 Garlic Smashed Potatoes 2.95
- Home Fries 2.95 Grilled Asparagus 5.95
- Pasta Alfredo or Pasta Marinara 2.95 Fried Green Tomatoes with Grated Romano 4.95
- Cajun or Pepper and Onion Home Fries 3.25
- Sautéed Spinach in Lemon, Garlic and Olive Oil 4.50

Substitutions will be charged ala carte

Parties of 8 or more – 20% gratuity will be added to one check.

*Consuming raw or undercooked meats, poultry, seafood or eggs may pose an increased risk of foodborne illness

These items may contain raw or undercooked ingredients

Prices subject to change without notice