

Starters

Bacon Wrapped Shrimp

Served with sauteed fresh pineapple and sweet chili sauce 18

Cajun Steamed Mussels

Served with andouille sausage, bell peppers, celery, garlic, grapes tomatoes, scallions, Cajun seasonings, white wine sauce and croutons 16

Scottish Egg

Hard boiled egg coated with ground pork sausage & drizzled with Kelly's sauce 14

Dinner Features

Blackened Mahi Mahi

Served over garlic, spinach & Cajun butter sauce 29

Parmesan Crusted Whitefish

Served with grilled asparagus & lemon caper butter sauce 29

Beef Wellington

Filet mignon stuffed with mushrooms, deluxe pastry wrap & red wine demi glaze 44

French Onion Pork Chops

Baked pork loins topped with onions, croutons, swiss & gruyere cheese 36

Cedar Plank Ribeye

Topped with sauteed mushrooms and onions 38

Shepherd Pie

Ground beef, corn, green peas, carrots, celery & topped with mashed potatoes 25

Wagyu Corned Beef & Cabbage

Served with green cabbage, red potato, celery, carrots and drawn butter 29

6OZ WAGYU COULOTTE STEAK & LOBSTER TAIL

SLICED WAGYU COULOTTE & LOBSTER TAIL WITH MELTED BUTTER & DEMI GLAZE 55

Oscar Style Scallops

Topped with lump crab and served with asparagus & hollandaise sauce 38

Coconut Macadamia Atlantic Salmon

Baked coconut & Macadamia Salmon with grilled asparagus & coconut cream sauce 28

SWEET FINISH

Triple Layer Chocolate Mousse Cake
Chocolate Tulip Mousse Cups

Beelow's
Steakhouse