APPETIZERS	
MEDIUM HOT BANANA PEPPERS GF stuffed with veal sausage and ricotta cheese in a pool of marinara sauce, topped with mozzarella 11.95	
HOMEMADE POTATO AND CHEESE PIEROGIES caramelized onions and sour cream 8.95	
CHARRED SPICY BUFFALO WINGS GF one pound with celery sticks and bleu cheese dipping sauce 9.95	
JUMBO SHRIMP GF cocktail sauce 14.95	
GRILLED HOUSEMADE CRAB CAKE tomato corn salsa and remoulade drizzle 12.95	
HOUSEMADE MOZZARELLA STICKS marinara 8.95	
CALAMARI NAPOLITANA flour-dusted, sautéed with lemon garlic, sweet peppers, scallion, crushed red pepper and sherry 10.95	
*SESAME-CRUSTED SEARED RARE AHITUNA Asian seaweed salad, tempura sweet potatoes, Szechuan sauce and wasabi drizzle 16.95	
SALADS	
WEDGE OF LETTUCE bacon bits, chopped tomatoes, egg, Danish bleu cheese, sesame French 8.95	
BABY ARUGULA GF kalamata olives, cucumber, tomato, sweet onion, feta, extra virgin olive oil 8.95	
CAESAR SALAD romaine lettuce, garlic herb croutons, traditional dressing 8.95	
COBB CHOP SALAD crisp romaine, head lettuce, avocado, bacon, scallion, tomato, bleu cheese, egg, olives, hand-tossed with chipotle ranch 8.95	
GRILLED SALMON OR TUNA NIÇOISE SALAD mixed greens, fresh blanched beans, kalamata olives, tomatoes, hard boiled egg, julienne peppers, potatoes and anchovies, niçoise	
vinaigrette dressing 16.95 ISLAND SPINACH	
edamame beans, roasted corn, avocado, tomato, aged cheddar, wonton crisps, mango, chipotle ranch 8.95	
CUBAN SALAD romaine and head lettuce, ham, Swiss cheese, tomato, Spanish olives, romano, Cuban vinaigrette 8.95	
BERRY & WATERMELON mixed greens, fresh berries, watermelon, red onion, bleu cheese, caramelized pecans, fresh mint, raspberry red wine vinaigrette 8.95	
CARIBBEAN MANGO goat cheese, pistachios, fresh mixed roasted beets, edamame, mixed greens, fresh berries, grape tomatoes, Caribbean mango vinaigrette 8.95	
GRILLED EGGPLANT artichokes, asparagus, baby greens, hearts of palm and fresh vegetables 9.95	

FRUIT PLATE	
ice of cottage cheese, yogurt or sorbet	9.95
CALIFORNIA COMBO chicken and tuna salad, cottage cheese, toast points and	fruit 9.95
SOUP DU JOUR AND SALAD STATIO	
Above Salads available with:	
Chicken or *8oz. Angus Burger - add 5.50 *Steak or Salmon - add 9.95 *Seared Shrimp or Tuna	- add 11.95
Bleu or Feta Cheese - add .95	
SOUPS	4
SOUP DU JOUR	cup – 4 bowl – 6
NEW ENGLAND CLAM CHOWDER	cup - 4
	bowl – 6
HOUSE FAVORITES	
SLIM AND TRIM GF	
half pound ground Angus patty with sliced tomatoes, cottage cheese and fresh fruit	10.95
6 OZ CAJUN DUSTED SALMON	
roasted corn, tomato and avocado salsa, srirachi aioli dr over rice pilaf	rizzle 16.95
GRILLED FREE RANGE CHICKEN BRI	
wood fired sweet peppers, wild mushrooms and aged b drizzled asparagus garnish with rice pilaf	alsamic 13.95
6 OZ ANGUS SIRLOIN	
sautéed mushrooms, onions and brandy peppercorn de	mi 18.95
PANKO BREADED COD fries and coleslaw	13.95
TODAY'S FRESH CATCH OF THE DAY	market
CAVATAPPI PASTA	
tossed with fresh vegetables, tomatoes, spinach, kalama olives, garlic, lemon basil and feta	12.95
Add Chicken or Petite Shrimp 14.95 Add Salmon 16.95	
PANKO-CRUSTED CHICKEN PARMES	
topped with sautéed spinach, fresh tomatoes, provolone and pasta marinara	e 13.95
BLACK PEPPER RAVIOLI	
stuffed with cremini mushrooms and fontina cheese, sp tomatoes, garlic, olive oil and basil	inach, 13.95
ROMANO LEMON PEPPER PANKO-CI CHICKEN BREAST	RUSTED
sautéed spinach, tomato, capers, artichokes and basil	
over angel hair with lemon wine sauce	13.95
SAUTEED FLOUNDER with lemon-caper sauce with rice pilaf and vegetables	13.95
STIR-FRY	
wok vegetables with Szechuan sauce over sticky grains Add Chicken or Petite Shrimp 14.95 Add Salmon 16.9	10.95
*OMELETTE DU JOUR	
home fries and toast	10.95
LUNCH BUFFET	13.95
SOUP & SALAD BAR A La Canta Sida Salad with antivia	10.95
A La Carte Side Salad with entrée	1.95

