Welcome to Beelow's. My family has lived in Lake County since the early 1920's. I have lived on the same farm all my life. I used to do chores in the morning and go to school smelling like pigs, so they gave me the nickname "Piggy". That was long ago! Before Beelow's, I was trucking dirt in the housing market and after the downturn I needed a new career. Knowing a lot about meat, cooking and making dad's meat from the local hunt taste amazing I knew that would be my new passion. My family and I opened Beelow's in 2010 using beef from the family farm and loving it every day. Really, I love serving quality food to quality people and I hope to be here for many more years. YOU CAN DO ANYTHING YOU PUT YOUR MIND TO.

Cheers, Dan Beelow

STARTERS

FRENCH ONION SOUP 10
Baked in a crock with croutons and topped with Swiss and Gruyere cheese

JUMBO SHRIMP COCKTAIL 20
6 Jumbo shrimp served with homemade cocktail sauce and fresh horseradish

B **TOSSED CALAMARI** 16
Flash fried or grilled, tossed with pepperoncini and Parmesan cheese, served with homemade cocktail and Kelly's sauces

B **STUFFED PORTOBELLO MUSHROOM** 14
Baked with Italian sausage and rich cream cheese

B **PAN FRIED CHEESE** 14
Havarti, Fontina and fresh Mozzarella cheese, served in a skillet with toast points

OYSTERS ON THE HALF SHELL 22/39
Half or Full dozen, consult your server on today's area of origin

OYSTERS ROCKEFELLER 28/45
Baked with spinach, hollandaise, Pernod and Parmesan cheese

B **IVANHOE MEAT RAFFLE BEEF** 18
Wood-grilled tenderloin medallions served with our cheese sauce and crispy onions

B **KELLY'S SPICY ASIAN SHRIMP** 18
Cornmeal breaded shrimp, fried, coated in Kelly's sauce

ARTICHOKE DIP 15
Baked spinach, artichokes, bell peppers, green onions, and celery together with Mozzarella and cream cheese

B **BEELOW'S MEATBALLS** 17
From the farm in Mundelein, served in a zesty marinara sauce, drizzled with pesto

BEELOW'S BURGERS

All our burgers feature Beelow's beef, raised in Mundelein, served with a side of French fries. Substitute chicken at no additional charge.

CLASSIC CHEESEBURGER 19
Choose American, Swiss or Cheddar cheese, topped with lettuce, tomato and pickles

GROUND FILET MIGNON BURGER 24
Served with lettuce, tomato, pickles, bacon, Swiss cheese, chipotle mayo on Ciabatta bread

BLEU CHEESE & FRIED ONION BURGER 19
Topped with rich crumbled Bleu cheese and lightly battered onion strings

B **BBQ BACON BURGER** 20
Piled high with Beelow Farm's smoked bacon with a side of Dan's BBQ sauce

HORSERADISH BURGER 20
Served with a horseradish crust and mayo

FRENCH ONION BURGER 20
Caramelized onions, topped with Swiss and Gruyere cheese

ENTRÉE SALADS

CALIFORNIA SALAD 25
Grilled chicken, mixed greens, corn, avocado, apples, crumbled Bleu cheese, toasted almonds, diced tomatoes and our honey Dijon dressing

SALMON CAESAR SALAD 25
North Atlantic Salmon, romaine lettuce, shaved Parmesan, homemade croutons and our Caesar dressing

BEEF 'N BLEU SALAD 26
Tenderloin slices, mixed greens, onions, roasted tri-colored peppers, crumbled Bleu cheese, green olives and our balsamic vinaigrette

BEELOW'S COBB SALAD 25
Grilled Chicken, mixed greens, bacon, crumbled bleu cheese, eggs, heirloom tomatoes, avocado and our Italian vinaigrette

ALA CARTE SIDES

SIDE CAESAR SALAD 9
SIDE MIXED GREEN SALAD 8
SIDE WEDGE SALAD 9
SOUP OF THE DAY 9
SAUTÉED BUTTON MUSHROOMS 9
GRILLED FRESH ASPARAGUS 11
CREAMED SPINACH 9
SAUTÉED SPINACH WITH GARLIC 8
BEELOW'S ONION STRINGS 7
TRUFFLE FRIES 10

B Indicates a Dan Beelow signature item.

