Gluten Free Menu

Welcome to Beelow's. My family has lived in Lake County since the early 1920's. I have lived on the same farm all my life. I used to do chores in the morning and go to school smelling like pigs, so they gave me the nickname "Piggy". That was long ago! Before Beelow's, I was trucking dirt in the housing market and after the downturn I needed a new career. Knowing a lot about meat, cooking and making dad's meat from the local hunt taste amazing I knew that would be my new passion. My family and I opened Beelow's in 2010 using beef from the family farm and loving it every day. Really, I love serving quality food to quality people and I hope to be here for many more years. YOU CAN DO ANYTHING YOU PUT YOUR MIND TO.

Cheers, Dan Beelow

Starters

JUMBO SHRIMP COCKTAIL 18
6 jumbo shrimp served with homemade cocktail sauce and fresh horseradish

LOBSTER TAIL 29
Cold water Canadian lobster served melted butter

B **TOSSED CALAMARI 13**
Grilled, tossed with pepperoncini and parmesan cheese, served with homemade cocktail and Kelly's sauces

TERIYAKI BEEF SKEWERS 13
Two Beef skewers glazed with teriyaki sauce

B **PAN FRIED CHEESE 12**
Havarti, fontina and fresh mozzarella cheeses, served in a skillet with julienned carrots and celery

OYSTERS ON THE HALF SHELL Half 19 Full 33
Half or full dozen consult your server on today's area of origin

OYSTERS ROCKEFELLER Half 22 Full 38
Baked with sautéed spinach, hollandaise, Pernod and Parmesan cheese

B **IVANHOE MEAT RAFFLE BEEF 15**
Wood-grilled tenderloin medallions served with our cheese sauce

B **KELLY'S SPICY ASIAN SHRIMP 14**
Sautéed over coleslaw and coated in Kelly's sauce

SPINACH ARTICHOKE DIP 13
Baked spinach, artichokes, bell peppers, green onions, and celery together with mozzarella and cream cheese

Beelow's Burgers

All bugers come with gluten free buns

CLASSIC CHEESEBURGER 16
Choose American, Swiss or Cheddar cheese, topped with lettuce, tomato and pickles

BEARNAISE BURGER 18
Topped with our hand-whisked béarnaise sauce

B **BBQ BACON BURGER 18**
Piled high with Beelow farm's smoked Bacon with a side of Dan's BBQ sauce

BLEU CHEESE AND ONION 18
Rich Bleu cheese and sautéed onion

Entrée Salads

CALIFORNIA SALAD 22
Grilled chicken, mixed lettuce, corn, avocado, apples, bleu cheese, toasted almonds, diced tomatoes, and our honey Dijon dressing

SPINACH SALAD 19
Fresh spinach topped with hard boiled egg, sliced mushrooms, heirloom tomatoes, and crumbled smoked bacon, served with warm bacon dressing

INSALATA SALAD 19
Sliced tomatoes, fresh mozzarella cheese, and fresh basil topped with balsamic vinaigrette dressing

BEEF 'N BLEU SALAD 22
Tenderloin slices, mixed lettuce, onions, roasted tri-color peppers, bleu cheese, green olives and our balsamic vinaigrette

BEELOW'S COBB SALAD 22
Grilled chicken, mixed greens, bacon, bleu cheese, eggs, tomato, avocado, chives and our Italian vinaigrette

SALMON CAESAR SALAD 22
North Atlantic Salmon with romaine lettuce, shaved Parmesan and our Caesar Dressing

Ala Carte Sides

SIDE CAESAR SALAD 9
SIDE MIXED GREEN SALAD 8
SIDE WEDGE SALAD 8
SOUP OF THE DAY 8
SAUTEED GARLIC SPINACH 8
GRILLED FRESH ASPARAGUS 8
SAUTEED BUTTON MUSHROOMS 8

B Indicates a Dan Beelow signature item.

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.

Serious Steaks

All our steaks are naturally aged a minimum of 45 days and hand cut in-house
Close trimmed for maximum flavor and prepared on our mesquite wood-fired grill.

NEW YORK STRIP STEAK 16oz. 40
Considered to be the king of steaks

RIB EYE STEAK 14 oz. 38
Extensive natural marbling makes this a very flavorful cut

BONE-IN RIB EYE 24 oz. 50
For the adventurous eater

PORTERHOUSE 28 oz. 66
The perfect combination of tenderloin and strip steak

LONDON BROIL 10 oz. 29
Served with our red wine-shallot sauce

FILET MIGNON 8 oz. 43 / 10 oz. 49
Served with a side of our hand-whisked béarnaise sauce

BLACK ANGOUS SKIRT STEAK 41
Brushed with a teriyaki glaze

FARM FLIGHT 56
Ribeye, Rack of Lamb, Filet Mignon, pork chop, served with Peppercorn, Bearnaise & Citrus Chipotle sauces

Signature Crust

Bleu Cheese 6

Peppercorn 6

Oscar 12

Signature Surf

add to any entrée

Canadian Lobster 29
5-6 oz. tail, grilled and served with
Drawn *butter.*

Shrimp Scampi 12
4 juicy jumbo shrimp,
Beelow's style.

Two Fresh "Day Boat" Scallops 21
Please consult our feature card for Today's preparation.

Prime Rib

Only 5% of all USDA graded beef meets our standards for prime rib. Our cuts are naturally aged for a minimum of 45 days; seasoned and slow roasted over mesquite and oak wood for maximum flavor. Our Prime Rib is served with au jus and creamed or prepared horseradish.

PETITE	**10oz.**	**31**
REGULAR	**14oz.**	**40**
EXTRA	**20oz.**	**52**

Fresh Fish and Seafood

GRILLED TILAPIA 29
Topped with fresh herbs and served over garlic spinach

NORTH ATLANTIC SALMON 30
Baked with lemon pepper seasoning, served over grilled asparagus

SHRIMP PASTA 29
Please Consult our feature card for today's preparation

DAY BOAT SEA SCALLOPS 44
Fresh, robust scallops. Please consult our feature card for today's preparation

CANADIAN LOBSTER TAIL 61
Two 5-6 oz. tails, wood fire grilled, served with drawn butter

Specialty Entrees

Rack of Lamb 49
Tender and juicy Australian rack of lamb, grilled to order

Baby Back Pork Ribs **Half 23** **Full 33**
Dan's Famous BBQ sauce

Twin Center Pork Chops 30
Topped with citrus chipotle sauce

Garlic Chicken 27
Harrison's all natural boneless chicken Breasts served in a creamy garlic sauce

Chicken Marsala 27
Harrison's all natural boneless chicken breasts sautéed in Marsala and mushroom wine sauce

Chicken Beelow's 27
Harrison's all natural boneless chicken breasts sautéed with tri-colored bell peppers and artichoke hearts, all in a light white wine sauce

Roasted Half Chicken 27
Harrison's all natural bone-in chicken. With au jus and grilled asparagus breasts served in a white wine sauce

All Entrees Include

Choice of Salad

Mixed Greens Salad
Wedge Salad
Caesar Salad -add **3**

Choice of Side

Baked Potato
Brown Rice
Vegetable of the Day
Garlic Mashed Potatoes
Baked Sweet Potato - add **3**
Twice Baked Potato - add **3**