SANDWICHES

.95
.95
.95
.95
.95
.95
.95
.95
.95

GRILLED SALMON BLT

FRESH FISH DU JOUR

grilled salmon, pancetta, lettuce, tomato, avocado, Sriracha aioli 15.95

CALIFORNIA TURKEY CLUB WRAP

lean turkey, bacon, tomato, red onion, cucumber, avocado 9.95 with roasted red pepper aioli

VEGGIEWRAP

asparagus, eggplant, artichokes, tomato, cucumber, sweet onion, buffalo mozzarella, spinach, carrot, roasted red pepper aioli 9.95

PANINI DU JOUR 10.95

add Fries to any Sandwich 1.95 or Seasonal Fruit 2.95

*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meat, eggs and/or seafood can increase your risk of foodborne illness.

GF Gluten Free Menu Items and Prices are subject to change

BREAKFAST

Monday - Friday: 6:30am - 11am Saturday: 7:30am - 11am Sunday: 7:30am - 1pm

LOUNGE

Monday - Thursday: 11am - 12am Friday - Saturday: 11am - 1am Sunday: 4:30pm - 11pm

LUNCH

Monday - Friday: 11am - 4pm Saturday: 11am - 4pm Lounge

11.95

DINNER

Monday - Thursday: 4pm - 10pm Friday - Saturday: 4pm - 11pm Sunday: 4:30pm - 9pm Lounge Serving House Favorites

(Seasonal) Terrace open 11 am Mon-Sat, 9 am Sunday weather permitting

©2017 Beau's Grille • All Rights Reserved • #BG_ToGo_Menu_8-5-17 3180 West Market Street • Akron, Ohio 44333 • 330.865.5577 • 330.867.5218



LUNCH AND DINNER MENU



CASUAL. RELAXING. GREAT FOOD.



