

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 and Tossed in Buffalo Sauce 16

Charred Buffalo Wings

Served with Celery Sticks and Chunky Blue Cheese 15 GF

Cheese and Charcuterie Board

Served with Seasonal Fruit and Various Meats, Cheeses and Crackers 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 and 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 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, Feta, Toasted Almonds & Champagne Vinaigrette 14 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 and 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

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

Side Dishes

Risotto

10

Chef's Potatoes

8

Seasonal Vegetables

9 GF

Baked Sweet Potato

8 GF

House Favorites

6oz Filet*

Served with Roasted Fingerling Potatoes and Grilled Broccolini 39

Avocado Turkey Club

Oven Roasted Turkey Breast, Crispy Bacon, Provolone, Avocado Slices, Cucumber and Romaine with Cilantro Pesto on Honey Wheat 16

Panko Crusted Lake Perch Sandwich

Served with French Fries and Tarragon Tartar Sauce 17

The Italiano

Ham, Capicola, Genoa Salami, Pepper Rings, Tomatoes, Lettuce, Fresh Basil and Italian Dressing 17

Angus Cheeseburger*

Served with Lettuce, Tomato, Onion and Pickles 18
Sub a Beyond Burger 18 V

Brazilian Beyond

Churrasco Seasoned Beyond Burger topped with Street Corn, Arugula, Avocado and Chimichurri 19

Classic Reuben

Corned Beef, Swiss Cheese and Sauerkraut on Marble Rye 17

Grilled Chicken Parm Sandwich

Grilled Chicken, Marinara and Provolone on a Demi Baguette 18

Ancho Salmon*

Grilled Salmon Seasoned with Ancho Chili, Topped with Street Corn and a Cilantro Pesto Drizzle Served with Broccolini 29

Stir Fry Vegetables

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

Soup & Salad

Guests Choice of a Side Caesar or House Salad Served with Soup du Jour and a Roll 16
Upgrade to Lobster Bisque for 2



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.