

RESERVE
WINE LIST



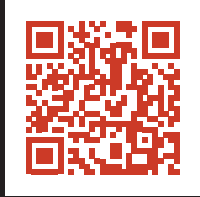
Rare and Reserve
Bottles



BEACON HILLS
IN AKSARBEN VILLAGE

BEACONHILLS.COM @BEACONHILLS

VIEW OUR
FIELD GUIDE



Chef
Recommendations
and Pairings

APPETIZERS

BROWN BUTTER
SKILLET CORNBREAD

Baked to Order, Miso Honey Butter,
Fresh Chives 10

CRAB RANGOON

Six House Made Rangoon, Sushi Crab and
Cream Cheese Filling, Red Pepper Jam 16

CHEDDAR SWEET CORN FRITTERS

Smoky White Cheddar & Sweet Corn
Fritters, Elote Street Corn Style Dip,
Lime Zest 12

SPINACH & ARTICHOKE DIP

Baked House Made Dip, Melty Cheese,
Flatbread Crisps 13

HICKORY
SEARED STEAK TIPS

Warm Crescenza Cheese Fondue,
Grilled Focaccia, Fresh Herbs, Espelette 18

KOREAN CHICKEN
LOLLIPOPS

Crispy Frenched RedBird Farms
Cage Free Chicken Lollipops,
Korean Gochujang Glaze, Scallion, Sesame,
Black Garlic Buttermilk Ranch 14

DEVILED EGG ROYALE DIP

Chilled Crescenza Cheese Whipped
Deviled Eggs, Smoked Trout Caviar,
Fresh Chives, Spanish Iberian Ham
Potato Chips 20

CRISPY SHRIMP GYOZA

Six House Made Japanese Style Dumplings,
Shrimp and Scallion Filling, Black Vinegar
Tsuyu Dipping Sauce 14

JUMBO SHRIMP COCKTAIL

Six U15 Wild Caught Shrimp,
Greens, Fresh Lemon,
Fresh Dill Cocktail Sauce 19

CRISPY MOZZARELLA STICKS

Five Crispy Mozzarella Sticks,
House Made Italian Breadcrumbs,
Arrabbiata Tomato Sauce,
Grana Padano, Fresh Herbs 14

HANDHELDS
&
BURGERS

Served with choice of one side. Add a second side +4. Sub Wedge Salad +4.
Gluten Free Bun Available.

BEACON HILLS' REUBEN

*Omaha's Hometown Sandwich,
Credited to the Blackstone Hotel*
House Smoked Corned Beef Pastrami,
Fresh Sauerkraut, Swiss Cheese,
1000 Island Dressing, Dark Russian Rye 17

CRISPY CHICKEN
SANDWICH

Crispy Fried Chicken in Special Seasonings,
Lettuce, Pickle Chips, House-Made Spicy Mayo,
Brioche Bun 18

CUBAN SANDWICH

Pressed Cuban Bread, Smoked Pulled Pork,
Sliced Ham, Dill Pickles, Swiss Cheese,
House Blueberry Mustard 16

PORK TENDERLOIN
SANDWICH

House Brined, Hand Breaded Pork Tenderloin,
Shredded Lettuce,
Sliced Pickles, Heirloom Tomato,
Blackened Ranch Aioli, Brioche Bun 16

CHICKEN BACON
RANCH CLUB

House Brined Grilled RedBird Farms
Cage Free Chicken Breast, Smoked Bacon,
Melted Fontina, Green Leaf Lettuce,
Tomato, Black Garlic Ranch Aioli,
Toasted Brioche Bun 18

BISTRO STEAK SANDWICH*

Grilled Sirloin Picanha, Crescenza Cheese
Spread, Tomato Bacon Jam, Melty Fontina,
Wild Arugula, Crispy Shallot, Focaccia 19

PRIME RIB CHEESESTEAK

Shaved Smoked Prime Rib, Sautéed Mushroom
and Onion, Cooper Sharp Cheese, Garlic Buttered
Toasted Hoagie 19

