Beau's ON THE RIVER

Appetizers

Bread Service
Selection of Sliced Loaves, Rolls, Oil and Butter 7

Smoked Beet Carpaccio
Smoked Beets Sliced Thin & Drizzled with a Lemon Dijon Dressing, Goat Cheese Crumble & Toasted Walnuts 15

Harvest Crostini
Sweet & Savory Butternut Squash Topped with Goat Cheese, Toasted Walnuts, Crispy Sage Leaves with a Drizzle of Honey & Balsamic Glaze 16

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 15

Buffalo Cauliflower
Crispy Cauliflower Florets Lightly Battered & Tossed in Buffalo Sauce 16v

Charred Buffalo Wings
Celery Sticks and Chunky Blue Cheese 15 GF

Mozzarella Sticks
House Made with Marinara 15

Beau's Calamari
Flour Dusted and Served with a Sticky Sweet Chili Citrus Sauce 18

Shrimp Cocktail
Five Jumbo Shrimp served with Cocktail Sauce 17

Coxinhas (ko-sheen-yuhs)
Shredded Chicken Seasoned with Garlic, Onions & Herbs in a Crisp Golden Dough with a Smoky Adobo Chipotle Dip 17

Shrimp & Grits
White Cheddar Grits and 3 Jumbo Grilled Shrimp topped with a Pan Sauce of Chorizo, Bell Pepper & Demi-Glace 19

Cheese and Charcuterie Board
With Seasonal Fruit and Accompaniment 25

Salads

Add Any of the Following

Chicken 9, Steak 11, Salmon* 11, (3) Shrimp* 11*

Caesar Salad
Romaine, Broken Bread Croutons, White Anchovies, Caesar Dressing 15
half order 10

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 15 GF

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

Ohio Harvest Salad
Mixed Greens, Apple Slices, Dried Cranberries, Roasted Butternut Squash, Candied Walnuts, Blue Cheese Crumbles & Apple Cider Vinaigrette 18

Side Salad
Mixed Greens and Vegetables, Choice of Dressing 9 V

Soups

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

Soup Du Jour
Cup 7 Bowl 9

Side Dishes

Risotto 10
Collard Greens 8 GF
Seasonal Veg 8 GF
Three Cheese Mac 10
Chef's Potatoes 8
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

Local Erie Walleye
Fresh Lake Erie Walleye with a Golden Cornmeal Crust, Paired with Hand Rolled Butternut Squash Gnocchi, Brown Butter Sage Sauce, Asparagus and a Bright Lime Crema 32 GF

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

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

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

Alfredo
Fresh Pasta with House Made Creamy Alfredo Sauce 24 *Add Chicken 9, Steak* 11, Shrimp* (3) 11*

Cider Braised Short Ribs
Apple Cider & Red Wine Braised, Paired with Sweet Potato Hash, Crispy Onions & Chefs Vegetable 39

Bourbon Pork Chop*
Bourbon Brined Pork Chop served with Sweet Potato Hash, Chef's Vegetable Topped with Bourbon Apple Chutney 38

Hunter Chicken
Herb Marinated Airline Chicken Served with White Cheddar Grits & Topped with Hunter Sauce 32

Pierogies and Sausages
Pan Seared Ohio City Pierogies, Fresh Garlic Sausage and Beer Brats. Served on a Bed of Sautéed Bacon, Onions & 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
16 oz. Bone-in NY Strip	72
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

Apple Crisp Skillet
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.