



## THE BEACON

Executive Chef Miles Suhaimi

### •DATE NIGHT MENU•

#### FIRST COURSE

choice of one to share

Beacon Harvest Salad  
Lobster Bisque Mussels  
Calamari  
Grazing Platter

#### MAIN COURSE

choice of two dishes

Signature Prime Rib  
our signature 8oz prime rib with traditional mash,  
house made beef jus and seasonal roasted vegetables

Salmon with Cream of Lobster  
pan roasted salmon served with purple potato and kale hash,  
on a bed of lobster rose sauce

1/2 Chicken and Winter Succotash  
deboned half chicken in french provincial herbs, homemade white  
gravy, winter succotash and seasonal vegetables

#### DESSERT

choice of one to share

Seasonal House Made Crumble  
Vanilla Cheesecake

\$69.00 per couple

#### SIDES

seasonal vegetables  
hand punched fries  
sweet potato fries

house made bread  
house made garlic bread  
garlic shrimp