Located at the

Hilton Akron/Fairlawn Hotel and Suites

3180 West Market Street Akron, Ohio 44333

330-867-5218

www.BeausGrille.com

APPETIZERS & SOUPS	
*SESAME CRUSTED SEARED RARE AHITUI Asian seaweed salad, tempura sweet potatoes,	NA
Szechuan sauce and wasabi drizzle CHARRED, SPICY, BUFFALO WINGS GF	16.95
celery sticks and bleu cheese dipping sauce	9.95
MEDITERRANEAN PLATE fresh hummus platter with grilled pita, cucumber, carrot and celery for dipping	7.95
HOMEMADE POTATO AND CHEESE PIEROGIES	9 01
caramelized onions and sour cream KUNG PAO CHICKEN POTSTICKERS	8.95
wok vegetables, sticky grains and wasabi-yuzu dipping sauce	8.95
COLD SMOKED PASTRAMI CRUSTED SALM arugula, chopped red onion, capers, egg,	ON
olive oil and fresh lemon	13.95
*BEEF CARPACCIO GF shaved raw tenderloin, arugula, capers, red onion, olive oil and shaved Italian romano	13.95
MEDIUM HOT BANANA PEPPERS stuffed with veal sausage and ricotta cheese in a pool of marinara sauce topped with mozzarella	11.9
FRIED GREEN TOMATO "BLT" fried green tomatoes, pancetta, red and yellow tomatoes, arugula, basil and red pepper aioli	10.95
KEVIN'S NEW ORLEANS BBQ SHRIMP over cheddar, jalapeno grits	13.95
JUMBO SHRIMP GF cocktail sauce	15.95
GRILLED HOUSEMADE MARYLAND	13.5
CRAB CAKE tomato corn salsa and remoulade drizzle	13.95
HOUSEMADE MOZZARELLA STICKS	0.0
marinara sauce FRIED GREEN TOMATOES	8.95
arugula, shaved romano, chipotle ranch drizzle	7.95
CALAMARI NAPOLITANA flour-dusted, sautéed with lemon, garlic, sweet peppers, scallion, crushed red pepper and sherry	11.95
PULLED PORK ENCHILADA enchilada and tomatillo sauce topped with fresh salsa and lime cream drizzle	11.9
THAI LETTUCE WRAPS satay chicken strips, peanuts, cucumber, carrots, bean sprouts, noodles, lettuce leaves, served with delicious dipping sauces	11.95
*FUNKY TUNA TARTARE	

sushi tuna tower layered with avocado, red onion, mango and cucumber, finished with seaweed salad, toasted sesame seeds, citrus drizzle, wasabi cream and garnished with wonton chips

16.95

cup - 4bowl - 6

cup - 4.50

GF Gluten Free

bowl - 6.50

SOUP DU JOUR

NEW ENGLAND CHOWDER

SALADS Add to any salad: chicken or 8oz. Angus burger 5.50 *steak or salmon 9.95 *shrimp or tuna 11.95	
CUBAN SALAD romaine and head lettuce, ham, Swiss cheese, tomato, Spanish olives, romano, Cuban vinaigrette	8.95
CAESAR SALAD romaine lettuce, garlic herb croutons, tossed with traditional dressing	8.95
COBB CHOP SALAD crisp romaine, head lettuce, avocado, bacon, scallion, tomato, bleu cheese, egg, olives, hand tossed with chipotle ranch	8.95
BABY ARUGULA GF kalamata olives, cucumber, tomato, sweet onion, feta, extra virgin olive oil	8.95
ISLAND SPINACH edamame beans, roasted corn, avocado, tomato, aged cheddar, wonton crisps and mango with chipotle ranch	8.95
BERRY & WATERMELON mixed greens, fresh berries, watermelon, red onion, bleu cheese, caramelized pecans, fresh mint and raspberry red wine vinaigrette	8.95
WEDGE SALAD bacon bits, chopped tomatoes, egg, Danish bleu cheese with sesame French dressing	8.95
GRILLED EGGPLANT GF artichokes and asparagus with baby greens, hearts of palm and fresh vegetables	9.95
GOAT CHEESE pistachios, fresh mixed roasted beets, butternut squash, edamame, mixed greens, fresh berries, grape tomatoes with a Caribbean mango vinaigrette half salads available 5.95 a la carte side salad 2.95 bleu or feta cheese add .95 gluten free dressing available	9.95
FROM THE WATERS OF THE WOR	LD
6 OZ. ASIAN SPICED TUNA STEAK sticky grains, wok vegetables, edamame-wasabi yuzu sauce, yum yum drizzle and housemade kimchi garnish	9.95
6 OZ. FRESH CAJUN DUSTED SALMON roasted corn, tomato and avocado salsa, Sriracha aioli drizzle over rice pilaf	9.95
SWEET LOBSTER TAIL GF asparagus garnish and home fries ma	arket
PANKO BREADED COD fries and slaws 1	6.95
CHEF'S CATCH OF THE DAY ma	arket
GRILLED SEA BASS Yukon gold smashed potatoes, chive velouté and grilled asparagus garnish 3	3.95
BREADED LAKE PERCH side of fries, rice pilaf or house vegetable half order 16.95	3.95
FLOUR DUSTED SAUTÉED FLOUNDER with lemon caper sauce, rice pilaf and fresh vegetables	9.95

