

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

Buffalo Cauliflower

Crispy Cauliflower Florets Lightly Battered & Tossed in Buffalo Sauce 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

Flour Dusted and Served with a Sticky Sweet Chili Citrus Sauce 18

Seared Lump Crab Cakes

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

Shrimp Cocktail

Five Jumbo Shrimp Served with Cocktail Sauce 17

Pepper Crusted Ahi

Seared Pepper Crusted Ahi Tuna Topped with a White Balsamic Vinaigrette, Tomato & Onion 20

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, (3) Shrimp* 11

Caprese Salad

Arugula and Spinach, Cherry Tomatoes, Fresh Mozzarella, Tossed in Olive Oil, Salt & Pepper and Finished with a Balsamic Drizzle 16

Caesar Salad

Romaine, Broken Bread Croutons, White Anchovies, Caesar Dressing 14
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, with White French Dressing 14
GF

Cherries, Nuts and Berries

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

Chili Lime Shrimp Salad

Mixed Greens, Tomato Halves, Diced Red Onion, Avocado, Grilled Shrimp Tossed in a Chili Lime Vinaigrette 24

Side Salad

Mixed Greens and Vegetables, Choice of Dressing 8 V

Side Dishes

Risotto
10

Chef's Potatoes
8

Seasonal Vegetables
9 GF

Baked Sweet Potato
8 GF

House Favorites

Stuffed Salmon*

Akura Salmon Stuffed with Brie, Sauteed Spinach and Served with Three Cheese Risotto, Broccolini, Roasted Tomato Beurre Blanc 36 GF

Panko Crusted Lake Perch

Served with Crispy French Fries and Tarragon Tartar Sauce 27

Rosemary Chicken

Sauteed Chicken Stuffed with an Onion Duxelles, Wrapped with Rosemary Ham, Served with Three Cheese Risotto, Asparagus Tips, Blistered Tomatoes and Finished with a Beurre Blanc Sauce 30

Short Rib Stroganoff

Braised Short Rib, Roasted Tomatoes, Beech Mushrooms, Garganelli Pasta Finished with a Rich Demi-Glace 32

Lobster and Seafood Pasta

Lobster, Shrimp and Mussels with Spinach, Tomatoes and Chives in a Lobster Cream Sauce 39

Domestic Lamb Rack*

One Pound of Domestic Lamb Chop, Grilled to Perfection, Served with Chef's Vegetable and Potato Finished with a Blackberry Demi-Glace 42

Tomahawk Pork Chop*

Bourbon Peach Glazed Pork Chop served with Sweet Corn Bacon Succotash, Pickled Shallots & Grilled Broccolini 38

Lemon Herb Chicken

Brined and Marinated Lemon Herb Airline Chicken Served with a Sweetcorn Bacon Succotash and Cheese Risotto Topped with Lemon Beurre Blanc 30

Pierogies and Sausages

Pan Seared Ohio City Pierogies, Fresh Garlic Sausage and Beer Brats. Served on a Bed of Sautéed Bacon, Onions and Cabbage 29

Tuna Poke Bowl*

Ahi Tuna over Sticky Rice, Avocado, Carrot, Cucumber, Green Onion & Wonton Strips 31



From the Grill

Angus Beef*

8 oz. Flat Iron	35
13 oz. Strip	48
14 oz. Prime Ribeye	60
6 oz. Filet	Market Price
8 oz. Filet	Market Price

Served with Seasonal Potato and Vegetable

Choice of Sauce or Butter

Horseradish Cream	4
Truffle or Herb Butter	4
Demi-Glace	5

Add to any Steak

6oz. Cold Water Lobster Tail	28
Onions or Exotic Mushrooms	6
(3) Shrimp	11

Desserts

Chocolate Molten Cake	8
New York Cheesecake	8
Peanut Butter Pie	8
Sorbet	4
Crème Brulée	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.

