

# BEACON HILL HOTEL

## DINNER MENU

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## STARTERS

### ROASTED OCTOPUS

Creamy lemon-ginger potatoes, baby tomato confit 20

### FRIED R.I. CALAMARI & SHRIMP

Banana peppers, arrabbiata sauce 19

### BLUE FIN TUNA TARTARE\*

Avocado cream, toasted sesame seeds, ponzu sauce, crostini 23

### BURRATA

Frisee salad, heirloom tomato confit, pearl of balsamic 17

### POLPETTE WAGYU

Wagyu beef meatballs, San Marzano tomato sauce, 24 month Parmigiano Reggiano, grilled sourdough 18

### BASKET OF BREAD

Homemade focaccia, artisan breadsticks, toasted sourdough, pesto sauce, olive tapenade, Vermont butter 8

### CUTTYHUNK OYSTERS\*

Goddess mignonette, house-made cocktail sauce 21/36

### BRUSCHETTONE

Grilled sourdough bread, marinated beefsteak tomatoes, basil, EVOO, creamy stracciatella 10

### TAGLIERE MISTO

Assorted cured meats & cheeses, cetara olives, truffle honey, crostini 24

### BEEF TENDERLOIN CARPACCIO

Pistachio aioli, 24 month parmigiano flakes, toasted almonds, arugula 21

### RICOTTA

Warm whipped ricotta, fennel pollen, heirloom baby tomato confit, vincotto, crostini 12

### ZUCCHINI

Fried crispy, yogurt dill aioli 12

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## SALAD

### CAESAR

Baby leaf lettuce, cetara anchovies, 24 month Parmigiano Reggiano, house made dressing, croutons 14

### CRISPY DUCK

Frisee salad, confit duck legs, roasted sweet potatoes, toasted almonds, honey mustard vinaigrette 18

### MIX BABY LEAVES

Heirloom tomatoes, cucumbers, radish, gaeta olives, aged balsamic vinaigrette 12

### SALAD ADDITIONS

Salmon\* 16, Tuna Tartare\* 15, Shrimp 16, Chicken\* 12, Steak\* 19, Avocado 4

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## RISOTTI & PASTE

### RISOTTO PORCINI

Wild mushroom, saffron pistils, 24 month Parmigiano Reggiano 28

### RISOTTO PASSION

Seared scallops, asparagus, crispy speck 31

### WAGYU BOLOGNESE FETTUCINE

Fresh fettuccine, Wagyu beef Bolognese, San Marzano tomato sauce, shaved 24 month Parmigiano Reggiano 24

### SPAGHETTONI ALL'ARAGOSTA

Fresh Maine lobster meat, cherry tomatoes, lobster stock, cognac cream sauce 35

### HOMEMADE GNOCCHI SORRENTINA

San Marzano tomato sauce, stracciatella di burrata, shaved 24 month Parmigiano Reggiano 23

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## MAINS

### HALIBUT\*

Shrimp, maitake mushrooms, Meyer lemon beurre blanc sauce 46

### BRANZINO IN GUAZZETTO\*

Shrimp, fingerling potatoes, capers, baby tomatoes 43

### SCOTTISH SALMON\*

Red beets, yogurt coulis, olive salad, toasted almonds 32

### TENDERLOIN\*

8 oz prime beef, wild mushrooms, demi glace 45

### VEAL CHOP\*

16 oz pan seared, mustard cream sauce, asparagus 49

### CHICKEN\*

Feather Brook Farm roasted half chicken, whipped potato, lemon, rosemary jus, sauteed baby spinach 30

### THE BEACON BURGER\*

Baby leaf lettuce, beefsteak tomato, Vermont cheddar fondue, Applewood smoked bacon, pickled cucumber, brioche bread, served with fries 21

### LAMB CHOPS

Rosemary roasted fingerling potato, minty salsa verde 36

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## SIDES

Asparagus & Feta (gf) 16, Sauteed Broccolini (gf) 14, Fries 9, Truffle Fries 14, Pomme Puree (gf) 10, Sauteed Mushrooms (gf) 14, Sauteed Garlic Spinach (gf) 12

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Before placing your order please inform your server if a person in your party has a food allergy.

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



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## HOUSE-MADE DESSERTS

### CANNOLI

Sicilian cannoli filled with a sweet, creamy ricotta topped with toasted pistachios and chocolate chips 12

### TIRAMISU

Coffee-soaked lady fingers, whipped mascarpone cream 13

### PROFITEROLES

Choux pastry, sea salt caramel gelato, warm chocolate sauce 14

### CRÈME BRÛLÉE

Vanilla bean custard, burnt caramelized sugar 14

### DARK CHOCOLATE CHEESECAKE

Fresh berries 15

### AFFOGATO AL CAFFÈ

Vanilla gelato with a shot of espresso 11

### SORBETTO MANGO

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### GELATO

Two scoops of salted caramel, chocolate, or vanilla 9

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