

Gluten Free Menu

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

JUMBO SHRIMP COCKTAIL 19

6 jumbo shrimp served with homemade cocktail sauce and fresh horseradish

LOBSTER TAIL 29

Cold water Canadian lobster served melted butter

B TOSSED CALAMARI 14

Grilled, tossed with pepperoncini and parmesan cheese, served with homemade cocktail and Kelly's sauces

TERIYAKI BEEF SKEWERS 14

Two Beef skewers glazed with teriyaki sauce

B PAN FRIED CHEESE 12

Havarti, fontina and fresh mozzarella cheeses, served in a skillet with julienned carrots and celery

OYSTERS ON THE HALF SHELL Half 19 Full 37

Half or full dozen consult your server on today's area of origin

OYSTERS ROCKEFELLER Half 24 Full 40

Baked with sautéed spinach, hollandaise, Pernod and Parmesan cheese

B IVANHOE MEAT RAFFLE BEEF 16

Wood-grilled tenderloin medallions served with our cheese sauce

B KELLY'S SPICY ASIAN SHRIMP 16
Sautéed over coleslaw and coated in Kelly's sauce

SPINACH ARTICHOKE DIP 14

Baked spinach, artichokes, bell peppers, green onions, and celery together with mozzarella and cream cheese

Beelow's Burgers

All bugers come with gluten free buns

CLASSIC CHEESEBURGER 16

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

BERNAISE BURGER 18

Topped with our hand-whisked béarnaise sauce

B BBQ BACON BURGER 18

Piled high with Beelow farm's smoked Bacon with a side of Dan's BBQ sauce

BLEU CHEESE AND ONION 18

Rich Bleu cheese and sautéed onion

Entrée Salads

CALIFORNIA SALAD 24

Grilled chicken, mixed lettuce, corn, avocado, apples, bleu cheese, toasted almonds, diced tomatoes, and our honey Dijon dressing

SPINACH SALAD 20

Fresh spinach topped with hard boiled egg, sliced mushrooms, heirloom tomatoes, and crumbled smoked bacon, served with warm bacon dressing

INSALATA SALAD 19

Sliced tomatoes, fresh mozzarella cheese, and fresh basil topped with balsamic vinaigrette dressing

BEEF 'N BLEU SALAD 24

Tenderloin slices, mixed lettuce, onions, roasted tri-color peppers, bleu cheese, green olives and our balsamic vinaigrette

BEELOW'S COBB SALAD 24

Grilled chicken, mixed greens, bacon, bleu cheese, eggs, tomato, avocado, chives and our Italian vinaigrette

SALMON CAESAR SALAD 24

North Atlantic Salmon with romaine lettuce, shaved Parmesan and our Caesar Dressing

A la Carte Sides

SIDE CAESAR SALAD 9

SIDE MIXED GREEN SALAD 9

SIDE WEDGE SALAD 8

SOUP OF THE DAY 8

SAUTEED GARLIC SPINACH 8

GRILLED FRESH ASPARAGUS 9

SAUTEED BUTTON MUSHROOMS 8

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 16oz. 45

Considered to be the king of steaks

RIB EYE STEAK 14 oz. 42

Extensive natural marbling makes this a very flavorful cut

BONE-IN RIB EYE 24 oz. 50

For the adventurous eater

PORTERHOUSE 28 oz. 66

The perfect combination of tenderloin and strip steak

LONDON BROIL 10 oz. 29

Served with our red wine-shallot sauce

FILET MIGNON 8 oz. 43 / 10 oz. 49

Served with a side of our hand-whisked béarnaise sauce

BLACK ANGOUS SKIRT STEAK 42

Brushed with a teriyaki glaze

FARM FLIGHT 56

*Ribeye, Rack of Lamb, Filet Mignon, pork chop, served with
Peppercorn, Bearnaise & Citrus Chipotle sauces*

Signature Crust

Bleu Cheese 6

Peppercorn 6

Oscar 12

Signature Surf

add to any entrée

Canadian Lobster 29

5-6 oz. tail, grilled and served with

Drawn butter.

Shrimp Scampi 12

4 juicy jumbo shrimp,

Beelow's style.

Two Fresh "Day Boat" Scallops 22

*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 10oz. 31

REGULAR 14oz. 40

EXTRA 20oz. 52

Fresh Fish and Seafood

GRILLED TILAPIA 29

*Topped with fresh herbs and served over garlic
spinach*

NORTH ATLANTIC SALMON 30

*Baked with lemon pepper seasoning, served over
grilled asparagus*

SHRIMP PASTA 29

*Please Consult our feature card for today's
preparation*

DAY BOAT SEA SCALLOPS 46

*Fresh, robust scallops. Please consult our
feature card for today's preparation*

CANADIAN LOBSTER TAIL 61

*Two 5-6 oz. tails, wood fire grilled, served with
drawn butter*

Specialty Entrees

Rack of Lamb 49

*Tender and juicy Australian rack of lamb, grilled to
order*

B Baby Back Pork Ribs Half 23 Full 33

Dan's Famous BBQ sauce

Twin Center Pork Chops 30

Topped with citrus chipotle sauce

Garlic Chicken 28

*Harrison's all natural boneless chicken
Breasts served in a creamy garlic sauce*

Chicken Marsala 28

*Harrison's all natural boneless chicken breasts sautéed in
Marsala and mushroom wine sauce*

Chicken Beelow's 28

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

Roasted Half Chicken 28

*Harrison's all natural bone-in chicken. With au jus and grilled
asparagus breasts served in a white wine sauce*

All Entrees Include

Choice of Salad

Mixed Greens Salad

Wedge Salad

Caesar Salad -add 3

Choice of Side

Baked Potato

Brown Rice

Vegetable of the Day

Garlic Mashed Potatoes

Baked Sweet Potato - add 3

Twice Baked Potato - add 3