



**BEACON FALLS**  
DINNER



## APPETIZERS

<b>CRISPY FRIED CALAMARI</b>	11
CRISPY FRIED CALAMARI PILED HIGH, SERVED WITH MARINARA SAUCE	
<b>RHODE ISLAND STYLE FRIED CALAMARI</b>	12
CALAMARI PILED HIGH TOSSED IN A SAUCE OF CHOPPED HOT CHERRY PEPPERS, GARLIC BUTTER AND OLIVE OIL	
<b>SPICY GARLIC HOT WINGS</b>	9
10 CHICKEN WINGS TOPPED WITH OUR OWN GARLIC HOT SAUCE, SERVED WITH VEGETABLE STICKS & BLUE CHEESE DRESSING	
<b>BBQ WINGS</b>	9
10 CHICKEN WINGS SAUTÉED WITH BBQ SAUCE, SERVED WITH VEGETABLE STICKS	
<b>PORK WINGS</b>	8
TINY PORK SHANKS IN A TANGY BBQ CITRUS SAUCE	
<b>GROWN UP MAC 'N' CHEESE</b>	8
POTATO GNOCHI SERVED IN A CREAMY THREE CHEESE SAUCE, DRIZZLED WITH TRUFFLE OIL, AND TOPPED WITH CRISPY BACON	
<b>MOZZARELLA STICKS</b>	6
BASKET OF MOZZARELLA STICKS, SERVED WITH MARINARA SAUCE	
<b>WING SAMPLER</b>	12
ASSORTMENT OF PORK WINGS, BBQ WINGS AND CHICKEN WINGS. SERVED WITH RANCH DRESSING AND VEGETABLE STICKS	
<b>BISTRO STYLE MUSSELS</b>	12
MUSSELS STEAMED IN WHITE WINE, FRESH TOMATO, GARLIC & CHORIZO	
<b>HOUSE MADE FETA POTATO STRUDEL</b>	8
PUFF PASTRY FILLED WITH MASHED POTATO, FETA CHEESE AND DILL, PLACED ON A BED OF SAUTÉED SPINACH AND TOPPED WITH RED PEPPER COULIS	
<b>HOUSE MADE SPINACH AND ARTICHOKE DIP</b>	8
WARM SPINACH AND ARTICHOKE DIP, SERVED WITH WARM HOUSE MADE TORTILLA CHIPS	

## SALAD

<b>HOUSE SALAD</b>	6
MIXED BABY GREENS WITH RED ONION, TOMATOES AND CROUTONS, CHOICE OF DRESSING	
<b>SALAD MAXIME</b>	8
SEASONAL MIX OF BABY LETTUCES, TOPPED WITH CRUMBLED BLUE CHEESE, BACON CHIPS & HOUSE DIJON MUSTARD VINAIGRETTE	
<b>ARTISAN SALAD</b>	9
ARTISANAL BABY LETTUCES, TOSSED WITH HOUSE DIJON MUSTARD VINAIGRETTE, TOPPED WITH HERBED GOAT CHEESE, ROASTED RED PEPPERS & CANDIED WALNUTS	
<b>CAESAR SALAD</b>	7
CRISPY ROMAINE & CROUTONS TOPPED WITH SHAVED PARMESAN & CREAMY CAESAR DRESSING.	
ADD CHICKEN FOR \$3 OR SALMON FOR \$6	



## OFF THE GRILL

<b>CLASSIC NEW YORK RUEBEN SANDWICH</b>	9
TENDER SLICED BOARS HEAD CORNED BEEF PILED HIGH ON CLASSIC NY RYE BREAD TOPPED WITH SAUERKRAUT, SWISS CHEESE AND THOUSAND ISLAND DRESSING; SERVED WITH FRIES	
<b>GRILLED CHICKEN SANDWICH</b>	9.50
GRILLED MARINATED BREAST OF CHICKEN, SERVED ON A CRUSTY ROLL WITH LETTUCE, TOMATO AND BASIL-MAYO; SERVED WITH FRIES	
<b>TUSCAN CHICKEN SANDWICH</b>	12
GRILLED CHICKEN TOPPED WITH ROASTED RED PEPPERS, SUN DRIED TOMATOES, WILTED SPINACH AND CREAMY GORGONZOLA CHEESE; SERVED WITH FRIES	
<b>CHICKEN QUESADILLA</b>	9
SLICED MARINATED GRILLED CHICKEN TOPPED WITH SAUTÉED PEPPERS, ONIONS AND THREE CHEESES IN A CRISPY FLOUR TORTILLA, SERVED WITH CHIPS AND SOUR CREAM	

