

## APPETIZERS & SOUPS

### \*SESAME CRUSTED

#### SEARED RARE AHI TUNA

Asian seaweed salad, tempura sweet potatoes,  
Szechuan sauce and wasabi drizzle 16.95

### CHARRED SPICY BUFFALO WINGS GF

celery sticks and bleu cheese dipping sauce 11.95

### MEDITERRANEAN PLATE

fresh hummus platter with grilled pita,  
cucumber, carrot and celery for dipping 8.95

### HOMEMADE POTATO AND CHEESE PIEROGIES

caramelized onions and sour cream 9.95

### MEDIUM HOT BANANA PEPPERS

stuffed with veal sausage and ricotta cheese  
in a pool of marinara sauce topped with  
mozzarella 11.95

### FRIED GREEN TOMATO "BLT"

fried green tomatoes, pancetta, red and  
yellow tomatoes, arugula, basil and red  
pepper aioli 11.95

### JUMBO LOBSTER RAVIOLI

in an asiago cream sauce with roasted  
tomatoes 15.95

### KEVIN'S NEW ORLEANS BBQ SHRIMP

over cheddar, jalapeño grits 13.95

### CHILLED JUMBO SHRIMP GF

cocktail sauce 15.95

### HOUSEMADE MOZZARELLA STICKS

marinara sauce 11.95

### FRIED GREEN TOMATOES

arugula, shaved romano, chipotle ranch  
drizzle 9.95

### CALAMARI NAPOLITANA

flour-dusted, sautéed with lemon, garlic,  
sweet peppers, scallion, crushed red pepper  
and sherry 12.95

### THAI LETTUCE WRAPS

satay chicken strips, peanuts, cucumber,  
carrots, bean sprouts, noodles, lettuce leaves,  
served with delicious dipping sauces 12.95

### \*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

### GRILLED HOUSEMADE MARYLAND CRAB CAKE

tomato corn salsa and rémoulade drizzle 13.95

### SOUP DU JOUR cup 4.50 bowl 6.50

### NEW ENGLAND CLAM CHOWDER

cup 4.95 bowl 6.95

## SALADS

Add to any salad: chicken 5.95

\*steak or salmon 8.95 tuna 9.95 \*seared shrimp - 3.00 each

### SUPERFOOD SALAD

kale, brussel sprouts, broccoli slaw, fresh veggies, pistachios, avocado, edamame, goat cheese,  
fresh berries with Asian sesame ginger dressing 11.95

### CAESAR SALAD

romaine lettuce, garlic herb croutons, tossed with olive oil caesar vinaigrette 9.95

### COBB CHOP SALAD

crisp romaine, head lettuce, avocado, bacon, scallion, tomato, bleu cheese, egg, olives,  
hand-tossed with chipotle ranch 10.95

### BERRY & WATERMELON

mixed greens, fresh berries, watermelon, red onion, bleu cheese, caramelized pecans,  
fresh mint and raspberry red wine vinaigrette 10.95

### WEDGE OF LETTUCE

bacon bits, chopped tomatoes, egg, Danish bleu cheese, sesame French dressing 9.95

### GRILLED EGGPLANT GF

artichokes and asparagus with baby greens, hearts of palm and fresh vegetables 10.95

### CAULIFLOWER TABBOULEH

cauliflower, parsley, mint, castelvetro olives, fresh lemon, extra virgin olive oil and walnuts 7.95

### BABY ARUGULA GF

kalamata olives, cucumber, tomato, sweet onion, feta, extra virgin olive oil 9.95

half salads available for 3.00 less à la carte side salad 3.95 bleu or feta cheese add .95  
gluten free dressing available

## ENTREES

### BREADED LAKE PERCH

side of fries, rice pilaf or house vegetable 18.95

### FLOUR-DUSTED SAUTÉED FLOUNDER

with lemon caper sauce, rice pilaf and  
fresh vegetables 19.95

### 6 oz SUSHI GRADE SEARED TUNA

with wok vegetables, edamame, avocado, sticky  
grains, poke and yum yum sauce drizzle 22.95

### PANKO BREADED COD

fries and slaw 17.95

### SEARED FRESH SALMON

with cauliflower tabbouleh, avocado and  
grilled asparagus 22.95

### BLACK PEPPER RAVIOLI

stuffed with cremini mushrooms and fontina cheese, topped  
with spinach, tomatoes,  
garlic, olive oil and basil 17.95