Menu Items and Prices are subject to change



PASTA AND GRAINS

PASTA AND GRAINS	
PANKO-CRUSTED LONG BONE VEAL CHOP PARMESAN pounded, finished with prosciutto, Italian cheese and pasta marinara	27.95
STROZZAPRETI PASTA shrimp, grilled salmon, straw and beech mushrooms in a Cajun cream sauce	22.95
BLACK PEPPER RAVIOLI stuffed with cremini mushrooms and fontina cheese, topped with spinach, tomatoes, garlic, olive oil and basil	17.95
FRESH STIR FRY VEGETABLES Szechuan sauce over sticky grains add chicken or petite shrimp 15.95 add salmon or steak 19.95	12.95
CAVATAPPI PASTA tossed with fresh vegetables, tomatoes, spinach, kalamata olives, garlic, lemon basil, spice and feta add chicken or petite shrimp 15.95 add salmon or steak 19.95	12.95

ROMANO LEMON PEPPER PANKO-CRUSTED CHICKEN BREAST

19.95

22.95

PANKO-CRUSTED CHICKEN PARMESAN topped with sautéed spinach, fresh tomatoes, provolone and pasta marinara

mussels, shrimp, calamari, fresh fish and artichokes,

tossed in marinara sauce over linguine

sautéed spinach, tomato, capers, artichokes, basil, over angel hair with lemon wine sauce 19.95



Fried Green Tomato "BLT"

ITALIAN FEAST

GRILLED AND OVEN-ROASTED ENTRÉES

*8 OZ. ANGUS SIRLOIN GF sautéed mushrooms, onions and brandy peppercorn demi with home fries	23.95
*GRILLED 12OZ. PORK CHOP fig jam, caramelized onion, jalapeno cheddar grits and vegetable garnish	21.95
GRILLED FREE RANGE CHICKEN BREAST finished with wood fired sweet peppers, wild mushrooms and aged balsamic drizzle asparagus with rice pilaf	
*FILET MIGNON vegetable potato medley 60z. 28.95 90z. 36.95	
*PRIME BOSTON STRIP vegetable potato medley	14oz. 36.95
À LA CARTE SALAD WITH ENTRÉE	1.95
Also available with Sautéed Mushrooms, Onions, Lobster Tails or Au Poivre Sauce, at an additional charge	
LIGHTER FARE	
SEARED ASIANTUNA STEAK housemade kimchi, yum yum aioli on challah bun with fresh fries	15.95
GRILLED SALMON BLT pancetta, lettuce, tomato, avocado and Sriracha aioli on grilled whole grain bread served with fresh fries	15.95
GRILLED CHICKEN SANDWICH roasted sweet peppers, provolone cheese, basil aioli and fresh fries	11.95
*HALF POUND ANGUS BURGER your choice of cheese with fries extras .35 each	11.95
CALIFORNIA TURKEY CLUB WRAP lean turkey, bacon, tomato, red onion, cucumber, avocado with fruit	11.95
PASTRAMI CRUSTED SMOKED SALMON on rye with cream cheese, red onion, cucumber, tomato, greens, fresh pepper rings with fruit	12.95
VEGGIEWRAP asparagus, eggplant, artichokes, tomato, cucumber, sweet onion, buffalo mozzarella, spinach, carrot, roasted red pepper aioli and fruit	10.95
CLASSIC REUBEN lean corned beef, Swiss, sauerkraut and fries	11.95
*12 OZ. ANGUS CHOPPED SIRLOIN	11.25
topped with sautéed mushrooms, onions & peppers, served with smashed potatoes	14.95
FRESH FISH DU JOUR SANDWICH grilled or corn-dusted, with fries and coleslaw	12.95
GOURMET PIZZA DU JOUR	12.95
*Consuming raw or undercooked meats, poultry, seafood or	eggs

*Consuming raw or undercooked meats, poultry, seafood or eggs may pose an increased risk of foodborne illness.