## BURGERS

<b>BEACON BURGER</b>	8.50
½ LB OF FRESH ANGUS GROUND BEEF BURGER ON A KAISER ROLL, COMES WITH LETTUCE, TOMATO.	
<b>FALLS BURGER</b>	10.50
½ LB OF FRESH ANGUS GROUND BEEF BURGER ON A KAISER ROLL WITH CRISPY BACON AND AMERICAN CHEESE, COMES WITH LETTUCE & TOMATO	
<b>BACON BLUE CHEESEBURGER</b>	11.50
½ LB OF FRESH ANGUS GROUND BEEF BURGER ON A KAISER ROLL WITH A HANDFUL OF CRUMBLER FRESH BLUE CHEESE, CRISPY BACON, COMES WITH LETTUCE AND TOMATO	
<b>INSIDE OUT BURGER</b>	13.50
OUR 12OZ HAND CRAFTED BURGER WITH THE TOPPINGS ON THE INSIDE, CHOOSE EITHER CHEDDAR/BACON OR MUSHROOM/SWISS COMES WITH LETTUCE & TOMATO AND ON A KAISER ROLL	
<b>TUSCAN BURGER</b>	12.50
OUR HAND CRAFTED HALF POUND BURGER, TOPPED WITH ROASTED RED PEPPERS, SUN DRIED TOMATOES, WILTED SPINACH AND CREAMY GORGONZOLA CHEESE	
<b>BIG SHENANDOAH BURGER</b>	12.50
OUR HAND CRAFTED HALF POUNDER TOPPED WITH CHEDDAR CHEESE, BACON, FRIED ONION RINGS AND BARBEQUE SAUCE	
<b>BEACON SLIDERS</b>	9.50
THREE HOUSEMADE MINI SLIDERS WITH CHEESE, COMES WITH LETTUCE & TOMATO	
<b>ALL BURGERS ARE SERVED WITH FRIES</b>	
SUBSTITUTE ONION RINGS OR SWEET POTATO FRIES FOR \$2 OR SIDE SALAD FOR \$3 EXTRA	

## OTHER STUFF

<b>HOUSE MADE VEGGIE BURGER</b>	10
A COMBINATION OF BEANS, WHITE AND WILD RICE, AND PEPPERS ON A KAISER ROLL, COMES WITH LETTUCE, TOMATO, AND CHIPOTLE MAYO. SERVED WITH FRIES	
<b>FISH &amp; CHIPS</b>	10
BEER BATTERED FILLET OF COD, SERVED WITH HOUSE FRENCH FRIES	
<b>FRIED CLAM PLATTER</b>	10
AN OLD FASHION FAVORITE, FRIED CLAM STRIPS AND FRENCH FRIES	
<b>FALAFEL PLATTER</b>	10
HOUSE MADE FALAFEL SERVED WITH LETTUCE, TOMATO, ONION, HUMMUS, SAUCES AND A WRAP	

## SIDES

<b>BASKET OF FRIES</b>	3
<b>BASKET OF ONION RINGS</b>	3.50
<b>BASKET OF SWEET POTATO FRIES</b>	3.50
<b>BASKET OF HOUSE MADE CHIPS</b>	2.50



