

The Beal House

Restaurant & Inn

fine dining in a casual atmosphere at affordable prices

The Beal Deal Served Daily 4-6 \$40

Two Entrees & a bottle of Wine

Or Two Entrees paired with two Beverages or Salads

Menu Items noted with a B may be selected for the Beal Deal

Items noted with a  are Vegetarian
or may be crafted as Vegetarian

Appetizers

Stuffed Mushroom

6

Portabella mushroom filled with a maple sausage & cornbread stuffing, topped with a VT cheddar cheese sauce, then baked until tender & golden brown

Escargot

9

Broiled in a garlic & parsley butter with a hint of Pernod. Served with a warm artisan roll

Add melted Parmesan Cheese

10

Coconut Curry Shrimp

10

Panko fried black tiger shrimp tossed in a Thai coconut chili sauce, served over fried spinach

Calamari

12

Lightly breaded & golden friend, tossed in garlic butter, tomatoes, banana peppers & fresh herbs



New England Nachos

7

Deep fried baked potato rounds topped with caramelized onions, melted VT cheddar & Gorgonzola, served with a side of sour cream

Crab Cakes

12

Fried Panko breaded lump crab, peppers, red onion & Ritz cracker crumbs served w/ Old Bay aioli

Soups & Salads

Soup Du Jour

5

Always fresh & always homemade.
Please ask your server for daily selections

B Soup & Salad Combo

13

A bowl of our homemade soup du jour & your choice of House or Caesar salad



Grilled Caesar

8

with Shrimp 14 Chicken 12 Anchovies 10
B Half a romaine heart, brushed with olive oil, flash grilled & dressed with house Caesar



House

Sm 5

Lg 7

Baby spinach topped with tomatoes, cucumber, olives, shredded VT cheddar, nuts & croutons


We offer the following House Made Salad Dressings:


Creamy Gorgonzola, Chipotle Ranch, Maple Sesame Vinaigrette & Roasted Shallot Vinaigrette


Consuming raw or undercooked meat, poultry, eggs, shellfish or seafood may increase your risk for food borne illness.


Prices are subject to 9% NH meals tax. Please Note: No split checks on parties over 6. An 18% gratuity will be added for parties 6 or more.

~Pasta~

 **Parmesan ~ Eggplant 15 Veal 20 Chicken 16**
Fresh fried eggplant, veal or chicken breast with parmesan cheese & house marinara

 **Gnocchi ~ Vegetable 15 Veal 20 Chicken 16**
Tender potato dumplings & sauteed seasonal vegetables tossed in a pink vodka & Gorgonzola cream sauce atop fried baby spinach

 **Marsala ~ Vegetable 15 Veal 20 Chicken 16**
Sauteed mushrooms, red peppers, tomatoes & roasted garlic in a rich Marsala wine sauce

 **Alfredo ~ Vegetable 14 Grilled Chicken 16**
Our house made creamy Alfredo sauce loaded with parmesan cheese, fresh herbs & tender crisp seasonal vegetables
Innkeeper recommends Firesteed Pinot Gris



Pasta & Meatballs 15 Omit Meatballs 10

Authentic Italian meatballs made with ground pork, veal & beef, served with our house marinara sauce

Innkeeper recommends Renzo Masi Chianti

B

~Vegetarian~

Steak Imposter 14

Two balsamic marinated & grilled portabella mushrooms in a Marsala butter sauce, topped with sauteed baby spinach, tomato, garlic, shallots & melted mozzarella cheese

House Made Veggie Burger 9

Barley, beans, onion, peppers, mushrooms & eggplant perfectly seasoned, grilled & served on a Kaiser roll with lettuce, tomato, onion, pickle & pub, sweet potato or fresh cut fries



Veggie "Meatballs" with Portabella Bolognese Sauce 12

Our house made veggie balls simmered in a rich portabella mushroom Bolognese sauce served over pasta with garlic bread

This one might just win over the 'meat & potato' folks!!

B

~Seafood~

Our crabmeat stuffing is made fresh in house with hearty pieces of lump crab, white wine, lemon, bell peppers, red onion, parsley, garlic & shallots, lightly mixed w/ butter & oyster cracker crumbs

Broiled Haddock 16

Simply seasoned with our blend of herbs, white wine, lemon & butter

Innkeeper recommends Terra Andina Sauvignon Blanc



Lobster Mac & Cheese 19 Omit Lobster 12

Maine lobster & macaroni in a lobster cheese sauce topped with panko bread crumbs & crispy bacon

Fish & Chips 16

Panko encrusted haddock fried & served with tartar sauce, pub chips & Chef's vegetable

Orange Glazed Salmon 18

Fresh Atlantic salmon grilled & brushed with a warm Florida orange glaze

Coconut Curry Shrimp 22

Panko encrusted black tiger shrimp, tossed in a Thai coconut chili sauce & served with pub chips & Chef's vegetable

Baked Stuffed Haddock 20

Fresh haddock topped with our crabmeat stuffing & baked with our blend of herbs, white wine, lemon & butter

Innkeeper recommends Pavilion Chardonnay

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~Chicken~

B	Chicken Picatta	20	Chicken Dijonaise	18
	Pan seared boneless breast of chicken tossed with tomatoes, white wine, garlic, capers & fresh herbs		Tender chicken breast grilled & smothered in a rich Dijonaise sauce & topped with melted Swiss cheese	

Mediterranean Chicken	22
Boneless breast of chicken sauteed with artichoke hearts, spinach, roasted red peppers, garlic, Kalamata olives & fresh herbs in our house Terra Andina Sauvignon Blanc sauce	
Innkeeper recommends Terra Andina Sauvignon Blanc	

~Beef~

All of our beef is 100% certified Black Angus

8 oz Tenderloin	24	Mrs. Beal's Meatloaf	15
Grilled tenderloin of beef, sauteed portabella mushrooms, caramelized onions & house steak sauce		An exciting twist to a traditional favorite Beef & lamb w/ peppers, onions & seasonings slowly baked & served w/ mint ketchup	
Innkeeper recommends Alpataco Pinot Noir			

12 oz Tenderloin Tips	26	B 6 oz Tenderloin Tips	16
Tenderloin of beef skewers grilled to perfection & served w/ sauteed portabella mushrooms, caramelized onions & house steak sauce		Tenderloin of beef skewers grilled to perfection & served w/ sauteed portabella mushrooms, caramelized onions & house steak sauce	
Innkeeper recommends Senda 66 Tempranillo			

~After Dinner~

Teas & Coffees 2.50
Coffees w/ Cordials 8

Kahlua
Baileys
Frangelico
Amaretto Disaronno

Sambuca
Tia Maria
Godiva Dark Or White Chocolate

~Desserts~

Dessert Du Jour		Italian Limoncello Cake	6
Always different, always delicious!!! Ask your server for today's selection		This refreshingly light cake is made with lemon zest, limoncello filling & topped with whipped cream	
Turtle Cheesecake	7	Black Raspberry Chocolate Lava Cake	7
NY style cheesecake resting on a thick layer of fudge, garnished with caramel sauce & chopped pecans		Dark chocolate cake with a raspberry flavored ganache center, garnished with white chocolate curls	

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