

## *Appetizers*

**Shrimp Cocktail**-classic cocktail sauce. 20

**Jumbo Crab Cake**-sweet chili sauce, parsley oil, old bay. 22

**Burrata**-heirloom tomato, pesto, toasted pepita, balsamic glaze, olive oil, crostini. 18

**Prosciutto Melon Skewers**-fresh basil, mozzarella, melon, olive oil, balsamic glaze. 18

**Truffle Fries**-grated parmesan, herbs, garlic aioli, truffle oil. 15

**Whitefish Spread**-toasted baguette, lemon, cucumber, paprika. 20

**Beer Mussels**-baguette, lemon, beer, butter, red pepper flakes. 24

**French Onion Soup**-gruyere, croutons. 13

## *Sandwiches, Salads & Bowls*

**Lobster Roll** – fresh Maine lobster on a bed of mixed greens, lightly dressed in mayo & herbs on a brioche roll. 32

**Bistro Flatbread** – arugula, prosciutto, goat cheese, olive oil, balsamic glaze with choice of apricot jam or black fig conserve. 21

**Burrata Caprese Sandwich** – rustic baguette, burrata, oven roasted cherry tomatoes, mixed greens, creamy pesto sauce, balsamic glaze, olive oil. 20

**Beacon Smash Breakfast Sandwich** – double patty breakfast sausage, fried egg, American cheese, pickled onions, Beacon sauce, mixed greens, brioche bun. 22

**Kimchi Salmon Bowl** – marinated salmon, rice, fermented kimchi, avocado, cucumber, carrot, edamame, sesame seed, siracha mayo. 32

**Street Corn Chicken Rice Bowl** – chicken breast, charred corn, black beans, avocado, pickled red onions, lime wedge, cilantro, lime crema. 27

Hanger Steak- 16 Salmon- 10 Shrimp- 10 Chicken- 8 (FOR SALADS)

**Times House**- Chopped Kale, Quinoa, Avocado, Grapes, Pecans, and Goat Cheese, Served with House Citrus Vinaigrette. 18

**Roasted Beet**- Mixed Greens, Pecans, Pickled Red Onion, Goat Cheese, Red Beets, Served with House Mixed Berry Vinaigrette. 18

**Maurice**- Detroit Style, Chopped Iceberg, Julienned Ham & Turkey, Swiss, Gherkin Pickles, Hardboiled Egg, Green Olives, House Maurice Dressing. 20

**Caesar**- Chopped Iceberg, Parmesan, Herbed Croutons, House Caesar Dressing. 14

**The Chopped**- iceberg, red onion, cherry tomato, bacon, blue cheese, croutons, and choice of dressing. 12

## *Burgers*

**Beacon Smash Burger** – bacon jam, heirloom tomatoes, pickles, onions, lettuce, bistro sauce, and choice of cheese. 21

**Chimichurri Steak Sliders** – house-made chimichurri, crispy onions, marinated hanger steak, mozzarella cheese, arugula. 28

**Blackened Smash Burger** – blackened patty, blue cheese, bacon, lettuce, tomato, onion, bistro sauce. 22

**Olive Smash Burger** – green olive mayonnaise, lettuce, mozzarella, and heirloom tomatoes. 19



**The Beacon on Bay Street**

319 Bay St, Petoskey - Michigan

231-489-7999

Happy Hour Mon-Fri 3-6pm

Open 11am daily until 10pm

[www.Beacon-Petoskey.com](http://www.Beacon-Petoskey.com)

Chef Josh Lipe