

# *the* BEAM YARD

## STARTERS

**STEEL CLUB PRETZELS** 13 VT  
House-made pretzel knots served with smoked gouda cheese sauce and Dijon mustard

**CRAB RANGOON** 14  
Deconstructed crab Rangoon, fried wonton and scallions with sweet & sour sauce

**SMOKED POUTINE** 14  
Truffle Parmesan fries, brisket gravy, shredded smoked brisket and cheese curds

**ITALIAN MEATBALLS** 14  
Three house-made meatballs with house-made marinara

**BURRATA** 13 VT  
Fresh burrata, bruschetta, extra virgin olive oil, balsamic glaze and crostini

**CHIPS & DIP** 7 VT  
Seasoned tortilla chips with queso blanco and salsa roja

## SOUPS & SALADS

**SOUP OF THE DAY** 5 cup / 7 crock  
**CHILI** 6 cup / 8 crock GF  
Slow cooked ground beef, cheddar, kidney beans, red and green peppers and tomatoes

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

**CAESAR** 6 side / 11 full VT  
Romaine, croutons and Parmesan crisp with creamy Caesar dressing

**GARDEN** 5 side / 10 full V  
Mixed greens, tomatoes, carrots, cucumbers, onions and croutons with choice of dressing

**BLACK & BLUE** 25 GF  
Blackened beef tips, bacon, mixed greens, cherry tomatoes, red onions, blue cheese crumbles and scallions with blue cheese dressing

## HANDHELDS

All sandwiches served with choice of French fries, truffle Parmesan fries (+ \$150), sweet potato fries, coleslaw, fresh fruit or house-made chips

**PUB BURGER** 16  
Charbroiled local Angus burger, grilled chicken, beer battered haddock or eggplant with lettuce, tomato and onion on a brioche bun

**WHISKEY BOURBON BBQ BURGER** 20  
Charbroiled local Angus burger with bacon, cheddar, crispy onions and house-made whiskey bourbon BBQ sauce

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

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

**CHICKEN CAPRESE** 14  
Grilled chicken, fresh mozzarella, heirloom tomatoes, sautéed spinach, basil, olive oil and balsamic reduction on a ciabatta roll

**ASIAN CHILI SHRIMP** 15  
Crispy shrimp tossed in house-made Asian chili sauce over a bed of crisp cabbage

**SMOKED BRISKET TACOS** 16  
Smoked brisket, cheddar jack, house-made whiskey bourbon BBQ sauce, avocado and crispy onions

**STREET TACOS** 14  
Three soft tacos with lightly breaded & fried shrimp, bang bang sauce, lime & garlic slaw and cotija cheese

**CALAMARI** 12  
Hand-breaded and fried calamari with marinara and bang bang sauce

**CHICKEN WINGS** 15  
Plain, Buffalo, barbecue or Asian chili with ranch or blue cheese and celery

**CHICKEN FINGERS** 12  
All white meat, breaded and fried with French fries

**MEDITERRANEAN SALMON** 24 GF  
Pan seared North Atlantic salmon, feta, Kalamata olives, red onions, cucumber, roasted red peppers, romaine and house-made Mediterranean feta vinaigrette

**ALMOND FIG** 17 VT GF  
Spinach, dried figs, goat cheese, toasted almonds, dried cranberries and an apple honey vinaigrette

**CHEF** 18 GF  
Diced ham & turkey, bacon, hardboiled egg, cheddar jack, avocado, cucumber, cherry tomatoes, red onion, romaine and choice of dressing

**TERIYAKI CHICKEN** 15  
Grilled teriyaki chicken with mandarin orange, red onion, red cabbage, toasted almonds, crispy wontons, mixed greens and Asian soy vinaigrette

## ENTREES

**STEEL CLUB LO MEIN** 18 V  
Stir fried onions, carrots, green peppers, broccoli, garlic, ginger, fried egg and house-made stir fry sauce  
Recommended Additions: Beef Tips, Grilled Chicken or Grilled Shrimp

**BEEF TIP FRITES** 30  
Blackened beef tips with truffle Parmesan fries, steak sauce and garlic aioli

**FILET** 34 six oz. / 42 nine oz. GF  
6 or 9 oz. beef filet with herbed butter and choice of mashed potatoes, red rice, French fries, truffle Parmesan fries (+ \$150) or sweet potato fries and roasted heirloom carrots, grilled asparagus, broccoli or sautéed spinach

**CHIPOTLE CRAB CAKE** 28 single / 43 double  
Single or double house-made Cajun crab cake with red rice, asparagus and chipotle lime aioli

**CHICKEN & SHRIMP PICCATA** 20  
Sautéed chicken breast and shrimp in a lemon butter sauce with capers, basil and linguini pasta

**TUNA POKE BOWL** 25  
Soy and sesame marinated fresh tuna with avocado, soy beans, carrots and cucumber over brown rice with sriracha aioli

**DILL LEMON SALMON** 34  
Dill seared North Atlantic salmon with a lemon Mango Cart Wheat Ale reduction, red rice and broccoli

**FISH & CHIPS** 18  
Beer battered haddock over French fries with tartar sauce and fresh lemon

**CHICKEN OR EGGPLANT PARMESAN** 19  
Hand-breaded and fried chicken breast or eggplant, house-made marinara, Parmesan and mozzarella over linguini with garlic toast

## ADDITIONS

<b>BEEF TIPS</b> 17	<b>\$0.75 ADDITIONS</b>	Gluten Free Roll/Bread	Asian Chili Sauce
<b>GRILLED CHICKEN</b> 8	Sautéed Mushrooms	Sriracha Aioli	Bang Bang Sauce
<b>FOUR GRILLED SHRIMP</b> 9	Sautéed Onions	Horseradish Aioli	Steak Sauce
<b>SALMON</b> 18	Roasted Red Peppers	Garlic Aioli	Teriyaki Sauce
<b>CAJUN CRAB CAKE</b> 21	Jalapeños	Chipotle Lime Aioli	Tzatziki Sauce
	Crispy Onions	Whiskey Bourbon BBQ	Duck Sauce
	Banana Peppers		Marinara Sauce
	Pickle Chips		
	<b>\$1.50 ADDITIONS</b>	Avocado	Bacon
		Cheeses	