



BREAKFAST IS SERVED 6AM - NOON
LUNCH IS SERVED FROM 11AM - 4PM

www.beachfire.com

ASK ABOUT OUR PREFERRED GUEST PROGRAM

breakfast

All items are served with seasoned breakfast potatoes



EGGS BENEDICT (SERVED UNTIL 11 A.M.)

The classic. A toasted english muffin topped with savory ham, two poached farm fresh eggs, and rich creamy hollandaise sauce :: \$8.95

THE DEUCE

Two eggs any style with choice of smoked applewood bacon, sausage patty or ham, served with choice of toast :: \$6.50

BREAKFAST QUESADILLA

Two eggs scrambled with poblano chilis, onions, bacon, ham and sausage, sauteed in a flour tortilla & topped with pico de gallo, housemade guacamole and sour cream :: \$7.95

EGG WHITE OMELET

Egg white omelet filled with fresh sauteed garden veggies, served with cottage cheese and sliced tomatoes :: \$7.95

Add cheese :: \$1.00

BILLY BELL'S BREAKFAST BURRITO

Seasoned carne asada scrambled with three eggs, chopped poblano chilis, tasty cheddar and jack cheese and rolled up in a large, warm flour tortilla topped with avocado and fresh salsa :: \$7.95

HAWAIIAN SCRAMBLE

Three eggs scrambled with Spam & Portuguese sausage :: \$8.95

HUEVOS RANCHEROS

two eggs served any style with hacienda sauce, refried beans and warm tortillas :: \$7.95

BREAKFAST SANDWICH

Ham, bacon or sausage patty, fried egg and cheese on a toasted english muffin :: \$5.95

DESIGNER OMELETS

swiss cheese	ham	mushrooms
cheese mix	bacon	onion
monterey jack	sausage	tomato
		bell peppers

Two item omelet :: \$7.95

Each additional item :: \$1.00

a la carte griddle & sides

FRENCH TOAST

We take thick slices of delicious egg bread and dip them in a rich cinnamon egg batter, grill 'em golden brown, dust with powdered sugar and served with warm syrup :: \$5.95

WAFFLE IRON (WEEKENDS ONLY)

Belgian waffle served with syrup and butter :: \$5.95
Add berries and whipped cream :: \$1.50

PANCAKES

Traditional hot cakes served with warm syrup

Short stack :: \$4.95

Tall stack :: \$6.50

Add fresh seasonal fruit :: \$1.50

OLD MAN'S OATMEAL (SERVED UNTIL 11 A.M.)

The feel-good meal of the day, served with plump raisins, 2% milk and brown sugar.

Refills are free! :: \$5.95

SMALL FRUIT PLATE :: \$ 3.50

3 SLICES OF BACON :: \$ 2.95

SIDE OF 3 PATTY SAUSAGE :: \$ 2.95

PINK GRAPEFRUIT WITH FRESH MINT
AND COTTAGE CHEESE :: \$4.50

FRESH MUFFIN :: \$ 1.95

HOMEMADE BREAKFAST POTATOES :: \$ 2.50

BAGEL WITH CREAM CHEESE :: \$ 2.50

TOAST, ENGLISH MUFFIN OR DONUT :: \$ 1.50

ORANGE, APPLE OR GRAPEFRUIT JUICE :: \$ 2.50

lunch appetizers

COOK'S QUESADILLA

Fresh grated jack & cheddar, tomato and green onion, served with fresh salsa :: \$7.95 Add grilled chicken :: \$ 3.00 Add Shrimp :: \$4.00

CAPRESE SALAD

Sliced ripe tomato with fresh buffalo mozzarella, balsamic glaze, extra virgin olive oil, fresh basil, topped with diced red onion and fresh ground black pepper :: \$6.95

BUFFALO DRUMETTES

Meaty chicken drumettes with choice of buffalo or spicy plum sauce sprinkled with sesame seeds :: \$8.50

IRONS SLIDERS

Our own smoked pulled pork or tri-tip steak and housemade BBQ sauce on Kings Hawaiian Rolls, served with Irons cole slaw :: \$9.95

BACK NINE NACHOS

A bunkerful of housemade tortilla chips topped with black beans, guacamole, fresh salsa, melted jack and cheddar cheese and sour cream :: \$8.50 Add grilled chicken :: \$ 3.00

CHINESE BBQ RIBS

Pork baby back ribs grilled and glazed with Chinese BBQ sauce :: \$8.95

LUMPIA SPRING ROLLS

Wonton wrapped with ground pork and julienne vegetables, served with a sweet chili sauce :: \$7.95

PROSCIUTTO WRAPPED SHRIMP

Jumbo tiger prawns wrapped with aged prosciutto then grilled and topped with a honey mustard glaze :: \$10.95

CHICKEN TENDERS

Three all white meat tenders lightly fried with choice of ranch, bbq or sesame dipping sauce, served with fries :: \$6.95

IRONS CAJUN CHILI CHEESE FRIES

One pound of french fries topped with homemade chili and melted cheese :: \$6.50

ONION RINGS

A basket full of beer battered onions, served with ketchup :: \$6.50

*In order to conserve resources, house water is only served upon request :: All recipes featuring local Spiceman spices
All sauces and dressings made from scratch daily*

in the rough

NEW ENGLAND CLAM CHOWDER or **SOUP OF THE DAY**

Cup :: \$ 3.50 Bowl :: \$ 5.95

HOMEMADE CHILI

With cheese and onions

Cup :: \$ 3.00 Bowl :: \$ 4.95

CHICKEN TOSTADA SALAD

Fresh greens with black beans, tomatoes, grilled corn, avocado, cheese and sour cream, topped with grilled chicken and tortilla strips, choice of dressing :: \$10.50

