



Sharables

- Soup de Jour** \$9
Made Daily by our Chef
- Crispy Calamari** \$15
Dry Garlic tempura batter, chipotle aioli
- Asian Nachos** \$15
Sesame and Soy Confit chicken, crispy wonton, cheese, red cabbage slaw, peppers and onions, with siracha Soy aioli
- Beacon Special Crispy Cauliflower** \$14
House garlic humus, crispy sweet chili cauliflower topped with pickled onion and greens
- Beer Braised Mussels** \$16
PEI mussels, local IPA cream sauce with Garlic toast
- Blackened Fish Tacos** \$16
Blackened white fish, crisp cabbage, pico de gallo, chipotle aioli, lime sour cream

Salads

- Caesar Salad** \$13
Crisp Romain tossed in creamy garlic dressing topped with aged Parmesan, bacon lardons, house croutons & lemon wedge
- Baked Apple & Walnut Salad** \$14
Niagara greens, baked apples, goat cheese crumble, toasted walnuts in raspberry dressing.

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, crispy onions, horseradish aioli.

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

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

- Beacon Burger** \$18
Beef patty with battered jalapenos, tangy BBQ sauce, aged cheddar, a crispy onion ring, with pickles, onion, tomato and lettuce, brioche bun.

Mains

- Fish & Chips** \$19
Chef's famous dill and beer battered haddock and fresh cut fries, tartar sauce

- Prime Rib & Goat Cheese Fettuccini** \$27
Our signature AAA Prime rib in a Brandy peppercorn cream sauce with red peppers, mushrooms and topped with Goat cheese and chives, served with garlic toast

- Butter Chicken Bowl** \$19
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

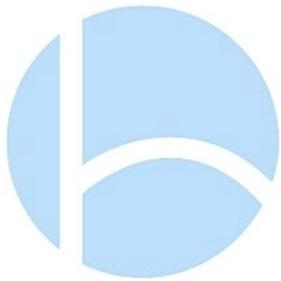
- Steak Frites** \$32
10oz USDA PRIME NY Striploin, blue cheese crumble, red wine jus, truffle fries

- Southwest Chicken Supreme** \$24
Cajun rubbed chicken supreme, pan seared with peppers and onions, topped with fresh avocado and feta crumble, served on a bed of rice

- Chili Maple Glazed Salmon** \$25
Pan Seared Salmon, chili maple glaze, market vegetables, your choice of starch

Beacon's signature Prime Rib(4pm) \$26

AAA 8oz slow roasted prime rib, natural jus, market vegetables, your choice of starch



THE
BEACON