

Appetizers & Soup

*Sesame Crusted Seared Rare Ahi Tuna on Asian Seaweed Salad with 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

*Medium Hot Banana Peppers stuffed with Veal Sausage and Ricotta Cheese in a pool of Marinara Sauce, topped with Mozzarella 10.50

* Oysters Rockefeller - Baked Oysters with Creamy Spinach and Melted Cheese 8.95

*Beau's Famous Chicken Sausage with Creole Mustard Sauce (Gourmet Magazine 1989) 8.50

*Jumbo Shrimp with Cocktail Sauce 13.95

House Made Maryland Crab Cakes with Mustard Sauce 11.95

House Made Mozzarella Sticks with Marinara Sauce 6.50

*One Pound Cultured Mussels in Garlic Butter or Spicy Marinara Sauce 8.95

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

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

*Thai Lettuce Wraps - Satay Chicken Strips, Peanuts, Cucumber, Carrots, Bean Sprouts, Noodles, Lettuce Leaves, served with Delicious Dipping Sauces 10.50

*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 13.50

Fresh Garlic Bread with grated Romano 3.95

Fried Green Tomatoes on a bed of Mixed Greens with Lump Crab Remoulade and Creole Tomato Glaze 13.95

Jumbo Lump Crab Cocktail with Hearts of Palm, Cantaloupe, Watercress Salad and Lemon Dijon Aioli 13.95

* Scallops on Fire - Spicy Crab - Crusted Scallops Roasted in the Shell 12.95

*Corn - Dusted Crispy Fried Oysters with Roasted Corn Salsa and Remoulade Drizzle 10.95

Soup du Jour - Cup 2.75 or Bowl 4.75
Seasonal Soup - Cup 3.23 or Bowl 5.25

A 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

Creamed Spinach 4.50

Sautéed Spinach in Lemon, Garlic and Olive Oil 4.50

Pontalba Potatoes - Roasted Potatoes, Sautéed with Garlic, Caramelized Onions, Wild Mushrooms, Ham and Scallions 3.95

Grilled & Oven Roasted Entrees

*Beau's Steakhouse Filet - 8 oz. Filet served with Creamed Spinach, Pontalba Potatoes topped with Fresh Corn-Dusted Fried Oysters and Sauce Bearnaise 34.95

*Tenderloin Medallions Oscar - Beef Tenderloin topped with Blue Crabmeat and grilled Asparagus finished with Bearnaise Sauce and Pontalba Potatoes 29.95

*Grilled Boneless Chicken Breast topped with Roasted Corn Salsa, Wok Sautéed Vegetables, Sticky Rice and Island Drizzle 18.95

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

*Prime Boston Strip with Vegetable Medley 14 oz. 29.95 or 20 oz. 35.95

*Grilled 16 oz. Long Bone Veal Chop with Sage, Roasted Garlic, Wild Mushroom Demi, Gorgonzola Mashers and Grilled Asparagus Garnish 34.95

*Grilled Pork Tenderloin with a Cream Sherry Ginger Sauce, Shiitake Mushrooms, Smoked Gouda Mashers and Vegetable Garnish 19.95

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 +.30 each

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

*8 oz. Angus Strip Steak Sandwich with Home Fries, Grilled Portobello and Roasted Red Pepper 16.95

*Grilled Chicken Breast Sandwich with Prosciutto, Roasted Red Pepper, Aged Provolone, basil Aioli with Fries 8.95

Classic Reuben with Fries 8.50

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

*Fresh Grilled or Corn Dusted Fish du Jour Sandwich with Fries 10.95

All entrees served with House Salad and Dinner Roll

Dessert

Please ask about Today's Dessert Selections

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 foodborne illness



330-867-5218

DINNER MENU

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

Visit Us @ www.beausgrille.com

Salads

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

Fresh Arugula, Tomatoes, Feta Cheese, Sweet onion, Kalamata Olives and Cucumbers, tossed in Olive Oil 5.95

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

Mesclun - Baby Greens, Sun-Dried Tomatoes, Artichokes, 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

Grilled Eggplant, Artichokes and Asparagus with Baby Greens, Hearts of Palm and Fresh Vegetables 7.50

Add to any Salad:

Chicken 5.50; Steak or Salmon 8.50;

Scampies, Scallops or Tuna 9.50; Bleu or Feta Cheese .95

We also have LowCarb Asian Sesame Ginger and LowCarb Roasted Garlic Vinaigrette

From the Waters of the World

*Szechuan Pepper - Crusted Tuna Mignon (M.R.) Wok Vegetables, Sticky Rice and Ponzu Drizzle 25.95

*Grilled Salmon with Sweet Potato, Pancetta and Corn Hash finished with a Roasted Fennel and Tomato Beurre Blanc 22.95

*Halibut Oscar - Lump Crab, Grilled Asparagus finished with Bearnaise Sauce 23.95

Jumbo King Crab Legs with Vegetable Medley market

*Sweet Lobster Tail with Vegetable Medley market

*Bronzed Swordfish with Roasted Pineapple Poblano Salsa, Rice Pilaf and Vegetable Garnish 23.95

*Grilled American Sea Bass with Lobster Smashed Potatoes, Chive Veloute and Grilled Asparagus 23.95

Pasta & Grains

*Italian Feast - Mussels, Shrimp, Scallops, Calamari, Fresh Fish, Artichokes in Marinara Sauce over Linguine 24.95

*Chicken Marsala - Chicken Breast on a Bed of Roasted Red Pepper Romano Polenta with Wild Mushroom Marsala Sauce and Basil Cream Drizzle 18.95

*Scaloppine di Vitello - Sautéed Veal with Mushrooms, Artichokes, Capers, Tomatoes and Prosciutto in a Lemon Butter Sauce with Angel Hair Pasta 21.95

*Scampi Carbonara - Grilled Scampi, Penne Pasta, Pancetta, Peas, Diced Tomato and Garlic 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

*Pasta tossed with Shrimp, Scallops, Lobster, Asparagus, Roasted Tomatoes, Spicy Red Pepper, Garlic, Olive Oil, Lemon, Rocket, Fennel and Basil 25.95