



# DINNER MENU

## SMALL TALK

*Small Plates Perfect for Sharing*

MUSHROOM ARANCINI   tomato & garlic pesto, romano, fresh herbs	16
SHRIMP & ANDOUILLE TOAST   trinity, white wine, garlic cream on pain grillé	20
CREOLE SPICED CRAB CAKES   lemon & chive aioli, crisp andouille, fresh greens	20

## CATCHING UP

*Seasonal Farm to Table Ingredients*

SOUP DU JOUR   see server for details	MARKET PRICE
WEDGE SALAD   iceberg, roasted garlic ranch, bleu cheese, bacon crumbles, oven roasted tomato, crouton	14
MIXED GREENS SALAD   fresh goat cheese, grilled apple, toasted pecan, sherry vinaigrette	13

## HANGING OUT

*Entrées Expertly Paired with Mouthwatering Accompaniments*  
no substitutions please

FRESH FISH SELECTION   see server for details	54
HOUSE-MADE PAPPERDELLE   sweet peas, prosciutto, fresh herbs, roasted garlic, cream, mushroom, toasted bread crumbs	32
CHICKEN DUO   white wine braised chicken leg & grilled marinated breast, potato purée, haricot vert, pecan beurre blanc	38
“BERKWOOD FARMS” PORK   red wine & apple braised pork shank, roasted brussels sprout, sweet potato & bacon risotto, crispy pork rind gremolata	52

HAND-CUT & GRILLED | served with your choice of preparation  
16 oz RIBEYE | 70 or 8 oz TENDERLOIN FILET | 65  
MARCHAND de VIN | herb roasted potatoes, traditional sauce  
or  
STEAK au POIVRE | house-made frites, garlic & truffle aioli, bourbon cream

## SIDE CHAT

*Additional Side Items Bound to Wow You!*

HOUSE-MADE FRITES   hand-cut steak fries, garlic and truffle aioli	10
ROASTED BRUSSELS SPROUTS   balsamic & honey gastrique	10
GREEN BEANS   garlic beurre blanc	10

## THE LONG GOODBYE

*House-made Desserts Described in Detail by Your Server*

BEACON 53 DINNER MENU created by EXECUTIVE CHEF HOUSTON SUTTON

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

a \$5.00 fee will be added to any “split” entrée | À la carte Bread Service \$4.00/person