



beach house

Restaurant Bar Banquet Facility Catering

Thank You for Joining us.
Thanks to all who serve our country.
Relax, Consume, and Enjoy.

Fresh Seafood

Aged Steaks Hand Cut

Premium Cocktails

Unmatched Wine List

Quality First

Let's start here!

- Gumbo** - Louisiana spicy, from scratch daily. Cup 3 Bowl 5
- Soup of the Day** - Fresh every day. Cup 3 Bowl 4
- Fried Calamari** - Coastal Rhode Island. Hand cut, lightly battered. And served with a spicy sweet & sour sauce. 9
- Shrimp Cocktail Martini** - Florida Jumbo Gulf shrimp chilled and served with a killer spicy cocktail sauce 9
- Nachos** - From scratch chips smothered with mushrooms, Italian Sausage, and a creamy blend of four cheeses. 8
- Beach Wings** - hand tossed in our own blend of spicy buffalo or honey BBQ. 8
- Crab Cakes** - Florida Gulf. With pulled Jumbo Lump Crab. 9
- Fruit & Cheese Plate** - Seasonal fresh fruit and a variety of special cheeses with candied walnuts. 9
- Beach House Fundido** - Roasted tomato salsa with creamy chesses and a chorizo blend. Both served with warm flour tortillas. 7

Flatbreads

Stone cooked & topped with wild treats.

- Pizza of the day** - Ask your server about today's fresh treats. **Priced Daily**
- The Margharita** - Sliced Roma tomatoes, basil, grated parmesan and melted mozzarella 7
- The Italian** - Zesty Italian sausage, fresh mushrooms, pepperoni, marinara, and melted mozzarella 8
- The Bayou** - Spicy Blackened Shrimp, Andouille Sausage, green peppers, white cheddar, and melted mozzarella 10
- The Buffalo** - Tender chicken chunks, sweet BBQ, and melted mozzarella 8
- The Steak** - Beef tenderloin slices, green peppers, red onions, and melted Mozzarella 9
- The Pepperoni** - Hand sliced pepperoni, marinara, and mozzarella. 7

Salads

- The Caesar** - Romaine hearts tossed with John's Caesar Vinaigrette, shredded parmesan, and croutons. 7
- Rustic Salad** - Tender greens, candied walnuts, strawberries, apples with a balsamic vinaigrette. 8
- Classic Cobb** - Butter lettuce, hard cooked egg, tomato, bacon, avocado, bleu cheese and honey mustard dressing. 8
- The Greek** - Romaine tomatoes, kalamata olives, crumbled feta cheese, cucumber, shaved red onion, and Grecian dressing. 9
- Popcorn Chicken Salad** - Romaine topped with crisp chicken, cheddar cheese, red onion, and tomato. 8
- Chopped Salad** - Romaine, bacon, tomato, toasted pine nuts, avocado, shredded cheddar and jack with Jalapeño ranch dressing. 7.5
- House Salad** - Tender greens topped with tomato. Choice of dressing. 2.95
To any salad add crumbled bleu cheese 1.50, Grilled Chicken 5, Sautéed Shrimp 5.

Specialties

- Pretzel Encrusted Chicken Breast** - Dipped in chef's special batter then rubbed in pretzel heaven. Lightly seared then broiled. Drizzled with a butter cream sauce. 15
- Linguine Pasta** - Tossed with mushrooms, asparagus, freshly grated parmesan cheese and basil in a roasted red pepper sauce. 11
- "Mac n' Cheese"** - Fusilli pasta tossed in a smoked white cheddar sauce from a four cheese blend. then topped with a blanket of mozzarella, finished in the broiler. Full order 10, Half size 7.5 Add grilled Chicken 3, Grilled Shrimp 5

Fresh Seafood

- Chilean Sea Bass** - A fresh hand-cut filet from the southern hemisphere. This wonderfully mild white fish comes pan seared or blackened. 24
- Seared Salmon** - A fresh hand-cut filet, pan seared and served with a rich butter sauce. 16
- Parmesan Broiled Tilapia** - A fire broiled filet caramelized with parmesan cheese and brushed with butter. 14
- Whole Catfish** - Fresh pond raised catfish prepared perfectly under the fire broiler, or hand battered and deep fried. 14
- Dill Seared Salmon** - Fresh hand-cut filet pan seared with dill and cracked black pepper, served with lemon butter sauce. 16.50

Steaks

- Filet of Beef Tenderloin** - The most tender cut of grass fed Midwestern beef. Seasoned and grilled to order. 8oz 20.95, 10oz 22.95
- Choice Ribeye** - A well marbled 14 oz cut, fire-grilled and topped with John's marinade. 19.95
- New York Strip** - Hand cut in house, this full bodied favorite is Fire-grilled to your desired temp. 12 oz 15.95, 16 oz 20.95, 22 oz 25.95.
- Mini Filets Two Ways** - 5oz mouthwatering medallions hand-cut and fire-grilled. One topped with horseradish crust and it's sister with bleu cheese. 22.95
- Pepper Crusted New York Strip** - A hand-cut 12 oz beauty, fire-grilled to perfection, topped with John's port wine sauce, bleu cheese, and crispy onion straws. 17.95
- Land and Sea** - Choose one of Chef John's hand-cut masterpieces and add your favorite of these seafood wonders. Alaskan King Crab~ add 17, Sweet Jumbo Shrimp~ add 8, Seared Sea Scallops~ add 9.
- The Little Friend** - A whole filet of beef tenderloin hand rubbed, marinated, fire-grilled, flame broiled, and seasoned throughout. Served family style to cut and serve yourself. Serves between 8 and 10 adults. 139

All of our steaks are carefully aged and hand cut.
There are no guarantees on steaks ordered medium well, or well done.

