

Lunch

Served from 11:30-4 pm

Specialty Burgers & Sandwiches

We feature McNeil Canyon beef. Not feelin' like a burger? Substitute whole chicken breast or Beyond Veggie Burger.

Served with choice of fresh hand-cut fries or black and tan onion rings. Substitute with sweet potato waffle fries, side salad or cup of soup, add a buck. Burgers are 1/2 pound. Any burger can be a 1/4 pounder, take two bucks off. We also have gluten free buns.

- #1 Beluga Bomber** \$ 16.50
Not for the wimpy eater! Two patties served atop crispy onion strings, finished off with bacon and smoked cheddar.
- #2 Tail Dragger Burger** ~ Drippy good! \$ 16.00
Sautéed fresh mushrooms and onions, smoky cheddar and swiss cheese.
- #3 Beluga Blue Burger** ~ Amazing flavor! \$ 17.00
Blue cheese, sweetened balsamic-caramelized red onion and crispy bacon.
- #4 Garlic Asiago Burger** \$ 16.00
House asiago cheese and garlic blend melted golden, with all the fixins.
- #5 Beluga BBQ Burger** \$ 16.00
House BBQ sauce, crispy onion strings and smoked cheddar.
- #6 Cessna Burger** \$ 16.00
In honor of our pilot friends. Crisp bacon and smoked cheddar.
- #7 Jalapeno Pepperjack Burger** \$ 16.00
Can 'ya handle it? Sliced jalapeno, pepperjack cheese, crispy onion.
- #8 Banzai Burger** \$ 16.00
Grilled pineapple, swiss cheese, teriyaki sauce
- #9 Spicy Guac Burger** \$ 17.00
Bacon, house-made spicy guacamole sauce, pepperjack cheese
- #10 Chili Burger** \$ 17.00
Served open-faced and topped with house-made chili, shredded cheddar and chopped onion.
- Patty Melt** \$ 12.00
Melted swiss, sautéed onion and sliced tomato on marbled rye.
- Special Tuna Melt** \$ 12.00
Chopped tuna filet salad topped with melted American cheese on sourdough.
- Reuben,** \$ 13.00
Loaded tender corned beef, mild kraut, swiss cheese and house-made 1000 island on marbled rye.
- BLAT or BLT** \$ 12.00
Thick smoked bacon, lettuce, tomato and/or avocado, served on dressed sourdough.
- Beluga Club** \$ 14.00
Smoked turkey and bacon layered with lettuce, tomato and grilled onion, stacked x3 on sourdough.
- Smoked Turkey Panini** \$ 12.00
Sliced smoky turkey, swiss cheese, grilled red onion and a smidge of cranberry sauce on sourdough.
- Crunchy Chicken Ranch Wrap** \$ 12.00
Crunchy chicken breast, smoked bacon, shredded cheddar, lettuce and tomato, drizzled with house-made ranch.

BELUGA BAR & GRILL

Salad Central

Dressings ~ ranch, blue cheese, italian, oriental, 1,000 island or balsamic vinaigrette

- Beluga Blue Steak Salad** \$ 22.00
Charbroiled flat iron steak, caramelized red onion, blue cheese crumbles, tomato, and smoky crisp bacon.
- Shrimp-Stuffed Avocado Salad** \$ 16.50
Mixture of shrimp salad stuffed in two avocado halves topped with toasted almonds.
- Traditional Shrimp Louie** \$ 18.50
Greens, tomato, hard-cooked egg and black olives, topped with sweet bay shrimp or cajun popcorn shrimp. Traditional "Louie" dressing.
- Sesame Chicken Salad** \$ 18.50
Char-grilled chicken breast, mixed greens, sweet peppers, mandarin orange and toasted almonds, tossed in asian dressing, atop crispy won ton strips.
- Caesar Salad** traditional \$ 14.00
Romaine lettuce, parmesan and croutons, tossed in a caesar dressing.
with chicken \$ 19.00 with shrimp skewer \$ 21.00
with seasonal grilled halibut or salmon **Market Price**
- Blackened Chicken Salad** \$ 16.50
Chicken breast seasoned and grilled, with mixed greens, red onion, tomato and cucumber.
- Mediterranean Salad** \$ 15.00
Mixed greens, feta crumbles, artichoke hearts, red onion, tomato and olives.
- Cobb Salad** \$ 17.00
Mixed greens, smoked turkey, diced bacon, hard-boiled egg, tomato, onion, avocado, sliced cheddar and swiss.
- Crunchy Chicken Salad** \$ 15.00
Chunks of crunchy chicken atop mixed greens, tomato and smoky cheddar.
- Buffalo Crunchy Chicken Salad** \$ 15.00
Chunks of crunchy chicken tossed with buffalo sauce atop mixed greens, tomato, onion and blue cheese crumbles.
- House Salad** side \$ 6.00 large \$ 9.00

Soup ~All homemade fresh daily!

Served with garlic asiago cheese bread

cup \$ 5.00 bowl \$ 8.50

- Gramma Elsie's Famous Clam Chowder**
New England Style.
- Chef's Choice Soup Du Jour**
- Amazing Beluga Chili**
With sour cream, cheese and onion.
- Bowl of Soup and Side Salad** \$ 12.50

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

Special Starters

- Steamer Clams or Mussels** \$ 17.00
Sautéed in butter, wine and garlic. Served with asiago bread for dunkin'.
- Calamari** \$ 15.00
Tender strips, breaded and fried golden. Choice of sauce.
- Shrimp Cocktail** \$ 13.00
Sweet bay shrimp with cocktail sauce and lemon wedge.
- Smoked Salmon Dip** \$ 12.00
House-made with a variety of crackers.
- Wings** \$ 15.00
Plump, juicy wings with your choice of buffalo, BBQ or teriyaki.
- Sautéed Mushrooms** \$ 12.00
Sautéed golden in a buttery garlic sauce.
- Mozzarella Stix** \$ 10.00
Crunchy coating.
- Riblets** \$ 12.00
Deep-fried with teriyaki sauce.
- Munchy Plate** \$ 14.00
Variety of chef's choice items.
- Garlic Asiago Fries** \$ 10.00
Homemade fries tossed with our special garlic asiago cheese sauce.

Dinner Plates

from 4 pm until close.

Includes dinner salad, baked potato and fresh vegetable.

- 'Bad Ass' 16 oz. Ribeye** \$ 35.00
Hand cut, flame grilled.
- Flat Iron Steak Dinner** \$ 28.00
A little smaller, big on flavor!
- Surf and Turf** \$ 34.00
8 oz. flatiron with four grilled prawns.
- Grilled Halibut or Salmon** market price
Locally-sourced, perfectly cooked.
- Chicken Marsala** \$ 23.00
Grilled chicken breast marinated in marsala wine and sautéed onion. Topped with bread crumbs and toasted golden.
- Butterfly Shrimp Dinner** \$ 22.00
Locally-sourced, butterflied and hand-tossed in a crunchy coating.
- Flatiron Steak Sandwich** \$ 24.00
Includes hand-cut fries, black and tan onion rings or coleslaw. Sweet potato waffle fries additional \$1.00.
- Fish and Chips** \$ 19.00
Hand-breaded, locally-sourced halibut (when available) or Alaska rockfish.
- Seafood Linguini Alfredo** \$ 23.00
A variety of locally-sourced fresh seafood in our homemade alfredo sauce. Includes house salad.