



Sharables

Crispy Calamari \$15
Dry Garlic tempura batter, chipotle aioli

Asian Nachos \$15
Sesame and Soy Confit chicken, crispy wonton, cheese, siracha Soy aioli

Beacon Special Crispy Cauliflower \$14
House garlic humus, crispy sweet chili cauliflower topped with pickled onion and greens

Beer Braised Mussels & Clams \$16
PEI mussels, steamed clams, local IPA, Garlic toast

Blackened Fish Tacos \$16
Blackened white fish, crisp cabbage, pico de gallo, chipotle aioli, lime sour cream

Salads

Beacon Summer Salad \$15
St David's Arugula, hand picked watercress, whipped feta, shaved Pingue Prosciutto, assorted berries, clementine supreme, strawberry balsamic dressing and citrus cream

Caesar Salad \$13
Crisp Romain tossed in creamy garlic dressing topped with aged Parmesan, bacon lardons & house croutons

Baked Apple & Walnut Salad \$14
Niagara greens, baked apples, goat cheese crumble, toasted walnuts in raspberry dressing.

Hearty Bowl \$14
Ancient grains and assorted beans, lime oregano dressing, feta cheese, cranberries, balsamic egg.
Add chicken or steak or sweet soy tofu or salmon – \$7

Sandwiches & Burgers

All sandwiches/burgers come with choice of truffle fries, house salad or Caesar. \$3 sweet potato fries or onion rings.

Classic Reuben \$16
House cured corned beef, Swiss cheese, sauerkraut, grainy mustard aioli on light rye bread.

The Fish Sandwich \$15
Crispy haddock served on a warm brioche bun topped with house coleslaw and chipotle aioli.

Prime Rib Sandwich \$15
AAA shaved prime rib on a warm bun, cheddar cheese, jalapenos, horseradish aioli.

Lobster Bacon Grilled Cheese \$19
Butter poached lobster, crisp bacon, Monterey jack cheese, Texas style toast

New England Lobster Roll \$25
Butter poached Canadian Lobster, New England style bun, salt & vinegar chips

Soft Shell Crab Po Boy \$16
Crispy softshell crab, mixed greens, curry ketchup aioli

Classic Burger \$15
Beef patty, brioche bun, pickles, onion tomato and lettuce.

Beacon Burger \$18
Beef patty grilled with mustard swiss cheese, caramelized onions, peameal bacon with pickles, onion tomato and lettuce, brioche bun.

MAINS

Fish & Chips \$18
Chef's famous dill and beer battered haddock and fresh cut fries, tartar sauce

Crispy Skin Halibut \$31
Pan seared halibut, roasted mini potatoes, house hollandaise, with fresh market vegetables

Butter Chicken Bowl \$18
House steamed rice, creamy butter chicken sauce topped with crispy onion and fresh cilantro

Filet Mignon \$35
AAA Sous-vide Tenderloin, Caramelized forest mushroom, roasted field potatoes, assorted vegetables, crispy Kale, burnt rosemary, merlot jus

Southern Style Snow Crab Clusters \$29
1lb butter poached Snow Crab Clusters, house seasoned red skin potato's, local corn, citrus garlic butter

Steak Frites \$32
10oz USDA PRIME NY Striploin, blue cheese crumble, red wine jus, truffle fries

Signature Truffle Chicken \$22
Truffle infused chicken breast, market vegetables, your choice of starch, thyme rosemary jus

Chili Maple Glazed Salmon \$23
Pan Seared Salmon, chili maple glaze, market vegetables, your choice of starch

Beacon's signature Prime Rib(4pm) \$24
AAA 8oz slow roasted prime rib, natural jus, market vegetables, your choice of starch

Executive Chef: Pallav Srivastava