

Welcome to The Beauclaire

Starters

Lakeside Clam Chowder

Cup . . . \$3.50 Bowl . . . \$6.00

French Onion Soup

Traditional style with Seasoned Croutons topped with Provolone
and Parmesan Cheese \$6.50

Baked Brie en Croute

A Lakeside tradition, Brie Cheese wrapped in Pastry with Pecans, Brown Sugar and
garnished with Raspberry Coulis \$10.00

Scallops Monterey

Large Sea Scallops Blackened and finished with Cilantro, Garlic, Tomato, Lemon, and Wine,
topped with Monterey Jack Cheese \$9.95

Shrimp Cocktail

Jumbo Gulf Shrimp beer boiled & chilled, served with
lemon and spicy cocktail sauce \$10.00

Salads

Lakeside Salad

Chef's selection of Mixed Baby Greens tossed with Mandarin Oranges, Candied Pecans,
Dried Cranberries and Raspberry Vinaigrette
Small \$6.00 Large \$8.00

Spinach Salad

Fresh Spinach with Boiled Egg, Tomato, Red onion and warm Bacon Dressing
Small \$6.50 Large \$9.00

Classic Caesar Salad

Fresh Romaine Lettuce, Parmesan cheese and Garlic Croutons
lightly tossed in our Caesar Dressing \$9.00

Beauclaire Salad

Chef's selection of Mixed Baby Greens topped with Tomato, Cucumber, Red onion and
Garlic Croutons with your choice of dressing
Small \$3.95 Large \$6.50

Entrees

All entrees served with Beauclaire salad with your choice of dressing – make it a Caesar for only \$.95 – and mashed potatoes or wild rice pilaf, Chef's choice of vegetable, warm rolls and butter

Roast Duckling

Half Duckling Roasted in a reduction of its own natural Juices and Sherry, topped with Raspberry Sauce \$25.00

Rack of Lamb

Tender Lamb Rack roasted with Fresh Herbs, served with Mint demi-glaze \$29.00

Deep Sea Scallops

Succulent Sea Scallops sautéed in Lemon, Garlic, and Wine and finished with a splash of Cream and Parmesan Cheese \$26.00

Citrus Encrusted Sea Bass

Exquisite Chilean Sea Bass baked with a light Citrus crust \$28.00

Filet Mignon

A 7 oz. tender Filet of Beef Grilled to Perfection and Topped with a rich Port Wine reduction and Shitake Mushroom demi-glaze \$30.00

Salmon

Pan seared Salmon with Shallots and Capers in a delightful Lemon Chardonnay cream \$24.00

Chicken Marsala

Sautéed boneless Breast of Chicken with Shitake Mushrooms and a Marsala Wine demi-glaze \$19.00

St. Louis Bar-B-Que Ribs

Tender Ribs slathered with Sweet Baby Ray's Bar-B-Que sauce, a classic down-home favorite \$19.00

Shrimp Scampi

Jumbo Gulf Shrimp sautéed in Wine, Lemon and Garlic, with a splash of Cream and Parmesan Cheese \$23.00

Prime Rib

“One of our Classics” — Slow Roasted Prime Rib served with Horseradish Peppercorn Cream Queen Cut \$19.00 King Cut \$29.00

Desserts

*Be sure to ask your server about our dessert specials!
Separate checks or parties of 6 or more are subject to an 18% gratuity.*

Consuming raw or undercooked eggs (dressings made with raw eggs), animal meats, seafood or shellfish could be potentially hazardous to your health.