### WHOLE WHEAT CARBONARA

whole wheat pasta with bacon, asparagus, tomato, peas,  
garlic, olive oil, splash of cream  
and romano cheese 14.95  
add chicken or shrimp 18.95

### PULLED PORK ENCHILADA

enchilada and tomatillo sauce topped with fresh salsa and  
lime cream drizzle 15.95

### FRESH STIR FRY VEGETABLES

szechuan sauce over sticky grains 13.95  
add chicken or petite shrimp 17.95  
add salmon or steak 20.95

### SAUTÉED CHICKEN LIVERS

with mushrooms and onions over Yukon gold mashed and  
fresh vegetables 15.95

### CAVATAPPI PASTA

tossed with fresh vegetables, tomatoes, spinach, kalamata  
olives, garlic, lemon basil, spice and feta 13.95  
add chicken or petite shrimp 17.95  
add salmon or steak 20.95

### PANKO-CRUSTED CHICKEN PARMESAN

topped with sautéed spinach, fresh tomatoes, provolone and  
pasta marinara 19.95

### CHICKEN MILANESE

with arugala fennel salad with strawberry, avocado and  
shaved asiago mascarpone polenta pesto drizzle 19.95

### ROMANO LEMON PEPPER

### PANKO-CRUSTED CHICKEN BREAST

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

### STICKY ASIAN BBQ CERTIFIED ANGUS BEEF SHORT RIB

Yukon gold mashed and grilled asparagus 26.95



### \*8 oz PRIME SIRLOIN FILET® GF

sautéed mushrooms, onions and brandy  
peppercorn demi with home fries 25.95

\*GRILLED 12 oz PORK CHOP  
with cheddar grits, grilled asparagus and roasted  
pineapple jalapeño mango glaze 23.95

### \*FILET MIGNON

vegetable potato medley 6 oz. 31.95  
9 oz. 39.95

\*14 oz CERTIFIED  
ANGUS BOSTON STRIP  
vegetable potato medley 39.95



### \*12 oz CHOPPED SIRLOIN®

topped with sautéed mushrooms,  
onions & peppers, served with smashed potatoes  
15.95



### BEEF PRIME RIB®

au jus with Yukon mashed and seasonal  
vegetable MARKET PRICE  
(Available Friday & Saturday Nights)

Also available with sautéed mushrooms,  
onions, lobster tails or au poivre sauce,  
at an additional charge

### A CARTE SALAD WITH ENTRÉE

1.95

GF - Gluten Free

Substitutions will be charged à la carte

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

\*These items may contain raw or undercooked ingredients

Prices subject to change without notice.

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## LIGHTER FARE



### ★STRIP STEAK SANDWICH®

provolone cheese, sauteed mushrooms, and onions with homefries 17.95



### ★HALF POUND CHEESE BURGER®

your choice of cheese and fries 12.95 | extras .35 each

### CALIFORNIA TURKEY CLUB WRAP

lean turkey, bacon, tomato, red onion, cucumber, avocado with fruit 12.95

### VEGGIE WRAP

asparagus, eggplant, artichokes, tomato, cucumber, sweet onion, buffalo mozzarella, spinach, carrot, roasted red pepper aioli and fruit 12.95

### CLASSIC REUBEN

lean corned beef, Swiss, sauerkraut and fries 14.95

### FRESH FISH DU JOUR SANDWICH

grilled or corn-dusted, with fries and coleslaw 13.95

### GOURMET PIZZA DU JOUR 12.95

## A LA CARTE

HOME FRIES 3.50

PASTA ALFREDO OR PASTA MARINARA 5.95

YUKON GOLD SMASHED POTATOES 3.50

GRILLED ASPARAGUS 5.95

CAJUN OR PEPPER & ONION HOME FRIES 3.95

SAUTÉED SPINACH IN LEMON, GARLIC AND OLIVE OIL 5.95

ENJOY OUR DESSERT MENU FEATURING HOMEMADE DESSERTS AND  
SPECIALTY ICE CREAMS

BEAU'S GRILLE PRIVATE DINING INFORMATION IS AVAILABLE AT  
[WWW.BEAUSGRILLE.COM](http://WWW.BEAUSGRILLE.COM) OR CALL US AT 330-867-5218

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