

the **BEAM YARD**

STARTERS

STEEL CLUB PRETZELS 12 VT

Three house-made pretzel knots served with beer cheese sauce and Dijon mustard

PORK QUESADILLA 14

House-pulled pork, cheddar jack cheese, caramelized onions and jalapeños in a flour tortilla with guacamole and sour cream

CHIPS & GUACAMOLE 12 V

Seasoned tortilla chips and house-made guacamole

SHRIMP COCKTAIL 16

Eight Old Bay & lemon poached shrimp with house-made cocktail sauce and lemon aioli

ASIAN CHILI SHRIMP 16

Crispy shrimp tossed in house-made Asian chili or bang bang sauce over garlic lime slaw

CALAMARI 20

Hand-breaded buttermilk calamari tossed in lemon pepper seasoning with marinara and bang bang sauce

HOT HONEY & PEPPERONI FLATBREAD 14

Pepperoni, five cheese blend, marinara and a hot honey drizzle on a toasted flatbread

CRAB DIP 18

Lump & claw crab, peppers, onions and garlic mixed in a cheesy cream blend toasted with Parmesan and served with tortilla chips and pita chips

STREET CORN NACHOS 14

Grilled chicken, street corn, white cheddar, queso, black beans, diced tomatoes, red onions, sour cream, jalapeños and cilantro over seasoned tortilla chips

CHICKEN WINGS 14

Plain, Buffalo, hot, whiskey bourbon BBQ, lemon pepper seasoning or Asian chili with ranch or blue cheese and celery

CHICKEN FINGERS 12

All white meat breaded and fried with French fries
Toss in your choice of sauce (+1)

TOMATO & RICOTTA 14 VT

Whipped herb ricotta with marinated cherry tomatoes with an olive oil drizzle and toasted pita

STREET TACOS 14

Three soft flour tortillas with lightly breaded & fried shrimp, bang bang sauce, purple cabbage, lime & garlic slaw and cotija cheese

SOUPS & SALADS

Add Beef Tips (+16), Grilled Chicken (+8), Grilled Shrimp (+8) or Salmon (+16)

SOUP OF THE DAY MP

LOBSTER BISQUE 14 cup / 18 crock

FRENCH ONION SOUP 10

Sweet onions in a savory broth topped with provolone and Swiss with house-made croûtons

GARDEN 4 side / 8 full V

Mixed greens, tomatoes, carrots, cucumbers, onions and croûtons with choice of dressing

CAESAR 6 side / 12 full VT

Romaine, croûtons and Parmesan crisp with creamy Caesar dressing

BLACK & BLUE 26 GF

Blackened beef tips, bacon, mixed greens, cherry tomatoes, red onions and blue cheese crumbles with blue cheese dressing

COBB 20 GF

Grilled chicken, hard-boiled eggs, bacon, blue cheese, tomatoes, carrots, red onions, cucumber, romaine and choice of dressing

BANG BANG CHICKEN 18

Grilled chicken tossed in bang bang sauce, broccoli, carrots, green peppers, red onions, red cabbage, toasted coconut, sesame seed, spring mix, crispy onion and citrus soy vinaigrette

BLACKENED SALMON 22 GF

Blackened salmon, avocado, black beans, fire roasted corn, cherry tomatoes, red onion and romaine with cilantro lime vinaigrette

STRAWBERRY & SPINACH 12 VT GF

Strawberries, goat cheese, candied nuts, red onions, cucumber, and spinach with white balsamic vinaigrette

SANDWICHES

Served with your choice of one side
Substitute any bread for a gluten free roll (+.2)

PUB BURGER 16
Charbroiled local Angus burger, grilled chicken, breaded eggplant or Morningstar
Vegan patty with lettuce, tomato and onion on a toasted brioche bun

MALIBU BURGER 16 V
Morningstar Malibu vegan patty, shredded lettuce, lime coleslaw and pineapple salsa on a hamburger bun

BACONHOUSE BURGER 22
Charbroiled local Angus burger, bacon, cheddar, hot honey drizzle, lettuce, tomato and onion on a toasted brioche bun