ROASTED TURKEY AVOCADO

Roasted Turkey, Avocado Smash,
Crispy Bacon, Tomato, Lettuce, Red Pepper
Mayo, Toasted Whole Wheat 17



Certified Angus Beef® Prime Burgers

BEACON HILLS' BURGER*

Choice of White Cheddar, Pepper Jack,
Swiss or American Cheese, Lettuce,
Tomato, Onion, Pickle 16
Sub Impossible Burger +4

Bacon Cheddar Style +2: Bacon, White
Cheddar, Caramelized Onion, BBQ Sauce
Add to Any Burger: Bacon +2 • Avocado +2
Caramelized Onion +1 • BBQ Sauce +1 • Egg +2

DOUBLE SMASH BURGER*

Two Smashed House Ground Prime Patties,
Cooper Sharp White American,
House Special Sauce, Shredded Lettuce,
Diced Onion, Sliced Pickle, Potato Bun 17

SALADS

WEDGE SALAD

Baby Romaine Wedge, Chopped Bacon,
Bleu Cheese Crumbles, Red Onion,
Tomatoes, House Croutons 10

CITRUS GRILLED
CHICKEN SALAD

Mixed Greens, Grilled Chicken, Seasonal Fruits,
White Cheddar, Hard Boiled Egg, Bell Pepper,
Sliced Almonds 20

STRAWBERRY SALMON
SPINACH SALAD

Fresh Spinach, Seared Salmon Bites,
Strawberry, Red and Green Onion,
Hard Boiled Egg, Sliced Mushroom 20

BEACON SIRLOIN SALAD*

Fresh Greens, Grilled Certified Angus Beef
Prime Sirloin, Crumbled Bleu Cheese, Red &
Green Onion, Walnuts, Dried Cranberry 20

Dressing Choices - all GF!

Homemade Ranch, Creamy Bleu Cheese,
Black Garlic Buttermilk Ranch,
Dorothy Lynch, Citrus Vinaigrette,
Strawberry Vinaigrette, Bleu Cheese Vinaigrette

SOUPS

FRENCH ONION SOUP

Gratinéed to order.

Slowly Caramelized Sweet Onion, House Made
Beef Bone Broth, Oxtail, Sherry and Madeira,
House Crouton, Wisconsin Brick, Mozzarella,
and Grana Padano, Hearth Baked 14

SOUP OF THE DAY

Made In House Daily Cup 6 / Bowl 8

20% gratuity added to parties of 8 or more. indicates items that are or can be made gluten free.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BEACON CLASSICS

**BEACON HILLS
SIGNATURE CRAB CAKE** 
Pan-Roasted Three Crab Blend,
House Remoulade, Arugula, Lemon,
Choice of Two Sides 30

HOT BEEF 
Slow Braised Prime Chuck Short Rib,
House Yukon Gold Mashed Potatoes,
Diced Tomato, Green Onion, Beef Gravy, Served
Open Faced on Garlic Butter Texas Toast 19

**GRILLED DRY AGED
MEATLOAF** 
House Ground Stagionello Dry Aged Beef and
Bacon, BBQ Glaze, Yukon Gold Mashed Potatoes,
Charred Asparagus, Crispy Onion Straws 28

SHORT RIB STROGANOFF 
Slow Braised Prime Chuck Short Rib, Roasted
Little Potatoes, Baby Carrots, Cipollini Onion,
Fresh Egg Pappardelle Pasta, Beef Gravy,
Scallion, Diced Tomato, Sour Cream 24

**BROWN BUTTER
AND SAGE GNOCCHI**
Butternut Squash Puree, Candied Pepitas,
Crispy Sage, Elephant Garlic Chips,
Pickled Shallot, Ricotta Salata 23

**OLD FASHIONED
CHICKEN POT PIE**
Flaky Pastry Shell Overflowing
with Chicken, Potatoes, Vegetables,
Creamy White Sauce 18

ASIAN PEANUT CHICKEN
Korean Peanut Glazed Crispy Tenders,
Vegetable Fried Rice, House Made Vegetable
Egg Roll, Toasted Peanuts, Scallions 18

**CRISPY CHICKEN
TENDERS**
Three House Brined Crispy Tenderloins,
Panko and Cracker Dredge, Beacon
Signature Sauce, Choice of One Side 18

**HERB ROASTED
HALF CHICKEN** 
RedBird Farms Cage Free Chicken, Lemon and
Herb Brined, Yukon Gold Mashed Potatoes,
Baby Carrots, Rosemary Jus 25
Roasted to order. Please allow 20 minutes.

