

# Starters

#### Arancini

breaded deep fried risotto | stuffed with Grande mozzarella & pecorino | chunky tomato pomodoro | 12

## Winter Ahi Tower

marinated ahi tuna | avocado | sticky rice | pickled ginger | teriyaki glaze | microgreens | wakame | wasabi | 16 GF/DF

### Cheese Curds

choice of ranch or BBQ sauce | 12

## **Brussel Sprouts**

pan seared brussel sprouts | dried cranberries | bacon | candied almonds | gorgonzola | balsamic reduction | 14 GF

#### **Tenderloin Bites**

seared tenderloin bites | garlic truffle bordelaise | served medium rare | 18 GF

## Scallop du Jour

ask about the chef's scallop appetizer special! | 17



add chicken 5 | shrimp 9 | salmon 13 | steak \* 10 | four scallops 14

# Cobb Salad

chopped iceberg | diced tomatoes | cucumbers | hard boiled egg | bacon | crispy onions | bleu cheese crumbles | bleu cheese dressing | 13

# Caesar Salad

crisp romaine | Grande parmesan cheese | croutons | Caesar dressing | 11

# Butternut Apple & Bacon Salad

roasted butternut & apple | crumbled bacon | bleu cheese | walnuts | fried parsnips | horseradish honey dijon dressing | 14 GF

# Chef's Soup of the Day

cup 5 | bowl 7

Handhelds

served with choice of kettle chips, flat fries, sweet potato fries, or truffle fries (upcharge 1)

### Southwest Chicken Wrap

grilled chicken | diced tomato | roasted corn | black beans | mixed greens | shredded cheese blend | chipotle ranch | flour tortilla | 16

# Beck's Signature Burger\*

Beck's Meats | locally sourced 1/2 lb burger | lettuce | tomato | onion | brioche | 14 add cheese 1 | add bacon 2

# Grilled Turkey Panini

sliced turkey | mozzarella | tomato | pesto sauce | grilled Italian style bread | 15

# Prime Rib Melt



served with soup or salad

#### Beef Tenderloin\*

### six ounce USDA certified angus tenderloin

topped with white truffle butter or red wine bordelaise | choice of side & vegetable | 34 GF/DF finish with sauteed mushrooms or caramelized onions | 1.5 each

#### Pot Roast

braised beef shoulder | beef gravy | mashed potatoes | choice of vegetable | 26 GF

### Korean Glazed Salmon

grilled salmon | gochujang glazed | Korean pickled vegetables | green onion | seared edamame | white rice | 30 GF/DF

# Chicken Schnitzel

chicken cutlet | breaded & pan seared | mushroom & artichoke dijon cream sauce | gnocchi | 24

## **Butternut Scallops**

seared scallops | butternut puree | fried sage | balsamic drizzle | goat cheese crema | roasted parsnips, beets, & sweet potato | microgreens | 30 GF

#### Rotating Risotto

a rotating selection of the chef's risotto | ask your server for today's risotto | 16 enhance with chicken 5 | shrimp 9 | salmon 13 | steak 10 \* | four scallops 14

Vegetables

Glazed Carrots
Grilled Asparagus
Seared Edamame
Autumn Medley
parsnips, beets, & carrots

Sides

White Wine Risotto Baked Potato Mashed Potatoes Sweet Potato Fries Roasted Sweet Potatoes
Flat Fries
Kettle Chips
Loaded Baked Potato upcharge 3
Truffle Fries upcharge 1

# Side Salads

# House Salad

carrot | tomato | cucumber | onion | radish | crouton | choice of dressing | included with entree

# Caesar Salad

crisp romaine | Grande parmesan cheese | croutons | Caesar dressing | 2 with entree

# Pizzas & Flatbreads

#### Crust

Flatbread | 11 Twelve inch pizza crust | 16 Gluten free cauliflower crust | 15

#### Sauce

Home made red sauce Pesto sauce Extra virgin olive oil

# Build Your Own Protein Toppings

each topping
.75/flatbread | 1/pizza
Pepperoni
Sausage
Chicken
Bacon

## Other Toppings

each topping
.50/flatbread | .75/pizza
Onion
Mushroom
Bell Peppers
Black Olives
Artichokes
Jalapenos
Roma Tomatoes
Fresh Mozzarella
Extra Cheese

# Margherita

fresh Grande mozzarella | roma tomatoes | fresh chiffonade basil |