CHEESESTEAK 16
Thin sliced beef or chicken, marinara sauce, sautéed onions and choice of cheese on a steak roll
Available California or Buffalo style

FISH SANDWICH 18
Beer battered haddock, tartare sauce, lettuce, tomato and onion on a brioche bun

LOBSTER ROLL 34
Buttered lobster on a Boston roll

CRISPY BBQ CHICKEN WRAP 14
Crispy chicken tossed in whiskey bourbon BBQ sauce, cheddar jack, avocado, ranch, tomatoes, red onion and romaine in a flour tortilla

GUACAMOLE CHICKEN 18
Grilled chicken, pepper jack cheese, chipotle aioli, fresh guacamole, lettuce, tomato and onion on a brioche bun

STEEL CLUB CRISPY 16
Buttermilk fried chicken, American cheese, honey mustard, pickles, lettuce, tomato and onion on a brioche bun

CHICKEN CAESAR WRAP 16
Grilled chicken, romaine lettuce, Parmesan and Caesar dressing in a flour wrap

FRENCH DIP 18
Thinly sliced prime rib, provolone cheese and horseradish aioli on a steak roll with side au jus

PULLED PORK 16
House-pulled pork, coleslaw, pickles and whiskey bourbon BBQ on a brioche bun

TURKEY PANINI 16
Oven roasted turkey, bacon, cheddar cheese, lettuce, tomato and garlic aioli on a ciabatta

HOT HAM & SWISS PANINI 14
Ham, Swiss and honey mustard on a ciabatta

EGGPLANT PARMESAN SANDWICH 14 VT
Fried eggplant, marinara sauce, mozzarella, herb whipped ricotta and Parmesan on a steak roll

SANDWICH & A LA CARTE ENTREE SIDES

French Fries
Truffle Parmesan Fries (+1)
Sweet Potato Fries
Coleslaw
Fresh Fruit
House-Made Chips
Mashed Potatoes
Rice
Roasted Heirloom Carrots
Roasted Asparagus
Green Beans
Peas
Broccoli
Sautéed Spinach
Garden Salad (+1)
Caesar Salad (+2)
Soup of the Day Cup (+MP)
White Cheddar Mac & Cheese (+2)

A LA CARTE ENTREES

All proteins served with choice of two sides

SALMON 28
8 oz. pan seared salmon

FILET 36 six oz. / 42 nine oz.
6 or 9 oz. beef filet with herbed butter

GRILLED SHRIMP 22
Eight grilled shrimp

LOBSTER TAIL 60
8 oz. lobster tail with drawn butter

NY STRIP 36
12 oz. NY strip

GRILLED CHICKEN 22
Two 6 oz. grilled chicken breasts

ENTREES

HOT HONEY HALF CHICKEN 36 GF
Herb-roasted half chicken with hot honey, mashed potatoes and peas

BEEF TIP FRITES 30
Blackened beef tips with truffle Parmesan fries, demi-glace and garlic aioli

TERIYAKI SALMON 32
8 oz. pan seared salmon, teriyaki sauce, pineapple salsa, white rice and broccoli

FISH & CHIPS 22
Beer-battered haddock with French fries, coleslaw, lemon and tartar sauce

CAJUN SHRIMP JAMBALAYA 28 GF
Cajun seared shrimp, Andouille sausage, corn, onions, cherry tomatoes and peppers over rice

CHICKEN & SHRIMP ALFREDO 22
Pan seared chicken & shrimp and linguine tossed in Parmesan cream sauce

LEMON BUTTER HADDOCK 26
Baked haddock with herb panko with mashed potatoes, asparagus and lemon butter sauce

BLACKENED STRIP 40
12 oz. blackened NY strip, mashed potatoes, green beans, blue cheese cream sauce and crispy onions

STEEL CLUB LO MEIN 18 V
Stir fried onions, carrots, green peppers, broccoli, garlic, baby corn, fried egg and house-made stir fry sauce

PRIMAVERA MARINARA 18 V
Sautéed cherry tomatoes, mushrooms, roasted red peppers, peas, asparagus, spinach and onions in marinara over angel hair

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