

BEASY'S ON THE CREEK



Reserve the dining room
or patio for your group event



Buffet Style or Sit Down

Holiday Parties

Birthdays

Graduation

Retirement

Rehearsals

Receptions



Also available for catering
or simple food preparation
for your party

FOR RESERVATIONS

PHONE

541-488-5009

51 WATER ST.

ASHLAND, OREGON

www.beasysrestaurant.com

Appetizers

- Spicy Pacific Rim Crab Cakes 11.95
Dungeness Crab Cocktail (3 oz) 12.95
Shrimp Cocktail (5) 10.95
Combo Cocktail
Prawns (3) Crab (1.5 oz) 13.95
Steamers in a white wine sauce with
garlic and a touch of chilis
1/2 lb. 7.95 1 lb. 12.95
Insalata Caprese - sliced tomatoes
with fresh mozzarella, basil
(when available) 7.95
Bruschetta with extra virgin
olive oil and garlic 4.50
Fresh Steamed Asparagus
(when available) 5.50
Spicy Mushrooms 5.50
Bud's Black Seafood Gumbo 3.95/6.95

Salads

- Beasy's "BackRoom"** Salad - crisp iceberg,
tomatoes, green olives, fresh lemon,
garlic & olive oil
a la carte 7.95
House "Hearts of Romaine" Salad with
an Oregon bleu cheese vinaigrette
a la carte 7.95
Green Goddess Salad - romaine lettuce with
a creamy garlic and scallion dressing
a la carte 7.95
Additions for your Salad:
Blackened Salmon 8.50
Grilled Prawns (4) 8.00
Fresh Dungeness Crab 10.00
Grilled Chicken Breast 7.00

Entrees

- All Entrees Include
Your Choice of Salad or Gumbo
Filet (6 oz) **and Shrimp** (4) **Inca Inca** 30.95
Cadillac Mixed Grill
(Sirloin, Chicken & Shrimp) 25.95
substitute Filet Mignon 9.00
Bz's Famous Chicken Inca Inca 17.95
with Shrimp (4) 21.95
Grilled Chicken with a roasted red bell
pepper cream sauce 17.95

Seafood Selections

- (Dependent upon catch)
~ **Wild Coho Salmon** ~
Sashimi grade salmon prepared
medium-rare and served with au-gratin
potatoes and vegetables 19.95
Inca Inca style 20.95
~ **Alaskan Halibut** ~
Grilled and topped with a
fresh lemon-dill beurre blanc 28.95
~ **Hawaiian Ahi Tuna** ~
sesame encrusted, grilled rare and served
with wasabi, sweet pickled ginger, and soy
25.95
~ **Cold Water Lobster Tail** ~
we keep it simple - char grilled and
served with drawn butter and lemon
Market Price
~ **Jumbo Garlic Prawns** ~
Marinated and char grilled
served with rice and vegetables 21.95
Inca Inca style 22.95
~ **Spicy Pacific Rim Crab Cakes** (3) ~
Same spicy cakes as our appetizer,
served with our crab cake sauce,
rice and broccoli 21.95

Steaks

All Steaks Aged a Minimum of 28 days
and trimmed in House

Premium Cut Steaks

- Top Sirloin** (5 oz) center cut 16.95
Top Sirloin (10 oz) center cut 22.95
Oregon's Fulton Beef Angus
Filet Mignon (6 oz) 27.95
New York Strip Steak (12 oz) 26.95

Painted Hills All Natural Beef

- New York Strip Steak** (10 oz) 31.95
Rib Eye Steak (14 oz) 34.95

Pastas

- Ravioli with Lobster** in our incomparable
lemon cream sauce 20.95
Greek Style Grilled Shrimp with angel hair,
fresh tomatoes, zest of lemon
and feta 20.95
Angel Hair with Clams, white wine, garlic
and a touch of chili flakes 17.95
Tuscan 'Crusted' Grilled Chicken
with angel hair pasta and fresh spinach,
garlic, lemon, olive oil, and a touch
of chili flakes 16.95
Black Pepper Fettuccini & Cream
with mushrooms and grilled chicken 17.95
Beef Stroganoff the tips from our
Filet Mignon, Ribeye and New York Strip
with mushrooms served over
wide ribbon pasta 17.95
Ravioli Rosa with sweet cream &
fresh basil 12.95
with Shrimp 20.95
Parmesan & Ricotta Ravioli
with homemade tomato sauce 10.95