



Dinner Menu

SERVED | WEDNESDAY - THURSDAY | 5:00PM - 9:00PM | FRIDAY - SATURDAY | 5:00PM - 10:00PM

SMALL TALK

Small Plates Perfect for Sharing

WHITE WINE STEAMED MUSSELS garlic, shallot, lemon, fresh herbs, pain grille	13
EXOTIC MUSHROOM FLATBREAD grilled naan, béchamel, chèvre, arugula, truffle vinaigrette	14
BEEF CARPACCIO black pepper aioli, garlic confit, romano & rosemary crisp, arugula, toasted baguette	15
CREOLE SPICED CRAB CAKES lemon & chive aioli, crisp andouille, fresh greens	16

CATCHING UP

Seasonal Greens & House-made Salad Dressings

MIXED GREENS SALAD toasted walnuts, bleu cheese, roasted grapes, radish, balsamic vinaigrette	12
CLASSIC CAESAR SALAD romaine lettuce, romano, garlic crouton	12

HANGING OUT

Entrées Expertly Paired with Mouthwatering Accompaniments

no substitutions please

HAND-CUT & GRILLED | served with your choice of preparation

16 oz RIBEYE | 67 or 8 oz TENDERLOIN FILET | 60

MARCHAND de VIN | potato gratin with white cheddar & fresh herbs

or

STEAK au POIVRE | house-made frites, garlic & truffle aioli, bourbon cream

FRESH FISH SELECTION see server for details	MARKET PRICE
HOUSE-MADE FETTUCCINE jumbo shrimp, white wine cream sauce, roasted tomato, spinach, herbed bread crumbs	34
CHICKEN DUO chicken leg confit, grilled marinated breast, herb roasted potatoes, haricot vert, garlic beurre blanc	38

SIDE CHAT

Additional Side Items Bound to Wow You!

HOUSE-MADE FRITES hand-cut steak fries, garlic and truffle aioli	8
POTATO GRATIN white cheddar & fresh herbs	9
ROASTED BRUSSEL SPROUTS balsamic & honey gastrique	9
GREEN BEANS garlic beurre blanc	10

THE LONG GOODBYE

House-made Desserts Described in Detail by Your Server

BEACON 53 DINNER MENU created & executed 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