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.

SERIOUS STEAKS

All our steaks are naturally aged a minimum of 45 days and hand cut in-house
Close trimmed for maximum flavor and prepared on our mesquite wood-fired grill.

NEW YORK STRIP STEAK 16 oz. 47
Considered to be the king of steaks

RIB EYE STEAK 14 oz. 49
Extensive natural marbling makes this a very flavorful cut

BONE-IN RIB EYE 24 oz. 63
For the adventurous eater

PORTERHOUSE 28 oz. 72
The perfect union of tenderloin and strip steak

LONDON BROIL 10 oz. 30
Served with our red wine-shallot sauce

FILET MIGNON 8 oz. 47 / 10 oz. 53
Served with a side of our hand-whisked Béarnaise sauce

TRIO FILET MIGNON 60
Parmesan, Bleu cheese and horseradish crusted

BLACK ANGUS SKIRT STEAK 47
Brushed with teriyaki glaze

FARM FLIGHT 65
Ribeye, Rack of Lamb, Filet Mignon, Pork Chop, served with peppercorn, béarnaise & citrus chipotle sauces

Signature Crusts

Parmesan	6
Horseradish	6
Bleu Cheese	6
Mushroom	6
AL Forno	8
Oscar	12
Garlic & herb butter	12
	6

Signature Surf
Add to any entrée

Canadian Lobster 32
7oz. Lobster tail, broiled and served with drawn butter

Shrimp Scampi 15
4 juicy jumbo shrimp

Two Fresh "Day Boat" Scallops 25
Please consult our feature card for today's preparation

PRIME RIB

Only 5% of all USDA graded beef meets our standards for prime rib. Our cuts are naturally aged for a minimum of 45 days; seasoned and slow roasted over mesquite and oak wood for maximum flavor. Our Prime Rib is served with au jus and creamed or prepared horseradish.

PETITE	10 oz.	39
REGULAR	14 oz.	49
EXTRA	20 oz.	64

FRESH FISH AND SEAFOOD

HORSERADISH ENCRUSTED TILAPIA 30
Oven baked, served on a bed of fresh horseradish cream sauce

NORTH ATLANTIC SALMON 32
Panned seared and served with cucumber dill sauce

DAY BOAT SEA SCALLOPS 52
Fresh, robust scallops. please consult our feature card for today's preparation

CANADIAN LOBSTER TAIL 71
Two 7oz. tails, broiled and served with drawn butter

SPECIALTY ENTREES

RACK OF LAMB 57
Australian lamb grilled to order and served with peppercorn sauce

TWIN CENTER CUT PORK CHOPS 32
Topped with citrus chipotle sauce

GARLIC CHICKEN 30
Harrison's all natural boneless chicken breasts served roasted garlic cream sauce

ROASTED HALF CHICKEN 30
Harrison's all natural bone-in chicken With chicken au jus and grilled asparagus

B **BABY BACK RIBs Half 24 Full 35**
Maple-Hickory-cherry Smoked ribs covered in Dan's Famous BBQ sauce

TENDERLOIN BEEF STROGANOFF 32
Diced Filet mignon sautéed with mushrooms, onions and our stroganoff sauce over egg noodles.

CHICKEN MARSALA 30
Harrison's all natural boneless chicken breasts sautéed in marsala and mushroom wine sauce

CHICKEN BEELOW'S 30
Harrison's all natural boneless chicken breasts sautéed with tri-colored bell peppers and artichoke hearts, all in a light white wine sauce

ALL ENTREES INCLUDE

Choice of Salad

Mixed Greens Salad
Wedge Salad
Caesar Salad -add 3
Soup of the Day - add 3

Choice of Side

Baked Potato
Sweet Potato Fries
Vegetable of the Day
French Fries

Twice Baked Potato - add 3
Baked Sweet Potato - add 3
Garlic Mashed Potatoes
Vegetable Brown Rice