



THE BEACON

Executive Chef Miles Suhaimi

•PREMIUM SHAREABLES•

SEAFOOD TOWER

a selection of our hot and cold seafood. featuring lobster, selection of oysters, grilled octopus, tiger shrimp, crispy calamari, salmon kabayaki, mussels and accompaniments

120

BBQ PLATE

Texas brisket, chorizo sausage, Memphis pulled pork, BBQ ribs, corn bread, pickled vegetables, Texas toast and house mustard

55

OYSTERS BY THE DOZEN

12 oysters accompanied by our chefs select house made sauce, mignonette, horseradish, cocktail sauce and lemon wedges

36

GRAZING PLATTER

a little of this and a little of that from our menu, selected platter by the chef.

Perfect if you are not sure what to get and like surprises.

minimum of 4 per order

\$9.00/person

•APPETIZERS•

KOREAN STREET NACHOS

gochujang soy glazed chicken, carrot lime and sesame slaw, mozzarella cheese, wonton chips and a sriracha aioli drizzle

16

BATTERED CALAMARI

crispy battered calamari served with lemon and tzatziki

17

CAULIFLOWER BITES

crispy cauliflower, orange Kung Pao glaze

15

MUSSELS MARINARA

fresh tomato sauce served with house made garlic bread

17

THE NEW WALDORF

Ontario apples, caramelized walnuts, crumbled goat cheese, dried cranberries in a light honey yogurt dressing.

17

CAESAR SALAD

romaine, chopped bacon, parmesan cheese and hand pulled house made croutons

16

BEACON SALAD

house greens, tomatoes, cucumber, radishes with house made balsamic dressing

15



THE BEACON

Executive Chef Miles Suhaimi

• SANDWICHES •

LOBSTER ROLL

atlantic lobster, chives and lemon aioli on a fresh Old Post Bakery roll

29

PRIME RIB SANDWICH

shaved prime rib, caramelized onions, swiss cheese with a horseradish aioli

21

FRIED CHICKEN SANDWICH

crispy chicken, creamy coleslaw, deep fried pickled jalapenos with a sweet chili mayo

19

FISH TACOS

blackened haddock with chunky pico de gallo and sriracha aioli

18

BEACON BURGER

bacon, cheddar cheese, caramelized onions with all the traditional fixings

19

• MAINS •

PENANG FRIED NOODLES

char fried mussels, salmon and shrimp cooked in a rich Malaysian coconut curry, rice noodles, sprouts

25

BALINESE TOFU AND PEANUT SALAD

crispy tofu, soft boiled eggs, cucumber, bean sprouts, tomato wedges, green beans accompanied with sweet and spicy

Indonesian peanut sauce

25

PRIME RIB DINNER

our famous prime rib with traditional mash, house made beef jus and seasonal roasted vegetables

8oz/29 - 12oz/36 - 16oz/41

TENDERLOIN

traditional mash, seasonal vegetables and our 72 hour house made truffle jus

49

1/2 CHICKEN AND COUNTRY HERBED POTATOES

deboned 1/2 chicken marinated in Piri Piri seasoning, country smashed potatoes, caramelized onions with seasonal vegetables

29

SALMON AND SUCCOTASH

applewood roasted salmon and black bean succotash with sweet potato puree

29

FISH AND CHIPS

beer battered haddock and fresh cut fries, house made dill tartar sauce

25

DESSERT & COFFEE

THE BEACON

SEASONAL FRUIT CRUMBLE

a seasonal fruit house made filling, oatmeal crumble all baked in a cast iron pan topped with vanilla ice cream

10

MATILDA'S CHOCOLATE CAKE

inspired by the movie Matilda, chocolate mud cake with chocolate ganache

10

CREME CARAMEL

classic custard dessert glazed with a caramel sauce

10

COFFEE & TEA

<i>espresso</i>	4.50
<i>cappuccino</i>	6.50
<i>coffee</i>	3.49
<i>tea</i>	2.99

CAFE BEACON

Grande Marnier and Amarula Cream blended with coffee and topped with whipped cream

IRISH COFFEE

a blend of Irish Whiskey, granulated sugar, coffee and finished with whipped cream

MONTE CRISTO COFFEE

a delicious combination of Kahlua and Grand Marnier in a sugar rimmed glass, completed with coffee, whipped cream and a cherry on top

B52

Triple liquor blend of Kahlua, Grand Marnier Bailey's Irish Cream served with coffee and whipped cream

BLUEBERRY TEA

a warm combination of Grand Marnier, Frangelico and hot tea, garnished with a cinnamon stick