

the BEAM YARD

STARTERS

STEEL CLUB PRETZELS

House-made pretzel knots served with smoked gouda cheese sauce and whole grain mustard
12

PIEROGIES

Pan seared pierogies with chive sour cream and sautéed peppers & onions
9 VT

CHICKEN WINGS

Plain, Buffalo, barbecue or Asian chili with ranch or blue cheese and celery
15 GF

MARGHERITA FLATBREAD

Tomatoes, basil and fresh mozzarella sprinkled with Parmesan cheese and drizzled with basil oil
13

PROSCIUTTO & GOAT CHEESE FLATBREAD

Prosciutto, arugula, goat cheese, extra virgin olive oil and dried cranberries
16

CHARCUTERIE BOARD

Prosciutto, Genoa salami, pepperoni, Asiago, burrata, Havarti dill, grapes, dried apricots, seasoned olive oil and whole grain mustard with a crusty baguette
15

BEAMYARD SIDEWINDER

Sidewinder French fries with smoked Gouda cheese sauce, fried cheese curds, Parmesan cheese, scallions and truffle oil
14

STREET TACOS

Three soft tacos with your choice of crispy Asian chili shrimp or beer battered cod with cilantro crema and cabbage slaw
12

BUFFALO CHICKEN MEATBALLS

Deep-fried, house-made chicken meatballs tossed in Buffalo sauce with blue cheese dressing, shaved celery and cherry tomatoes
13

CLAMS

Steamed clams in your choice of white wine butter sauce or fra diavolo with toasted garlic bread
13

ASIAN CHILI SHRIMP

Crispy shrimp tossed in house-made Asian chili sauce over a bed of crisp cabbage
14

CHICKEN FINGERS

All white meat, breaded and fried with French fries
11

BLACKENED BEEF TIPS

Cajun seared beef tips with barbecue sauce and garlic aioli
19 GF

CRAB TOASTY

Buttery thick brioche toast topped jumbo lump crab meat in a garlic cream sauce with fresh dill and capers
20

SOUPS & SALADS

SOUP OF THE DAY

4 cup / 6 crock

CHILI

Slow cooked ground beef, kidney beans, red and green peppers and tomatoes topped with cheddar cheese and cornbread croutons
5 cup / 7 crock

Add jalapeño .5 Add sour cream .75

FRENCH ONION SOUP

Sweet onions in a savory broth topped with provolone and Swiss with house-made croutons
8

Add beef tips 12, grilled chicken 7, four grilled shrimp 12, four oz. salmon 11, scallops 6/ea. or crab cake 16

CAESAR

Romaine, croutons and Parmesan crisp with creamy Caesar dressing
5 side / 10 full

SOUTHWEST CAESAR

Blackened chicken, romaine, roasted corn, sun-dried tomatoes, red bell peppers and cornbread croutons with cilantro jalapeño Caesar dressing and shaved Manchego cheese
16

BLACK & BLUE

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

GARDEN

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

COBB

Grilled chicken, chopped bacon, mixed greens, avocado, egg, onion, cherry tomatoes, cucumber and crumbled blue cheese with choice of dressing
16 GF

BUTTERNUT SQUASH

Candied butternut squash, spinach, arugula, dried cranberries, sliced roasted almonds, crumbled goat cheese and red onions with a maple vinaigrette
7 side / 14 full

SANDWICHES

All sandwiches served with choice of French fries, sweet potato fries, coleslaw, fresh fruit or house-made chips

BACON JACK CHICKEN SANDWICH

Grilled chicken, pepper jack cheese, bacon, chipotle aioli, lettuce, tomato and onion on a brioche bun
16

CRISPY CHICKEN SANDWICH

Buttermilk fried chicken, coleslaw, chipotle mayonnaise, pickles and Swiss cheese on a brioche bun
16

FILET SANDWICH

5 oz. grilled filet on a torta bun with horseradish cream sauce, sautéed mushrooms, onions and Cooper sharp cheese
21

FRENCH DIP

Thinly sliced prime rib, provolone cheese and horseradish aioli on a French roll au jus
16

HAM & GRUYERE

Black Forest ham on toasted sourdough bread with béchamel sauce and brûléed Gruyere cheese
14

SIGNATURE BURGER

8 oz. charbroiled local Angus burger or grilled chicken, Boursin cheese, bacon onion relish, lettuce, tomato and onions on a brioche bun
16

PUB BURGER

8 oz. charbroiled local Angus burger or grilled chicken, lettuce, tomato and onion on a brioche bun
14

Sandwich additions: roasted red peppers, sautéed onions, sautéed mushrooms, banana peppers or cheese .5 bacon 1.5

ENTREES

SHORT RIBS

Guinness braised short ribs with a stout demi-glace over mashed potatoes and roasted heirloom carrots
35

SCALLOPS

Pan seared scallops over bacon, pea and Parmesan cheese risotto
34 GF

SALMON

Pan seared 8 oz. pineapple teriyaki glazed salmon with snap peas and rice
30 GF

STEEL CLUB CRAB CAKE

House-made Maryland-style jumbo lump crab cake, roasted red pepper aioli, asparagus and rice
28 single / 38 double

CHICKEN & BRIE

Pan seared chicken breast with Black Forest ham, creamy French Brie cheese, pan sauce, asparagus and mashed potatoes
27

VEGETABLE STIR FRY

Asian inspired vegetable medley lightly sautéed and finished with a pineapple teriyaki sauce over coconut rice noodles
18 VT

PENNE ALA VODKA

Penne pasta tossed in a blush vodka sauce with spinach and blistered tomatoes
20 VT

FISH & CHIPS

Beer battered cod fish deep-fried with French fries, cocktail sauce and tartar sauce
26

STEAKS

Served with choice of starch & vegetable

FILET MIGNON 8 OZ.

With herbed butter
43

FILET MIGNON 6 OZ.

With herbed butter
36

NEW YORK STRIP 12 OZ.

39

FLANK STEAK 8 OZ.

26

COWBOY BONE-IN RIBEYE 16 OZ.

53

STARCH

Mashed Potatoes

Rice

Baked Potato

French Fries

Sweet Potato Fries

VEGETABLE

Roasted Heirloom Carrots

Grilled Asparagus

Sautéed Spinach

Snap Peas

ADDITIONS

4 Grilled Shrimp 12

4 oz. Salmon 11

Crab Cake 16

Scallop 6/ea.

Sautéed Mushrooms 2

Sautéed Onions 1

SAUCE

House-made Cabernet Demi 3

Béarnaise 3

House-made Steak Sauce 3

Melted Blue Cheese 3