

One if By Land...

Served with Choice of Soup, Broccoli Salad or House Salad

Prime Rib

Signature Seasoned, Slow-Roasted and Hand Carved or Bathed in Worcestershire and Char-Grilled

Queen Cut \$18.95

King Cut \$22.95

Las Perdices Malbec

New York Strip

Hand Cut, Choice Strip, Char-grilled and Finished with Bacon, Red Onion, Mushroom Bordelaise

Served with Garlic Mashed Potatoes \$25.95

Beringer "Knights Valley" Cabernet Sauvignon



Scampi Filet

Center Cut Filet over Garlic Mashed Potatoes
with Lump Crab and Shrimp Scampi Sauce \$27.95

Mark West Pinot Noir



Cajun Tournedos

Twin Cherrywood Bacon Wrapped Petite Filets Served with Garlic Mashed Potatoes
and a Spicy Andouille Sausage and Pepper Sauce \$24.95

14 Hands Merlot

Beef Wellington

Center Cut Filet Wrapped in Puff Pastry with Liver Pate, Baked to a Golden Brown,
Finished with Béarnaise and Served with Asparagus and Sautéed Mushrooms \$26.95

Primarius Pinot Noir

Rack of Lamb

Roasted Rack of Lamb Brushed with Dijon, Crusted with Herbes de Provence and
Served with Garlic Mashed Potatoes and Mint Bordelaise \$22.95

Michael Pozzan "Napa Cuvee 13" Cabernet Sauvignon

BBQ Ribs

Slow Roasted, House Smoked Baby Back Ribs served with a Baked Potato

1/2 Rack \$15.95

Full Rack \$21.95

Four Vines "Old Vine Cuvee" Zinfandel

Veal Saltimbocca

Tender, Sautéed Veal Scallopni Paired with Garlic Mashed Potatoes and
Finished with Monterey Jack Cheese, Sage Cream Sauce and Frizzled Prosciutto \$21.95

Primarius Pinot Noir



Denotes Items that can be Ordered with Classic Beacon Club Preparations