CLASSIC CAESAR SALAD

Romaine lettuce tossed in housemade Caesar dressing with grated parmesan and croutons :: \$6.95

Add grilled chicken :: \$4.00 Add shrimp :: \$6.00

BLEU CHEESE WEDGE

Crisp iceberg lettuce wedge, Danish bleu cheese, crisp applewood bacon and chopped red onion :: \$7.95

ASIAN CHICKEN SALAD

Fresh greens with Mandarin oranges, green onions, water chestnuts, crispy won tons and sesame seeds, tossed with our Asian vinaigrette and topped with grilled chicken :: \$10.50

COBB SALAD

Fresh greens, Irons smoked turkey, diced egg, avocado, tomato, crispy bacon and danish bleu cheese crumbles with your choice of dressing :: \$10.50

SPINACH SALAD

Baby spinach, candied pecans, feta cheese, chopped egg and sun-dried tomatoes tossed in a warm bacon vinaigrette :: \$10.50

BARBEQUE RANCH CHICKEN SALAD

Fresh greens, avocado, tomato, grilled corn, black beans and cucumber all tossed with our BBQ ranch dressing, topped with lots of crispy fried onion strings for extra crunch :: \$11.95

sandwiches and more

All sandwiches served with choice of french fries, fresh fruit, side salad, cole slaw or ranch beans // substitute sweet potato fries :: \$1.95

THE IRONS CLASSIC CHEESEBURGER

Premium ground chuck, served with secret sauce, lettuce, tomatoes and onions :: \$10.95

VAQUERO BURGER

Our own teriyaki burger with fresh avocado, bacon and cheddar, served with lettuce, tomato and onion :: \$11.95

GRILLED CHICKEN AND AVOCADO MELT

Grilled chicken breast with avocado, bacon, tomato, melted swiss and herb mayo, served on fresh sourdough bread :: \$10.50

VEGGIE FOCACCIA SANDWICH

Grilled balsamic marinated portabello mushrooms, eggplant, bell peppers and zucchini, served with sprouts and avocado, pesto aioli :: \$9.95

Add Brie cheese :: \$1.00

FRENCH DIP

Thinly shaved roast beef au jus with swiss cheese on a hoagie :: \$10.50

RUEBEN ON RYE

Thinly shaved slow-roasted corned beef grilled on rye with 1000 island, swiss cheese and sauerkraut :: \$10.50

PULLED PORK SANDWICH

Kahlua pork straight from the islands, served on a sesame seed bun with cole slaw :: \$10.50

TUNA AU FROMAGE

Grilled tuna salad served open faced on a toasted english muffin with tomato, melted jack cheese and avocado :: \$10.25

CAJUN SANTA FE MELT

Grilled sourdough bread with grilled chicken breast, ortega chiles, ripe avocado and monterey jack cheese :: \$10.50

THE 4 IRON CLUB

Freshly roasted turkey breast, bacon, lettuce, tomato and mayo, served on white toast :: \$10.25

PATTY MELT

Burger patty grilled on rye with sauteed onions and cheddar cheese :: \$10.50

TURKEY CROISSANT

Shaved turkey breast, alfalfa sprouts, avocado, tomato, field greens, jack cheese and herb mayo on a toasted croissant :: \$10.50

ROAST BEEF AND BRIE SOURDOUGH MELT

Roast beef, creamy brie cheese and sauteed mushrooms, served on fresh sourdough bread :: \$10.50

IRONS EGG SALAD SANDWICH

on whole wheat bread with lettuce and tomato :: \$9.25

FISH 'N CHIPS

Corona beer battered seasonal fresh white fish served with homemade remoulade, coleslaw and french fries :: \$10.95

HOT DIGGITY DOG :: \$ 5.50

CHILI - WILLY DOG :: \$ 5.95

lunch specialties

MAHI MAHI TACO PLATE

Grilled mahi mahi with fresh pico de gallo, shredded cabbage, grated mixed cheese on warm corn tortillas, served with spanish rice & black beans, chipotle cilantro :: \$10.95

ROCKY'S PASTA

Penne tossed with fresh basil, mushrooms, oven-roasted tomatoes, garlic and olive oil, topped with grilled chicken, parmesan and pine nuts :: \$12.95

Substitute grilled shrimp :: \$2.00

FRESH SPRING VEGETABLE PASTA PRIMAVERA

Fresh seasonal vegetables tossed with penne pasta and marinara sauce, topped with grated parmesan cheese :: \$12.95

Add chicken :: \$3.00 Add Shrimp :: \$4.00

SANTA MARIA TRI TIP

Slow roasted in our outdoor smoker, sliced thin, with crispy onions, french fries and seasonal vegetables :: \$14.95

HAWAIIAN BEEF TERIYAKI PLATE

Sliced teriyaki beef with macaroni salad and sticky white rice

An Island Favorite!! :: \$10.95

GOLDEN TEMPURA SHRIMP

Gently fried and served with jasmine rice, seasonal vegetables and classic cocktail sauce :: \$15.95

CHINESE BBQ RIBS

Pork baby back ribs grilled and glazed with Chinese BBQ sauce, full rack of ribs, served with french fries, Irons slaw and ranch beans :: \$14.95

DIJON MUSTARD CRUSTED CHICKEN

Dijon mustard panko crusted chicken breasts served with a dijon cream sauce, jasmine rice and fresh seasonal vegetables :: \$13.95

sides

CHIPS AND SALSA :: \$2.95

CHIPS AND GUACAMOLE :: \$4.95

SIDE SALAD :: \$ 3.95

IRONS SLAW :: \$ 1.95

RANCH BEANS :: \$ 1.95

FRENCH FRIES :: \$3.50

MACARONI SALAD :: \$ 3.50

SWEET POTATO FRIES :: \$ 4.95