

the BEAM YARD

BRUNCH

BUILD YOUR OWN OMELETTE

Three eggs with your choice of four: ham, sausage, bacon, roasted red peppers, mushrooms, bell peppers, tomato, caramelized onions, spinach, American, cheddar, Swiss or pepper jack with side of breakfast potatoes and choice of toast
11

EGGS YOUR WAY

Two eggs with choice of sausage or Applewood smoked bacon, breakfast potatoes and choice of toast
9

BELGIAN WAFFLE

House-made Belgian waffle
8
Add seasonal fruit 2

EGGS BENEDICT

English muffins, Canadian bacon and poached eggs topped with a creamy Hollandaise sauce and breakfast potatoes
12
14 substitute a crab cake for Canadian bacon

LEMON BLUEBERRY PANCAKES

Three lemon blueberry pancakes topped with a fresh blueberry compote, lemon zest and whipped cream
9

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
10

QUICHE OF THE DAY

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

STARTERS

SOUP OF THE DAY

5 cup / 6 crock

CLAMS

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

BLACKENED BEEF TIPS

Cajun seared beef tips with barbecue sauce and garlic aioli
19

CHICKEN WINGS

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

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

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

CHARCHUTERIE BOARD

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

SANDWICHES

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

HAM & GRUYERE

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

CRAB CAKE SANDWICH

House-made crab cake, lettuce, tomato, onion on an artisan roll with sun-dried tomato aioli
21

BACON JACK CHICKEN

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

CRISPY CHICKEN SANDWICH

Buttermilk fried chicken, coleslaw, chipotle mayonnaise, pickles and Swiss cheese 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

SALADS

CAESAR

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

BLACK & BLUE

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

COBB

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

SOUTHWEST CAESAR

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

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

COCKTAILS

STEEL CLUB BLOODY MARY

Our house-made mix with Tito's
8
Add pickle spear or cucumber slices .50
Add bacon or bleu cheese stuffed olives 1

BEAMYARD MIMOSA

Our traditional mimosa with fresh squeezed orange juice and champagne
6

BUILD YOUR OWN MIMOSA FLIGHT

Your choice of four specialty crafted mimosas in 5 oz. glasses
Juice options: pineapple, cranberry, pomegranate, grape, pink grapefruit, orange, lemonade
16

CRANBERRY ORANGE MIMOSA

Fresh squeezed orange juice, cranberry juice and champagne
7

SALTY DOG

Tito's Vodka, ruby red grapefruit juice and a salted rim
8

MAPLE BOURBON SMASH

Knob Creek Maple, Vermont maple syrup, orange juice, bitters
10

PINEAPPLE MANGO FIZZ

Coconut rum, pineapple juice, mango purée and club soda
8

FRENCH TOAST

3

TOAST

1.5

BAGEL

2.5

Add cream cheese .5

FRESH SEASONAL FRUIT

4.5

BREAKFAST POTATOES

3

SIDES

SINGLE PANCAKE

Plain 2

Chocolate chip or blueberry 3

OATMEAL

Old fashioned oatmeal with brown sugar and milk
4

Add fresh strawberries 1.5

BREAKFAST MEAT

Sausage, Applewood smoked bacon, Canadian bacon or pork roll
5

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.