

the **BEAM YARD**

BREAKFAST

EGGS YOUR WAY 11

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

STEAK & EGGS 18

5 oz. grilled NY strip and eggs your way with breakfast potatoes and choice of toast

SMOTHERED BURRITO 15

Bacon, sausage, white cheddar, black beans, peppers, onions, scrambled eggs, topped with queso and guacamole and served with breakfast potatoes

CHEESE OMELET 10

Three eggs with choice of American, cheddar, Swiss or pepper jack cheese with breakfast potatoes and choice of toast

VEGGIE OMELET 10

Three eggs with peppers, sautéed onions, sautéed mushrooms, spinach and tomatoes with breakfast potatoes and choice of toast

MUSHROOM, SPINACH & FETA OMELET 11

Three eggs with mushrooms, spinach and feta cheese with breakfast potatoes and choice of toast

WESTERN OMELET 12

Three eggs with cheddar, ham and peppers with breakfast potatoes and choice of toast

MEAT LOVERS OMELET 13

Three eggs with bacon, sausage and ham with breakfast potatoes and choice of toast

CHICKEN FRIED STEAK 21

Country fried 5 oz. NY strip, sausage gravy, two eggs your way, biscuit and breakfast potatoes

BREAKFAST FLATBREAD 9

Scrambled eggs, bacon, white cheddar and peppers on a flatbread with a side of breakfast potatoes

BYO BREAKFAST SANDWICH 11

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

EGGS BENEDICT 13

Two English muffins, Canadian bacon, poached eggs and creamy Hollandaise sauce with breakfast potatoes

COUNTRY FRIED BENEDICT 16

Chicken fried chicken, poached eggs and sausage gravy on biscuits

QUICHE OF THE DAY 12

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

AVOCADO TOAST 14

Avocado, herb ricotta and two sunny side up eggs on your choice of toast

BISCUITS & GRAVY 13

Home-style biscuit, sausage, gravy and two eggs your way with breakfast potatoes

WAFFLE 10

Top with seasonal fruit + 2

CREPES 10

Your choice of two berry cheesecake crepes or two banana and hazelnut spread crepes

CINNAMON APPLE PANCAKES 10

Three cinnamon apple pancakes with icing and powdered sugar

BREAKFAST PLATTER 16

Bacon, sausage, two eggs your way, three dollar pancakes, toast and potatoes

BANANAS FOSTER FRENCH TOAST 10

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

SIDES

BREAKFAST MEAT 6

Sausage, Applewood smoked bacon, Canadian bacon or pork roll

BAGEL 2.5

Add cream cheese + .5

FRESH SEASONAL FRUIT 3

FRENCH TOAST 4

SINGLE PLAIN PANCAKE 3

SINGLE CHOCOLATE CHIP, BLUEBERRY, STRAWBERRY OR BANANA PANCAKE 4

BREAKFAST POTATOES 3

BRUNCH COCKTAILS

STEEL CLUB BLOODY MARY 9

Tito's with house-made mix
Add pickle spear or cucumber slices + .5
Add bacon or blue cheese stuffed olives + 1

RASPBERRY ELDERFLOWER G & T 12

Hendricks Gin, Combier Elderflower, fresh lemon juice, raspberry puree and tonic

SPARKLING GRAPEFRUIT 8.5

Tito's, Combier Elderflower, Ruby Red grapefruit juice, simple syrup and champagne

BLUEBERRY WHISKEY BUCK 12

Bulliet Bourbon, fresh blueberries, simple syrup and ginger beer

BEAMYARD MIMOSA 7

Traditional mimosa with champagne and orange juice

CRANBERRY ORANGE MIMOSA 8

Champagne, orange juice and cranberry juice

BUILD YOUR OWN MIMOSA FLIGHT 18

Champagne with your choice of four juices in 5 oz. glasses
Juice choices: apple cider, cranberry, pomegranate, pink grapefruit or orange

LUNCH

SOUP OF THE DAY 5 cup / 7 crock

SMOKED BRISKET CHILI 7 cup / 9 crock GF
Smoked brisket, red & green peppers, tomatoes and shredded white cheddar
Add jalapeños + .75

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

COBB 18 GF
Grilled chicken, hard-boiled eggs, bacon, blue cheese, tomatoes, carrots, red onions, cucumber, romaine and choice of dressing

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

GARDEN 4 side / 8 full V
Mixed greens, tomatoes, carrots, cucumbers, onions and croûtons with choice of dressing

APPLE SALMON SALAD 24 GF
Brown sugar seared salmon, goat cheese, Granny Smith apples, cranberries, toasted almonds and spinach with apple cider vinaigrette

CHICKPEA SALAD 16 GF
Chickpeas, toasted pumpkin seeds, feta cheese, pickled red onions and arugula with tahini vinaigrette

CHICKEN WINGS 15
Plain, Buffalo, BBQ, whiskey bourbon BBQ, lemon pepper or Asian chili with ranch or blue cheese and celery

All sandwiches served with choice of French fries, truffle Parmesan fries (+ 1.5), sweet potato fries, coleslaw, fresh fruit or house-made chips

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

BBQ BOURSIN BURGER 22
Charbroiled local Angus burger with whiskey bourbon BBQ, whipped Boursin cheese and apple onion jam on a brioche bun

VEGAN SMASH BURGER 17 V
Two vegan patties, avocado, sautéed mushrooms, lettuce, tomato and onion on a hamburger bun

GUACAMOLE CHICKEN 14
Grilled chicken, pepper jack cheese, chipotle aioli, fresh guacamole, lettuce, tomato and onion on a brioche bun

CHICKEN CAESAR WRAP 12
Grilled chicken with romaine lettuce, Parmesan and Caesar dressing in a flour wrap

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

CHICKEN FLORENTINE WRAP 14
Grilled chicken, herb ricotta, sundried tomatoes, spinach and white balsamic glaze in a flour tortilla

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

ADDITIONS

BEEF TIPS 17	Sautéed Mushrooms	.75	Asian Chili Sauce	1.5
GRILLED CHICKEN 8	Sautéed Onions	Gluten Free Roll/Bread	Bang Bang Sauce	Guacamole
FOUR GRILLED SHRIMP 9	Roasted Red Peppers	Sriracha Aioli	Steak Sauce	Avocado
SALMON 18	Jalapeños	Horseradish Aioli	Teriyaki Sauce	Bacon
	Crispy Onions	Garlic Aioli	Marinara Sauce	Cheeses
	Banana Peppers	Chipotle Aioli	White Cheddar Cheese Sauce	
	Pickle Chips	Herb Aioli	Queso	
		Whiskey Bourbon BBQ		



STEEL CLUB

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.