STEAKS & CHOPS

Hand-cut steaks include choice of two sides.
Wagyu Flat Iron Steak Frites is served with the accompaniments listed.
All selections are gluten free. 

**THE STAGIONELLO
PROGRAM**
Whole subprimals aged 45 days in our
Stagionello cabinet. Concentrated,
nutty, unmistakably tender.

**45-DAY DRY AGED
CAB PRIME RIBEYE***
12 oz Hand-Cut 64
*Additional cuts and aging
windows available*

See This Week's Dry Aged Selections

**SIRLOIN STEAK***
Certified Angus Beef Prime®
8 oz Hand-Cut 29

FILET MIGNON*
6 oz Hand-Cut 33

**NEW YORK STRIP***
Certified Angus Beef®
12 oz Hand-Cut 40

**RIBEYE STEAK***
Certified Angus Beef®
14 oz Hand-Cut 48

**WAGYU FLAT IRON
STEAK FRITES*** 
Winterfrost Wagyu Flat Iron From
Greater Omaha, Rosemary Truffle Fries,
Miso Whiskey Glazed Baby Carrots,
Brandy Green Peppercorn Sauce 28

ENHANCEMENTS

All selections are gluten free. 

Butters
Green Peppercorn Maître d'Hôtel Butter 2
Calabrian Chili Garlic Parm Butter 2

Sauces
Brandy Green Peppercorn Sauce 4
Red Wine Demi Glace 5

Styles
Blackened Style 3
Green Peppercorn Oscar Style 12

Extras
Sautéed Mushrooms and Onions 5
Grilled Butterflied Shrimp Scampi (3) 9

FROM THE SEA

CRACKER CRUSTED WALLEYE
Crispy Buttermilk Marinated Walleye Fillet,
House Dill Tartar Sauce, French Fries, Coleslaw 22

JUMBO FRIED SHRIMP
Four Cracker Dusted Jumbo Gulf Shrimp,
House Cocktail Sauce, French Fries, Coleslaw 23

SALMON TEMPURA
House Tempura Batter, Cajun Remoulade, Fresh Lemon,
French Fries, Coleslaw 21

PAN-SEARED WALLEYE 
6 oz Walleye Fillet, Sauce Meunière, Choice of Two Sides 24

CANADIAN SALMON* 
Sustainably Farm Raised, Grilled 6 oz Hand Cut Fillet,
Choice of Two Sides 28

SHRIMP BRUSCHETTA PASTA
Sautéed Shrimp, Roasted Tomato, Onion, Basil,
Signature Double Cream, Roasted Garlic, Romano,
Balsamic Glaze, Fresh Linguine Pasta, Cheesy Garlic Texas Toast 23

SIDES 4

Crispy Cheese Stuffed Potatoes  • Yukon Gold Mashed Potatoes  • Macaroni & Cheese • Cheesy Garlic Texas Toast
Grilled Asparagus  • Chef's Seasonal Vegetables  • Vegetable Fried Rice  • French Fries 
Soy Braised Mushrooms  • Vinaigrette Coleslaw  • Mixed Greens Salad  • Seasonal Fresh Fruit 
UPGRADES - Loaded Yukon Gold Mashed  +3 • Rosemary Truffle Fries  +1



WE CATER.
LET'S GET
STARTED!

KITCHEN SIXER 10 Show your appreciation to the kitchen with a six-pack.

Outside dessert fee: \$15. Wine corkage fee: \$20 per bottle.

20% gratuity added to parties of 8 or more.  indicates items that are or can be made gluten free.

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