Sandwiches

- Walleye** - A kettle fried Walleye filet served on a grilled hoagie. 8
- Beach Melt** - Fire grilled half pound angus topped with caramelized onions, apple smoked bacon and chef's cheese sauce. 8
- Buffalo Chicken** - Marinated chicken breast fire-grilled, topped with melted bleu cheese and Sheboygan buffalo sauce on toasted ciabatta. 7.75
- BBQ Chicken** - Tender chicken breast fire-grilled, smothered with our house BBQ sauce and topped off with crispy bacon and melted cheddar. Served on a toasted pretzel bun. 8
- Pita** - A Marinated Chicken breast fire-grilled, wrapped in a grilled pita and topped with cucumber, tomato, red onion, feta cheese, and served with a side of cucumber dill sauce. 7.75
- Angus burger** - A half pound of angus beef fire-grilled, served on a soft pretzel bun. Choice of white American, cheddar, Swiss, or pepper jack. 7.5

All Sandwiches served with Tavern Fries, Tater Tots, or Fruit cup

All Entrées are served with fresh baked rolls, vegetable of the day, and choice of starches: Baked Potato, Roasted Garlic Smashed Potatoes, Tavern Fries, or Crispy Tater Tots. Mac N Cheese on the side add 3. See kid's menu on back.

There are risks involved in consuming anything raw or undercooked. Please respect your temple.
Gratuity will be added to parties of 8 or more. It takes extra time to service large parties.



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Desserts from Scratch

Classic Crème Brûlée - *Chilled Vanilla Custard, Caramelized with a sugar top.* 6

Caramel Bread Pudding - *John's bread pudding warmed and topped with vanilla ice Cream, then drizzled with caramel.* 6

Turtle Cheesecake - *This lusciously rich delight comes topped with pecans, caramel, and chocolate sauce.* 6

Treats for Adults

Brandy Alexander - *Ice cream, Brandy, and Crème De Cacao.* 6.5

Grasshopper - *Ice cream, Green Crème De Menthe, and Crème De Cacao.* 6.5

Beach House Smoothie - *Ice cream, Baileys, Kahlua, and a Snickers Bar.* 6.5

Golden Cadillac - *Ice cream, Galliano, and White Crème De Menthe* 6.5



Children Treats

Chicken Strip Basket - *Chicken strips and Tavern Fries.* 5.95

Mac n Cheese - *Fusilli pasta tossed in a smoked cheddar, baked and topped with a layer of mozzarella.* 4.95

Chocolate Milk Shake - *Hand dipped, Yum Yum, in a big beer glass.* 5.00

Cheese Pizza - *Our Flatbread topped with marinara and mozzarella.* 6



Our Birthday gift to you is promising not to sing, dance, and make a spectacle.

Award winning wine list

Your very own Beach House ranked 3rd nationwide in the shortlist Category (of 55,000 wine lists) by the experts at Restaurant Hospitality Magazine May issue 2007

Whites

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|---|----------|
| Connundrum Chardonnay - California 2008 | 8 ~ 38 |
| Rully - Our Premier Elegant French Blend 2006 | 10 ~ 40 |
| Joel Gott Sauvignon Blanc - California 2008 | 7 ~ 32 |
| King Estate Pinot Gris - Oregon 2007 | 7 ~ 30 |
| Ca' Tullio Pinot Grigio - Italy 2008 | 7 ~ 30 |
| Maso Canali Pinot Grigio - Italy 2008 | 8 ~ 38 |
| Leonard Kreuzsch Riesling - Germany 2008 | 5.5 ~ 20 |
| Kendall Jackson Chardonnay - California 2008 | 6 ~ 26 |

Reds

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| Toad Hollow Cabernet Sauvignon - California 2004 | 7 ~ 32 |
| Four Vines Old Vine Zinfandel - California 2007 | 6 ~ 26 |
| Ram's Leap Shiraz - Australia 2006 | 6 ~ 28 |
| Oak Vineyards Cabernet - California 2007 | 6 ~ 26 |
| Dynamite Cabernet Sauvignon - California 2005 | 8 ~ 38 |
| Greg Norman Cabernet Merlot - Australia 2006 | 6 ~ 27 |
| Farnatella Chianti - Tuscany Italy 2006 | 6 ~ 28 |
| King Estate Pinot Noir - Oregon 2007 | 7 ~ 34 |

From the cellar

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| Cakebread Chardonnay - Napa Valley 2006 | 68 |
| Caymus Cabernet Sauvignon ~ Napa Valley 2007 | 110 |
| Cakebread Cellars Cabernet Sauvignon - Napa Valley, California | 120 |
| Opus One - Napa Valley Red, by Robert Mondavi 2005 | 175 |
| Silver Oak Cabernet Sauvignon - Napa Valley 2004 | 150 |
| Chateau Lafite Rothschild Bordeaux - A 2002 Pauillac France | 495 |

We proudly offer the following house wines from Copperidge and Redwook Creek vineyards
Chardonnay - Cabernet - Merlot - White Zinfandel - Pinot Noir - Pinot Grigio