THE BEACON
RESTAURANT

Opening Act

Fire & Ice | 13
Chilled shrimp, house-made Calabrian marinara, & a twist of lemon

Crab Cakes | 17
Two browned cakes, arugula, lemon, Cajun & parsley garlic remoulade

Arancini | 12
Deep-fried breaded seasonal risotto

Apple Fig Flatbread | 13
Apple slices, chopped figs, roasted tomato, crumbled bacon, arugula, & balsamic drizzle

Leaves & Ladles

Baked French Onion | 10

★ *Caesar | 15*
Romaine, parmesan, house-made Caesar & croutons

Autumn Roots | 16
Roasted beets, radish, greens, Chevre, pepitas, & pumpkin vinaigrette

add calamari, breaded or grilled chicken +6

Featuring

Fish Fry | Friday 4pm-9pm
Our Chef featured fish fry

Herb-Crusted Prime Rib | Saturday
Queen or King Cut with baked potato, Au Jus, whipped horseradish crema

BOGO | Monday-Thursday
Dine-in, Center Stage Entrées only.

Features are market price

Center Stage Entrées

★ *Cherry Glazed Medallions | 40*
Chef's favorite! Three 4oz hand-cut medallions, roasted baby reds, seasonal vegetable, & red wine cherry demi glaze

Steak Frites | 42
Seared 8oz American wagyu hanger steak, fries, herbed butter, & chimichurri

★ *Perch Plate | 24*
Fries, slaw, rye bread, & tartar sauce

The Tide | market price
Chef featured fish, 7-grain rice, wilted spinach, & seasonal vegetables

Rigatoni Pomodoro | 22
Sicilian-inspired classic San Marzano tomato sauce, garlic, olive oil, with basil & herb tossed pasta
(add breaded chicken +$6)

Cornucopia Bowl | 23
Roasted squash, Brussel sprouts, tomato, 7-grain rice, feta, pepitas, & pumpkin vinaigrette

Pork Shank Osso Bucco | 34
Braised pork shank, poblano verde risotto, & parmesan

Sheboy-gumbo | 28
Southern-style with blackened shrimp, andouille sausage, roasted red potato, topped with golden-fried lake perch

The Bow

Chocolate Brownie | 12
With raspberry compote, & vanilla gelato

Kaitlynne's Key Lime Pie | 12

A Note from the Chef

Sheboygan's only restaurant with a view of Lake Michigan is the perfect setting for Chef Spencer's culinary background. High kitchen standards, award winning dishes, & elevated plates in a Supper Club setting, all come together to bring to you the flavors of Wisconsin through a worldwide palette at Blue Harbor Resort. We thank you for dining with us, and we strive to make your meal as amazing as your stay.

- Chef Spencer

★ = House Favorite

(GF) gluten-free, gluten-free buns and bread available | (V) vegetarian, vegetarian available

**When ordering, please remember consuming raw or undercooked meat or seafood can result in foodborne illness.*
All parties of six or more, an automatic 20% gratuity will be added to the bill.

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