

# THE BEEHIVE

## PLATES

- Candied Garlic Spareribs 12  
Potato & Cheese Pierogies, Carmelized Onions, Sour Cream 10  
Mussels with Lager, Tomato & Old Bay\* 14  
Moroccan Cigars, *Lamb-Filled Phyllo Springrolls* 9.5  
Hot Smoked Salmon Salad, Bibb, Frisee, Crispy Potatoes, Egg, Mustard Vinaigrette 12  
Crispy Guinness Battered Oysters with Bass Aioli 14  
Orange, Walnut & Arugula Salad with Grilled Halloumi Cheese 11  
Whole Grain Flatbread Pizza with Prosciutto, Ricotta & Tomato 12  
Mezze Platter, Hummus, Salads, Whipped Feta, Olives, Pickles 11.5

## RAW BAR\*

- Oysters Du Jour (1/2 doz) 15 : Jumbo Shrimp Cocktail 14  
1/2 Chilled Lobster Cocktail 17 : Lime & Jalapeno Seafood Ceviche 12  
Tuna Tartare 12 : Native Scallop Ceviche 14 : Salmon Tartare 11

## RAW BAR COMBO PLATTERS\*

*oysters, ceviche, shrimp, tartare, lobster & more\**

For Two \$45      For Four \$85      For Six \$125

## MAINS

- Havana-Style Pork Stew, Chile, Lime, Sweet Yams, Spanish Rice 20  
Chicken Francaise, Tomato, Lemon, White Wine Sauce, Sage Gnocchi 21  
**Moroccan Couscous** with Chicken & Lamb 23 Vegetarian 19  
Pan-Seared Sole, Mashed Potatoes, Crispy Leeks, Orange Brown Butter 23  
Blackened Ribeye Steak Frites, Green Peppercorn Jus, Cornichons 27  
Petite Filet Mignon, Lemon-Thyme Rice Croquette, English Peas 26  
Broiled Gulf Shrimp with Spinach, Artichoke & Chickpea Ragout, Feta Yogurt Sauce 22  
Duck Shephard's Pie, Baby Carrots, Bacon, Whipped Sweet Potatoes 22  
Grilled Salmon, Olive Oil, Lemon, Wild Grain Rice, Asparagus 23

## SANDWICHES & DINNER SALADS

- Big Dinner Salad with Steak 21, Chicken 17, Shrimp 18  
Organic Chicken Club Sandwich with Frites & Slaw 14  
Shortrib, Farmhouse Cheddar & Fontina Grilled Cheese 13  
**The Beehive Prime Burger\*** 14 Cheddar, Gorgonzola, Bacon +1 each

## SIDES

- Spinach, Artichoke & Chickpeas 5 : Asparagus 5 : Brussels Sprouts 5 : Curried Cauliflower 5  
Beehive Frites with Sage & Sea Salt 8 : Cheese & Gravy Frites (Poutine) 10

