



BEACON



NEW AMERICAN
OPEN FIRE COOKING

DINNER

Appetizers & Shares

Mixed Greens & Goat Cheese Salad *herb vinaigrette* 13.

Wood Roasted Oysters *shallots & verjus* 18.

Roasted Asparagus & Egg *pecorino & gremolata* 15.

Grilled Shrimp Cocktail *jalapeño & horseradish* 18.

Arugula & Warm Potato Salad *chips & parmesan* 14.

Pumpkin Apple Soup *spiced spun sugar* 14.

Wood Roasted Bone Marrow *horseradish toast* 16.

Beefsteak Mini-Burgers (3) *brioche* 15.

Grilled Endive & Radicchio Salad *smoked walnut vinaigrette* 14.

Shishito Crab Bisque *crab cake & crisp ginger* 15.

Wild Mushroom & Red Onion Pizza *fresh basil* 17.

Za'atar, Lemon & Garlic Flatbread *sesame yogurt* 15.

Entrées

Herbed Chicken Under a Brick *wild mushroom panzanella salad* 29.

Seared Sea Scallops *artichokes & brown almond butter* 29.

Seared Tuna Niçoise Salad *haricot vert, olives & potatoes* 28.

Roasted Wild Striped Bass *celery root & pomegranate* 29.

Wood Roasted Rainbow Trout *chervil vinaigrette* 28.

Venison Paillard *red currant & black pepper vinaigrette* 27.

Wood Roasted Salmon *watercress & horseradish* 28.

Fall Vegetable Risotto *butternut squash, celery root & greens* 27.

Wood Oven Duck Confit *fingerling potatoes* 26.

Flat Iron Steak Salad *charred tomatoes & mozzarella* 29.

Etc...

Grilled Shishito Peppers 8.

Roasted Wild Mushrooms 8.

Roasted Garlic Bulb 4.

Grilled Asparagus 8.

Baked Mashed Potatoes 8.

Beacon's Garlic Fries 8.

Haricots Verts with Shallots 8.

Mixed Olives w/ Orange Zest 4.

Maple Glazed Acorn Squash 8.

Sautéed Spinach 8.

Beacon's B&B Pickles 4.

Brussel Sprouts with Chestnuts 8.

CHEF/CO-OWNER WALDY MALOUF | SERGIO LOPEZ, CHEF DE CUISINE



BEACON



Wood Grilled Steaks & Chops

Dry Aged Porterhouse for Two

rosemary & roast garlic [per person] 38.

Filet Mignon *cabernet & wild mushrooms 36.*

Paisley Farm's Lamb Chops *capers & garlic 36.*

Veal Rib Chop *hen of the woods & poivre sauce 38.*

Dry Aged NY Cut Sirloin Steak *pickled shallots 38.*

Maple Brined Pork Chop *ginger & red pepper chutney 29.*

Delmonico Rib Eye *onion herb relish 39.*

Wood Oven Suckling Pig Roast for Two

chili & mole flavors [per person] 38.



Prix Fixe Dinner



\$42 ~ Three Courses

APPETIZER

Pumpkin Apple Soup *spiced spun sugar*

Mixed Green Salad *herb vinaigrette*

Wood Roasted Oysters *verjus*

ENTRÉE

Wood Roasted Salmon *wilted watercress*

Fall Vegetable Risotto *butternut squash & greens*

Flat Iron Steak Salad *charred tomatoes & mozzarella*

\$4 Supplement

DESSERT

Almond German Chocolate Cake *rum sabayon, coconut & brittle*

Black Iron Huckleberry & Pear Crisp *brown sugar streusel & cranberry ice cream*

Grand Marnier Crème Brûlée *sugar tuile*

Desserts

\$9 (SOUFFLÉS \$13)

Beacon Specialty Soufflés

Chocolate-Chocolate Chip or Bourbon-Pecan 13.



Almond German Chocolate Cake *rum sabayon, coconut & brittle*

Grand Marnier Crème Brûlée *sugar tuile*

Black Iron Huckleberry & Pear Crisp *brown sugar streusel & cranberry ice cream*

Caramelized Apple Pancake *cognac ice cream*

Wood Roasted Strawberries *cheesecake ice cream*

Chocolate Mince Meat Tart *apple jack hard sauce & chocolate covered bacon*

Roasted Fig & Quince Trifle Jar *lady fingers, chevre & mascarpone cream & port drizzle*

A Sampling of Desserts to Share 16.

Assorted Biscotti 5.50



PASTRY CHEF, KISSIMA SISOHO

For your convenience, a discretionary gratuity for the service staff, equal to 18% of the total Food & Beverage Charges will be added to the checks for parties of 6 or more. You may adjust this optional gratuity based on your service experience.