

# Beau's

## ON THE RIVER

### Appetizers & Soups

#### Bread Service

Selection of Sliced Loaves, Rolls, Oil and Butter 7

#### Potato Barrels

Shredded Herbed Potatoes with Parmesan, Wrapped in Bacon and Deep Fried, Served with Sriracha Ranch 14

#### Crispy Shrimp

Served with Sweet Chili Sauce 14

#### Antipasti Plate

Olive Medley, Hummus, Marinated Mozzarella, Vegan Pepper Bombs and Toasted Naan Bread 16v

#### Charred Buffalo Wings

Celery Sticks and Chunky Blue Cheese 15 GF

#### Cheese and Charcuterie Board

With Seasonal Fruit and Accompaniment 25

#### Mozzarella Sticks

House Made with Marinara 15

#### Beau's Calamari Napolitana

Flour Dusted and Sautéed with Lemon, Garlic, Scallion, Sweet Peppers, Crushed Red Pepper and Sherry 18

#### Seared Lump Crab Cakes

Crushed Avocado, Grape Tomatoes, Greens and Meyer Lemon Aioli 18

#### Mussels Du Jour

Pemaquid Mussels with Chef's Daily Preparation 18

#### Cocktail Platter

Shrimp, Lobster Claws, Sliced Ahi Tuna, Served with Seaweed Salad & Wonton Chips 27

#### Lobster Bisque

Lobster, Mushrooms, Sherry and a Puff Pastry Twist  
Cup 10 Bowl 18

#### Soup Du Jour

Cup 7 Bowl 9

### Salads

#### Add Any of the Following

*Chicken 9, Steak\* 11, Salmon\* 11, Shrimp 5 each*

#### Caesar Salad

Romaine, Broken Bread Croutons, White Anchovies, Caesar Dressing 12  
half order 10

#### Baby Field Greens

Shaved Fennel, Apple, Greek Feta, Toasted Almonds and Champagne Vinaigrette 14 v GF

#### Beet Salad

Roasted Beets, Feta Cheese, Prosciutto Crisps tossed with Arugula and Baby Spinach in a Sherry Grain Mustard Vinaigrette 16

#### Wedge Salad

Smoked Bacon, Tomato, Egg, Blue Cheese, White French Dressing 14 GF

#### Cherries, Nuts and Berries

Mixed Greens, Seasonal Fresh Berries, Caramelized Nuts, Gorgonzola and Poppy Seed Dressing 16 v

#### Roasted Butternut Salad

Chickpeas, Roasted Butternut Squash, Toasted Pumpkin Seeds & Cider Vinaigrette 16 v

#### Side Salad

Mixed Greens and Vegetables, Choice of Dressing 8 v

### Side Dishes

Roasted Brussel Sprouts  
With Candied Pork Belly 10

Chef's Potatoes  
Daily Chef Selection 8 GF

Seasonal Vegetables  
Hand Selected Fresh Vegetables 9 GF v

Baked Sweet Potato  
Served with Butter 8 GF v

## House Favorites

### 6oz Filet\*

Served with Fingerling Potatoes and Chef's Vegetable Medley 39

### Panko Crusted Lake Perch Sandwich

Served with French Fries and Tarragon Tartar Sauce 17

### The Italian Sub

Rosemary Ham, Capicola, Genoa Salami, Roasted Tomatoes, Mixed Greens and Fresh Basil 17

### Angus Cheeseburger

Served with Lettuce, Tomato, Onion and Pickles 17

### New Yorker

Corned Beef, Pastrami, Sauerkraut, Swiss and Spicy Mustard on Marble Rye 17

### Classic Reuben

Corned Beef, Swiss Cheese and Sauerkraut on Marble Rye 15

### Sweet Potato Wrap

Spiced and Roasted Sweet Potato, Cilantro Pesto, Tomato, Avocado, Red Onion and Arugula 15v

### Grilled Chicken Parm Sandwich

Grilled Chicken, Marinara and Provolone on a Demi Baguette 16

### Slim & Trim\*

8oz Ground Angus or Grilled Salmon with Cottage Cheese, Tomato and Fresh Fruit 19

### Stir Fry Vegetables

Hand Cut with Soy Gastrique Over Sticky Rice 22v  
Add Chicken 9 Steak\* 11 Salmon\* 11 Shrimp 5 each

Add on Fries or Fresh Fruit to your Entrée for \$3



## Desserts

Chocolate Molten Cake 8

New York Cheesecake 8

Peanut Butter Pie 8

Sorbet 4

Crème Brûlée 8

Tiramisu 9

*See Our Wine List for Dessert Wines and Ports*



\*Consuming raw or undercooked meat, eggs and/or

seafood can increase your risk of foodborne illness

\*These items may contain raw or undercooked ingredients.

All menu pricing reflects cash payment.

A 3% convenience fee will be applied to your bill when paying with a credit card.