



Starter

Butter of The Gods* smoked bone-marrow gremolata & crostini. 18

Smoked Whitefish Spread* whitefish, served with crackers, and cucumbers. 14

Steak Tartar* tenderloin, NYS, capers, shallots, fried egg, crostini. 23

Breslin Olives* sautéed with shallots - bacon - and duck fat 13

Spanish Garlic Shrimp* garlic - smoked paprika with crostini's 15

Coconut Curry Mussels* red Thai coconut curry, basil, mint cilantro. 23

Roasted Brussel/Squash* roasted brussels, butternut squash, dried cherries, onion, bacon, honey. 15

Salad

Soup French Onion 9

Times House kale super-food, avocado, quinoa, grapes, pecans, goat cheese w/ house made citrus vinaigrette 14

Roasted Beet mixed greens, pecans, red onions, goat cheese, roasted butternut squash & Beets, berry vinaigrette 16

Kale Caesar Baby kale, pears, grapes, cotija cheese - w/ house Caesar dressing 16

Garden mixed greens, tomato, red onions, cucumber, carrot, wild mushroom, and lemon vin 12

Tuna Poke* sushi grade Bluefin tuna, edamame, cucumber, pineapple, wakame, pickled onions, pickled jalapeno, sesame seed, and coconut rice 23

add protein: shrimp 9 ~ salmon 9 ~ chicken 7

Main Dish

New York Strip* 14oz New York Strip w/house steak sauce – includes vegetable and choice smashed fingerlings or mashed potatoes. 40

Veal Ossobuco* seasonal vegetable, mashed potato, braising reduction. 43

Smoked Pork Chop* Plath's Pork chop, maple- apple- fig glaze, smashed fingerlings or mashed potatoes, seasonal vegetable. 29

Mustard Crusted Salmon* with ancient grains, and seasonal vegetable. 31

½ Duck* passionfruit glaze, ancient grains, seasonal vegetables. 42

Tender Loin* 8oz steak, demi-glace, seasonal vegetable, choice of smashed fingerlings or mashed potatoes 43

Mahi-Mahi* pomegranate molasses, pico de gallo, ancient grains, seasonal vegetable. 33

Rack O Lamb* fingerling potatoes, with chorizo, goat cheese, mint basil pesto, and seasonal vegetable. 42

Half Salads available: ½ garden 7 (or) ½ house 8

Pasta

Braised Short Rib/Pappardelle* braised short-rib, house pasta, and braising sauce. 37

Seafood Milano* lobster, shrimp, mushrooms, tomato, and kale. 47

Cacio e Pepe* squid ink pasta - pecorino Romano cheese - olive oil - red pepper flakes 24

Pad Thai * pork belly, peanuts, cilantro, lime, tofu, house sauce. 31



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* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE
Split Plate (3)