

soup and salad



SOUP DU JOUR 6.

FRENCH ONION au Gratin 9.

HOUSE Mixed Greens, Cucumber, Tomato, Onion, Thai Vinaigrette 7.

CAESAR Hearts of Romaine, Garlic Crouton, Parmesan 9.

POACHED PEAR Gorgonzola, Candied Walnut, Port Wine Reduction 12.

KALE & QUINOA Beets, Garbanzo, Carrot, Onion, Cucumber, Raisins, Tomato, Citrus Vinaigrette 13.

ADD ONS : Chicken 6. | Crab Cake 12. | Salmon 12.

appetizers

BASIL HUMMUS Eggplant & Walnut Compote, Crispy Pita Chips 10.

CRISPY CALAMARI Spicy Harissa Aioli 13.

SPICY TUNA TARTARE Wasabi Cream, Sweet Soy, Seaweed Salad, Fried Wonton 16.

POUTINE FRIES Vermont Cheddar Cheese Curds, Braised Short Ribs & Gravy 13.

BAKED BRIE Toasted Almonds, Apricot Glaze 13.

BUFFALO WINGS Blue Cheese & Celery 10.

STICKY WINGS Mango & Habanero 11.

GORGONZOLA GARLIC BREAD 7.

PANKO CRUSTED MAC & CHEESE 11.

Add Ham, Spinach or Bacon \$3 each • Frozen Peas \$1

LOCAL'S NIGHT
Every Monday

5:00 - 10:00 PM

3 Course Pre Fixe Menu

\$14 - \$22

Live Music

Every Thursday

Beacher's
COMMUNITY STAGE

8:00 - midnight

Sign ups @ 8:45

Beer Specials

LIVE MUSIC

entrees

DUET OF DUCK 27.

Hoisin Marinated Maple Leaf Duck. Confit Leg Terrine with Goat Cheese, Fig & Quinoa. Roasted Breast with Ginger Honey Glaze

PANCHO'S MEATLOAF 18.

Pea Mashed Potato, Candied Carrots, Demi Glaze

STUFFED CHICKEN 23.

Proscuitto, Roasted Red Peppers, Brie, Mushroom Demi, Sautéed Spinach & Garlic Mashed Potato

RISOTTO OF THE DAY market price.

PAN SEARED SALMON 26.

Sweet Potato Mashed, Spaghetti Squash, Brown Sugar & Brandy Cream

BRAISED SHORT RIBS OF BEEF & SCALLOPS 32.

Wild Mushroom Risotto, au Jus

PAPPARDELLE BOLOGNESE 23.

Slow Roasted "Gravy" with Pork & Veal, Garlic, Carrot, Shaved Locatelli

sandwiches

SPICY PULLED PORK BURRITO 16.

Black Bean Spread, Provolone, Pickled Onion, Rice Radish, Jalapeño, Guacamole & Sour Cream

SMOKED SALMON 14.

Lox, Tomato, Onion, Avocado, Cucumber, Herb & Lemon Cream Cheese

FISH TACOS 15.

Blackened Tilapia, Mango 'Slaw, Corn Tortilla

CRABCAKE 17.

Dijon Horseradish, Lettuce, Tomato, Onion, Avocado, Brioche

ADOBO CRUSTED AHI TUNA CLUB 16.

Cilantro Jalapeno & Lime Mayo, Bacon, Avocado, Tomato & Lettuce

FRIED CHICKEN 13.

Green Apple 'Slaw, Chipotle & Garlic Aioli

angus beef burgers

PLAIN BURGER 10.

Lettuce, Tomato, Onion & Pickle

MOROCCAN ONION & GOAT CHEESE 13.

BRAISED BEEF SHORT RIBS

& FRIED EGG 14.

POBLANO PEPPER, PEPPERJACK

& GUACAMOLE 14.

house cut fries

Plate 5. / Basket 7.