

Beau's House Favorites

Appetizers & Soups

*Sesame Crusted Seared Rare Ahi Tuna with Asian Seaweed Salad, Tempura Sweet Potatoes,
Szechuan Sauce and Wasabi Drizzle 13.50

*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 6.50

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

Pulled Chicken Enchilada with Red and Tomatillo Sauces, Fresh Salsa and Lime Drizzle 10.95

Cold Smoked Pastrami Crusted Salmon, Arugula, Chopped Red Onion, Capers, Egg,
Olive Oil and Fresh Lemon 10.95

*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 10.50

*Beau's Famous Chicken Sausage with Creole Mustard Sauce 8.50
(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 13.50

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

Seasonal Soup (When Available)

Cup 3.25 Bowl 5.25

Soup du Jour

Cup 2.75 Bowl 4.75

Salads

Add to Any Salad: Chicken - 5.50 *Steak or Salmon - 8.50 *Scampi, Scallops or Tuna - 9.50

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

Heirloom Tomato, Arugula, Burrata Cheese, Sweet Onion, Cucumber with Kalamata
Dressing and Crispy Prosciutto 6.50

Island Spinach – Edamame Beans, Roasted Corn, Avocado, Tomato, Aged Cheddar,
Crunchies and Mango with Chipotle Ranch 6.50

Berry & Watermelon – Mixed Greens, Fresh Berries, Watermelon, Red Onion, Feta, Carmelized Pecans,
Fresh Mint and Raspberry Red Wine Vinaigrette 6.50

Mesclun – Baby Greens, Sun-Dried Tomatoes, Artichokes and
Buffalo Mozzarella with Balsamic Vinaigrette 5.95

Wedge of Lettuce with Bacon Bits, Chopped Tomatoes, Egg,
Danish Bleu Cheese with Sesame French Dressing 7.50

Ala Carte Side Salad with Rolls 2.95

We Offer Fat Free Dressings

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 14.95
Fresh Salmon with Edamame Beans, Corn, Pancetta and Potato Hash with
Lemon Tarragon Beurre Blanc 22.95 1/2 order 12.95
*Grilled Sea Bass with Lobster Smashed Potatoes,
Chive Velouté and Grilled Asparagus 23.95
Breaded Lake Perch with a Side of Fries, Rice Pilaf or Vegetable 17.95 1/2 order 10.95

Pastas & Grains

- Pasta Tossed with Grilled Chicken, Roasted and Fresh Tomato, Spinach, Garlic,
Basil, Spice, Lemon and Olive Oil 14.95
Fresh Stir-Fry Wok Vegetables over Steamed Rice or Baked Potato (No Sauce) 11.95
Pasta Tossed with Fresh Vegetables, Spinach, Kalamata Olives, Olive Oil, Garlic, Basil and Feta 12.95
Scampi Carbonara – Grilled Scampi with Penne Pasta, Pancetta, Peas,
Diced Tomato and Garlic Cream 24.95 1/2 order 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
Baked Chicken Parmesan with Pasta Marinara 14.95

Grilled & Oven Roasted Entrees

- Filet Mignon with Vegetable Medley 9 oz. 29.95 14 oz. 35.95
8 oz. Angus Top Sirloin with Sautéed Mushrooms, Onions and Garlic with Home Fries 19.50
Grilled Boneless Chicken Breast with Asparagus, Tomato and Portabella Mushrooms over Sticky Rice
with Balsamic Fig Drizzle 18.95 1/2 order 11.95
*Grilled 10 oz Pork Chop with Southern Mean Greens and Maple Mashed Sweet Potatoes 13.95
Boston Strip with Vegetable Medley 14 oz. 29.95 20 oz. 35.95
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 7.95
with Cheese or Extras add .30 each
California Turkey Club Wrap – Lean Turkey, Bacon, Tomato, Purple Onion,
Cucumber and Avocado with Fruit 8.50
Italian BLT – Crispy Panchetta, Burratta Cheese, Arugula, Bruschetta, Tomatoes
on Toasted Tuscan Bread with Fries 8.50
Shrimp Salad Wrap with Tarragon Caper Mayonnaise, Tomato and Avocado with Fruit 9.50
Grilled Chicken Sandwich with Prosciutto, Roasted Tomato, Buffalo Mozzarella and Basil with Fries 8.95
Classic Reuben with Fries 8.50
*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.

Prices subject to change without notice