## MAIN

- STEAK FRITES** 19  
8 OZ FLAT IRON STEAK SERVED WITH HOUSE FRIES, RED WINE DEMI GLACE AND VEGETABLE OF THE DAY
- BEER BRAISED BEEF** 16  
TENDER PIECES OF BEEF BRAISED IN BEER SEASONED WITH DIJON MUSTARD WITH A HINT OF BROWN SUGAR, GARNISHED WITH SAUTÉED MUSHROOMS, SERVED WITH STARCH & VEGETABLE OF THE DAY
- PAN SEARED SALMON FILLET** 17.50  
6OZ PAN SEARED SALMON FILLET WITH A LEMON CAPER BUTTER SAUCE, SERVED WITH STARCH AND VEGETABLE OF THE DAY
- SALMON IN RED WINE SAUCE** 17.50  
6OZ PAN SEARED SALMON FILLET TOPPED WITH A RED WINE SAUCE, SERVED WITH STARCH AND VEGETABLE OF THE DAY
- SHRIMP SCAMPI** 16  
SAUTÉED SHRIMP, SCAMPI STYLE WITH SPINACH, RED BELL PEPPERS, SERVED OVER ANGEL HAIR PASTA
- OVEN ROASTED STUFFED BREAST OF CHICKEN** 16  
CHICKEN BREAST STUFFED WITH ROASTED RED PEPPERS, SUN DRIED TOMATOES AND ASIAGO CHEESE, WITH A SHERRY MUSHROOM SAUCE WITH STARCH AND VEGETABLE OF THE DAY
- CHICKEN AND CHORIZO PASTA** 16  
SLICED SAUTÉED BREAST OF CHICKEN, SPICY CHORIZO SAUSAGE, MUSHROOMS & SUN DRIED TOMATOES SERVED OVER PASTA
- 12 OZ DOUBLE CUT PORK CHOP** 21  
WITH SAUTÉED APPLES, SMASHED POTATOES, VEGETABLE OF THE DAY AND TOPPED WITH DIJON DEMI GLACE. ALSO AVAILABLE WITH HOT PEPPERS.
- SEAFOOD RAVIOLI** 18  
BLACK SQUID INK PASTA RAVIOLI, FILLED WITH SHRIMP, SCALLOPS AND LOBSTER, SERVED WITH A LIGHT TOMATO CREAM SAUCE



## DESSERT

ASK YOUR SERVER FOR CURRENT SEASONAL DESSERTS

ICE CREAM AND SORBETS AND GELATO	7
<b>AFFOGATO</b> ESPRESSO TOPPED WITH VANILLA GELATO AND WHIPPED CREAM	7

## SPECIALTY DRINKS

<b>HUDSON BREEZE</b> POMEGRANATE JUICE, CRANBERRY JUICE, CLUB SODA WITH A SPLASH OF GRAPEFRUIT JUICE	4
<b>MR. PACKERS NY EGG CREAM</b> CHOCOLATE SYRUP, MILK, AND CLUB SODA	3.50
<b>SHIRLEY TEMPLE</b> GINGER ALE, WITH CHERRIES AND MORE CHERRIES!	3
<b>OLD FASHION CREAM SODA</b> FRENCH VANILLA SYRUP WITH CLUB SODA	3

## BEVERAGES

<b>ESPRESSO</b>	3.50	<b>ITALIAN STYLE SODA</b>	3
<b>DOUBLE</b>	4.50	SPARKLING WATER WITH TORANI FLAVORS, RASPBERRY, HAZELNUT, VANILLA & OTHERS	
<b>CAPPUCCINO</b>	5.00	<b>SODA</b>	2.50
<b>COFFEE</b>	2.50	FREE REFILLS	
SERVING SEATTLE'S BEST COFFEE			
<b>TEA</b>	2.00		
<b>HERBAL TEA</b>	2.50		
TAZO TEA VARIETY, GREEN, CHAI, WHITE BLOSSOM, WILD SWEET ORANGE AND MORE			
<b>ICED TEA</b>	2.50		
<b>JUICE</b>	1.50/3.50		
<b>HOT CHOCOLATE</b>	3.00		
<b>MILK OR CHOCOLATE MILK</b>	2.50		