



STARTERS

MUSSELS 15

Fresh Mussels, Spanish Chorizo, Fennel, Garlic, Shallot, Parsley, Pea Shoots

FRIED CLAMS 14

Surf Clams, Corn Flour Crust, Remoulade, Lemon

FLATBREAD 13

Naan Bread, Calabrian Pepper Paste, Rapini, Italian Sausage, Pickled Red Onion, Provolone, Egg

SPICY BRUSCHETTA 12

Grilled Tuscan Bread, Calabrian Pepper Paste, Marinated Cherry Tomatoes, Burrata, Arugula, Basil

BUFFALO CAULIFLOWER 14

Buttermilk-Brined Cauliflower in a Corn Flour Crust, tossed in Buffalo Sauce, served with Ranch

POLPETTE ALLA ROMANO 16

Six house-made Roman Meatballs, Prosciutto, Spicy Marinara, Burrata

WISCONSIN FAMOUS CHEESE CURDS 13

Served with Ranch Dressing

SOUPS & SALADS

CHILLED CUCUMBER 8/10

House Cucumber, Bell Pepper, Red Onion, Celery, Yogurt, Cream, Vegetable Stock, Sunflower Seeds

GRILLED PEACH AND WATERMELON 14

Grilled Fresh Peaches, Fresh Watermelon, Cucumber, Spiced Peanuts, Arugula, Spicy Thai Dressing

HOUSE SALAD 10 (GF/VA)

Fresh Greens, Cherry Tomatoes, Cucumber, shredded Carrot, Croutons, White Balsamic Dressing

SMOKED CAESAR SALAD 14

Cherry Tomatoes, Croutons, Parmesan, Smoked Caesar Dressing, Anchovy

CHEF'S SEASONAL SOUP 8/10

Please ask your server about today's offering

ENTRÉES

PISTACHIO CRUSTED SALMON 38

Fresh Salmon coated in Roasted Pistachios, Blood Orange Butter Sauce, Cauliflower Rice, and Seasonal Vegetable

BUCATINI AND MEATBALLS 26

Bucatini Pasta, house-made Meatballs, our Spicy Marinara, Parmesan, Parsley

ORECCHIETTE CHICKEN 24

Orecchiette Pasta, Grilled Chicken Breast, Rapini, Cherry Tomato, Peppers, Calabrian Pepper, Roasted Garlic Sauce, finished with Parmesan and Burrata

GRILLED NEW YORK STRIP 42

Hand-cut New York Steak, Fingerling Potatoes cooked in Duck Fat, Seasonal Vegetable, Chimichurri Sauce

(GF) Gluten-Free (GFA) Gluten-Free Available (VA) Can Be Made Vegan Upon Request

**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.

SANDWICHES

Choice of French Fries, Fresh Fruit, or Side House Salad

BEACON BURGER 18

Half-pound Patty, Lettuce, Tomato, Red Onion, Cheddar, on a Brioche Bun
Add Bacon 2

BUFFALO CHICKEN CAESAR WRAP 16

Romaine, batter-fried Chicken in Buffalo Sauce, Caesar Dressing, Parmesan, Red Onion, Cherry Tomato

MORTADELLA AND PEPPER 16

Pan-fried Mortadella, Onions, Peppers, and Provolone

TURKEY CLUB 16

Sliced Turkey Breast, Lettuce, Tomato, Bacon, Swiss, on County White Bread

SLOPPY JOES 14

House-made Sloppy Joe with Onion and Peppers on a Brioche Roll

THE BEACON REUBEN 18

House-braised Honey Mustard, roasted and thick cut Corned Beef, Sauerkraut, Swiss Cheese, house-made Russian Dressing

PIZZA

BUILD YOUR OWN 16" PIZZA

CHEESE 22

10" CAULIFLOWER CRUST PIZZA 19 (GF)

Each Additional Topping 2

Pepperoni, Italian Sausage, Bacon, Cherry Tomato, Red Onion, Mushroom, Black Olive, Jalapeño, Calabrian Pepper Paste (spicy)

DESSERT

Please Ask Your Server About Our Dessert Specials

**BROKEN
EARTH
WINERY**

Blue Harbor Resort restaurants proudly represent Paso Robles and are committed to continuing to bolster the high-quality reputation of Paso Robles wines from Broken Earth Winery. Learn more at blueharborresort.com/dine/broken-earth-winery or scan the QR code to the right.



**FOR RESERVATIONS CALL 920-457-9810
OR EXT 521 FROM YOUR ROOM**

(GF) Gluten-Free (GFA) Gluten-Free Available | Gluten-Free Buns and Bread Available

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