

the BEAM YARD

BRUNCH

SHRIMP & SMOKED GOUDA GRITS

Shrimp and smoked gouda grits with toast points
11

BREAKFAST BURRITO

Bacon, sausage, eggs, potatoes and shredded cheese in a flour tortilla with fresh fruit and salsa
11

BUILD YOUR OWN OMELETTE

Three eggs with your choice of four: ham, sausage, bacon, mushrooms, bell peppers, tomato, caramelized onions, spinach, American, cheddar, Swiss or pepper jack with side of breakfast potatoes and choice of toast
12

EGGS YOUR WAY

Two eggs with choice of sausage or Applewood smoked bacon, breakfast potatoes and choice of toast
11

BELGIAN WAFFLE

House-made Belgian waffle
10
Add seasonal fruit 2

CREPES

Your choice of sweet or savory with breakfast potatoes
Two sweet crepes with fresh fruit and whipped cream
Two savory crepes with bananas and Nutella
10

EGGS BENEDICT

English muffins, Canadian bacon and poached eggs topped with a creamy Hollandaise sauce and breakfast potatoes
13
14 substitute a crab cake for Canadian bacon

BREAKFAST CRAB CAKE SANDWICH

Traditional crab cake with a poached egg, Hollandaise sauce and chives on a brioche bun, with breakfast potatoes
21

LEMON BLUEBERRY PANCAKES

Three lemon blueberry pancakes topped with a fresh blueberry compote, lemon zest and house-made whipped cream
10

PANCAKE TACOS

Pancakes, sausage, bacon, candied walnuts, drizzled with pure maple syrup
11

STEAK & EGGS

Flat iron steak, eggs your way, breakfast potatoes, side salad and choice of toast
18

BANANAS FOSTER FRENCH TOAST

Two thick cut pieces of French toast with a bananas foster sauce and house-made whipped cream
10

BYO BREAKFAST SANDWICH

Two fried eggs and choice of bacon, pork roll or sausage with American cheese on a toast, English muffin or bagel (plain, sesame or everything) with breakfast potatoes
11

QUICHE OF THE DAY

Quiche of the day with a side of fresh fruit and breakfast potatoes
12

BREAKFAST FLATBREAD

Rustic flatbread topped with eggs, bacon, Cooper cheese, potatoes and bell peppers
9

ON THE LUNCH SIDE

SOUP OF THE DAY

5 cup / 7 crock

BLACKENED BEEF TIPS

Cajun seared beef tips with barbecue sauce and garlic aioli
25

CHILI

Slow cooked ground beef, kidney beans, red and green peppers and tomatoes topped with cheddar cheese and cornbread croûtons
6 cup / 8 crock
Add jalapeño .75 Add sour cream 1

FRENCH ONION

Sweet onions in a savory broth topped with provolone and Swiss with house-made croûtons
9

TURKEY CLUB

Turkey, bacon, lettuce, tomato and mayonnaise on your choice of white, wheat or rye bread
14

BAKED BRIE & CRACKER PLATE

Brie wrapped in a puff pastry with fresh berries, Melba sauce and assorted crackers
7

PUB BURGER

8 oz. charbroiled local Angus burger or grilled chicken, lettuce, tomato and onion on a brioche bun with choice of French fries, sweet potato fries, coleslaw, fresh fruit or house-made chips
17
Sandwich additions: roasted red peppers, sautéed onions, sautéed mushrooms, banana peppers or cheese .75 bacon 1.75

SALADS

CAESAR

Romaine, croûtons and parmesan crisp with creamy Caesar dressing
6 side / 11 full

GRILLED WATERMELON

Grilled sweet watermelon with feta, red onion and pistachio drizzled with extra virgin olive oil and lemon juice over seasoned arugula
18 V

CITRUS SALMON

6 oz. pan seared North Atlantic salmon with avocado, roasted corn, pico de gallo, black beans, crispy tortilla strips and lime cilantro vinaigrette over crispy iceberg lettuce
20

BLACK & BLUE

Cajun seared beef tips, mixed greens, cherry tomatoes, red onions, blue cheese crumbles and scallions with blue cheese dressing
25 GF

GARDEN

Mixed greens, tomatoes, carrots, cucumbers, onions and croûtons with choice of dressing
5 side / 10 full

Add beef filet tips 17, grilled chicken 8, four shrimp 9, six oz. salmon 18 or crab cake 21

COCKTAILS

STEEL CLUB BLOODY MARY

Our house-made mix with Tito's
9
Add pickle spear or cucumber slices .50
Add bacon or bleu cheese stuffed olives 1

MAPLE BOURBON SMASH

Knob Creek Smoked Maple, Vermont maple syrup, orange juice, bitters
11.5

BEAMYARD MIMOSA

Our traditional mimosa with fresh squeezed orange juice and champagne
7

SPICED FRENCH 75

The Botanist Gin, St. George Spiced Pear, fresh lemon juice and Prosecco
8

BUILD YOUR OWN MIMOSA FLIGHT

Your choice of four specialty crafted mimosas in 5 oz. glasses
Juice options: apple cider, cranberry, pomegranate, pink grapefruit, orange
18

CRANBERRY ORANGE MIMOSA

Fresh squeezed orange juice, cranberry juice and champagne
8

SPARKLING GRAPEFRUIT

Tito's, St. Germain, Ruby Red grapefruit juice, simple syrup, topped with champagne
8.5

FRENCH TOAST

4

TOAST

1.5

BAGEL

2.5

Add cream cheese .5

PARFAIT

Greek yogurt, fresh

berries and granola

6

FRESH SEASONAL FRUIT

4.5

SINGLE PANCAKE

Plain 3

Chocolate chip or blueberry 4

BREAKFAST MEAT

Sausage, Applewood smoked bacon,

Canadian bacon or pork roll

6

BREAKFAST POTATOES

3



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Many of the items above can be prepared gluten free. Please ask your server.

18% gratuity added to each check

Items subject to change without notice

COVID-19 CORONAVIRUS NOTICE: Any person experiencing fever or any other possible corona virus symptoms shall not visit or use the Club. Any person visiting the Club must follow appropriate Club, state, and federal guidelines governing social distancing. As is the risk of being anywhere outside your home, your presence at Steel Club may expose you or others to coronavirus. By virtue of being on Club property and given this notice, you knowingly and voluntarily agree (i) to fully assume all coronavirus, health, and other personal injury risks when you decide to visit the Club and (ii) your use of Club property, equipment, or services shall waive and release Steel Club from all coronavirus -related and other personal injury claims, liabilities, demands, and damages that you or any of your guests or minor children might assert. If you disagree, please do not visit or use the Club.