



## TO SHARE

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### OYSTERS

apple mignonette, creamy horseradish, hot sauce 24/48  
half dozen/dozen

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### FRITTO MISTO

breaded shrimp, scallops, calamari, caper lemon aioli 27

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### BUTTERMILK FRIED OYSTER

MUSHROOMS 20  
spicy ranch, dill pickles

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### CHARCUTERIE BOARD

chef's selection of meats & cheeses, olives, fig jam, bistro bread 34

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## APPETIZERS

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### BUTTERNUT SQUASH SOUP

toasted walnuts, maple caviar 9

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### ARANCINI

buffalo mozzarella, spicy tomato, basil 18

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### TUNA TARTARE

ahi tuna, spicy ginger soy, avocado, sriracha, taro root chips 26

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### CHARRED MEDITERRANEAN

### OCTOPUS

roasted potatoes, fried garlic tomato sauce, caper berries, black garlic aioli 28

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### BURRATA

squash purée, pumpkin seed brittle, vincotto, tomato raisins, tomato, bistro bread ADD: prosciutto \$6 20

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### GRILLED IBERICO CHORIZO SAUSAGE

roasted red peppers, caramelized onions, chimichurri 15

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### THAI MUSSELS

coconut milk, thai curry paste, bistro bread 24

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### CALABRESE MUSSELS

roasted red peppers, caramelized onions, chimichurri 24

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## SEAFOOD TOWER

oysters, jumbo shrimp, tuna tartare, scallop crudo, snow crab legs, cocktail sauce, creamy horseradish, apple mignonette, Marie Rose sauce MP

## SALADS

### CAESAR SALAD

baby gem, anchovy & parmesan dressing, bacon lardons, parmesan, pangrattato 16

### BEET WALDORF SALAD

roasted heirloom beets, apple butter, candied pecans, Granny Smith, blue cheese 14

### WEDGE SALAD

spicy ranch dressing, bacon, tomato, pickled onions, radish, chives, seed crumble 16

*ADD: Chicken (4oz) \$6, Salmon (4oz) \$8, Shrimp \$10 (3 pcs.)  
Grilled Octopus (4oz) \$11, Creekstone Striploin (5oz) \$20*

## PASTAS

### DUCK PAPPARDELLE

duck leg ragu, pickled chilies, parmesan, rapini 26

### RATATOUILLE CAVATELLI (VEGAN)

sun-dried tomato, ajvar, roasted zucchini, mint, sunflower seeds 22

### SEAFOOD LINGUINE

scallops, jumbo shrimp, mussels, spicy garlic olive oil, tomatoes, scallions 29

### BUTTERNUT SQUASH RAVIOLI

butternut squash, chili, parmesan, fried garlic, brown butter sage sauce, toasted hazelnuts 32

# MAINS

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## BEACON BURGER

Creekstone USDA prime chuck & short rib, gruyère cheese, caramelized onions, lettuce, tomato, pickle 26

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## LAKESHORE GRILLED CHEESE

prosciutto, buffalo mozzarella, truffle, brioche bread 24

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## ROASTED CAULIFLOWER

smokey romesco sauce, caper berries, frisée, almonds 24

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## ORGANIC IRISH SALMON

roasted fingerling potatoes, spinach, yellow thai curry sauce 37

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## CHILEAN SEA BASS

soy sake maple marinated sea bass, scallion sesame sticky rice, fried ginger garlic broccolini, miso cream sauce 55

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## VEAL SCHNITZEL

roasted fingerling potatoes, fried garlic broccolini, brown butter jus 45

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## STEAK & FRITES

10oz Creekstone USDA prime striploin, rosemary butter, truffle fries 55

## FROM THE GRILL

All items off the grill come with garlic broccolini & sauce

<b>SMOKED BEEF SHORT RIB</b>	MP
beef jus	
<b>1/2 RACK LAMB</b>	52
lamb jus	
<b>ROASTED CHICKEN</b>	29
chicken jus	
<b>BRANZINO</b>	29
lemon & dill butter	

### Creekstone Farms (USDA Prime)

All steaks come with rosemary butter

<b>STRIPLOIN 10OZ</b>	55
<b>RIBEYE STEAK 14OZ</b>	75
<b>FILET MIGNON</b>	MP

## SAUCES

<b>BÉARNAISE SAUCE</b>	9
<b>BLACK TRUFFLE BUTTER</b>	9
<b>GARLIC SHRIMP SCAMPI</b>	16

## SIDES

<b>ROASTED POTATOES</b>	9
<b>SPICY GREEN BEANS</b>	9
<b>BRUSSEL SPROUTS</b>	9
<b>TRUFFLE FRIES</b>	9