



DINNER MENU

DINNER SALADS



LOBSTER COBB 32

Chopped romaine, Maine lobster, avocado, hardboiled egg, bacon, cherry tomatoes, cheddar cheese & house Cobb dressing

MAURICE 22

Detroit style, chopped romaine, julienned ham & turkey, Swiss, gherkin pickles, hardboiled egg, green olives, house Maurice dressing

CAESAR 20

Chopped romaine, freshly grated parmesan, garlic & herb breadcrumbs, anchovies, house Caesar dressing

BEACON KALE 22

Baby kale, quinoa, avocado, pomegranate seeds, pistachio & goat cheese, served with house citrus vinaigrette

FENNEL & BLOOD ORANGE 24

Shaved fennel, green apple, arugula, watermelon radish, burrata cheese, fresh mint, pistachio, blood orange vinaigrette

ADD PROTEIN



GRILLED CHICKEN \$8 | SALMON \$12

SHRIMP \$12 | STEAK \$14 | TOFU \$8

APPETIZERS



WHITEFISH DIP 22

Locally sourced smoked whitefish dip, cucumbers & Firehook baked crackers

TRUFFLE FRIES 18

Freshly grated parmesan cheese, herbs, garlic aioli

BEACON CHARCUTERIE 34

Whipped goat cheese, Manchego, taleggio, coppa, genoa, soppressata, figs, watermelon radish, caperberries, olives, strawberry & prosecco jam, marcona almonds, whitefish caviar & Firehook baked crackers

FOCACCIA 15

Rosemary focaccia, extra virgin olive oil, aged balsamic vinegar, gremolata

CRAB CAKE FRITTERS 26

Lump crab, panko crusted, old bay aioli

BEER MUSSELS 26

Crostini, burnt lemon, beer, butter, red pepper flakes

SHORT RIB FRENCH ONION SOUP 18

Slow braised short rib, gruyere, baguette

BURRATA 20

Heirloom tomato, strawberries, pistachios, balsamic pearls & olive oil

