

Visit us on Facebook @DineBeyondtheSea and Twitter @BeyondtheSeaBL for Daily announcements and photos

✕

— APPETIZERS —

— Korean Bourbon Pork

Belly Bao Buns —

Pickled Vegetable, Scallion,
Cilantro, Bourbon, Kewpie,

Pistachio Nut. \$18

— Crispy Miso Mustard

Brussel Sprouts —

Bourbon Bacon Jam, Pickled

Onions, Seasoned Spiced

Peanuts. \$16

— Shrimp Bruschetta —

Whole Shrimp, Tomatoes,

— Beef Tartare —

Green Onion Hashbrown,

Truffle Horseradish Aioli,

Cornichon, Capers. \$21

— Rhode Island Calamari —

Lightly Floured Calamari,

Fried Cherry Peppers,

Truffle Lemon Aioli. \$17

— Caesar Salad —

House Made Dressing,

Parmesan, Lemon Zest,

Roma Crunch Lettuce,

Course Black Pepper. \$16

Basil, Red Onion, Kalamata
BEYOND THE SEA
 Olive, Garlic Crostini. \$19

—**BTS Salad**—
 (518) 240-6341
 Mixed Greens, Dried Figs,

Reservations Home Menu About

Dried Mango, Cranberries,

Almonds, Walnuts, Pepitas,

Chevre, White Balsamic. \$18

—**House Salad**—

Mixed Greens, Carrots,

Tomato, Red Onion, White

Balsamic. \$13

—**When In Rome**—

—**Buratta Salad**—

Fresh Buratta, Cabernet

Cherry Compote, Prosciutto,

Spiced Pistachio, Crostinis.

\$22

Baby Gem, Marinated Olive

& Artichoke Salad, Local

Feta, Pepperoncini, Blistered

Tomatoes, Red Wine

Oregano Vinaigrette. \$17

Soup of The Day

Chef's Rendition on a

Classic.

— ENTREES —

— Poppy Seed Tuna—
B E Y O N D T H E S E A (518) 240-6341 Reservations Home Menu About
 Sashimi Grade Ahi, Fried Rice, Sweet Bell

Peppers, Wasabi, Sriracha, Scallions, Sweet
 Soy Reduction. \$42

—Mediterranean Pan Seared Faroe Island

Salmon —

Pan Seared Mimosa Glaze, Parsnip Puree,
 Chef's Choice Seasonal Vegetable. \$39

— Maine Lobster Stuffed Ravioli —

Lobster, Saffron Sherry Cream Sauce,
 Blistered Tomato's, Spring Peas, Crispy
 Prosciutto. \$45

—12oz. NY Strip Steak —

Hand Trimmed Grilled Prime Strip, Seasonal
 Vegetables, Mashed Potatoes, Horseradish
 Roquefort, Au Poive or House Made Steak
 Sauce. \$65

—8oz. Filet Mignon —

Grill Filet, Seasonal Vegetables, Mashed
 Potatoes, Horseradish Roquefort, Au Poive or
 House Made Steak Sauce. \$65

—16oz Ribeye —

Grilled Prime Ribeye, Seasonal Vegetables,

—Pan Seared Diver Scallops —

Southwestern Risotto w/ Roasted Tomato
 Salsa. Chipotle Street Corn, Cotija Cheese,
 Cilantro. \$49

— Gabriella Bucatini—

Homemade Bucatini, Scallops, Shrimp,
 Mussels, Lemon Gremolata, Panko, White
 Wine, Garlic, Roasted Tomatoes. \$48

—Crispy Skin Chilean Sea Bass—

Miso Glaze, Farmers Market Hash (Sweet
 Potato, Parsnip, Beet), Shallots, Garlic,
 Seasonal Vegetable. \$49

—100% Black Angus Beef Hamburger —

Half Pound, All Burgers Come with Fries,
 Lettuce, Tomato, Onion and your choice of
 American, Cheddar, Swiss or Bleu Cheese. +
 Add Mushroom, Bacon, Sautéed Onions for
 \$2 each. \$21

Mashed Potatoes, Horseradish Roquefort, Au
BEYOND THE SEA (518) 240-6341 Reservations Home Menu About
Poive or House Made Steak Sauce. \$65

— DESSERT —

— Assorted Dessert Specials Made In House —

Contact

(518) 240-6341
4957 Lake Shore Dr
Bolton Landing, NY
12814

Email

contact@DineBeyon
dtheSea.com


Hours

MONDAY - 4:30
p.m. to 9:00 p.m.

TUESDAY - Closed

WEDNESDAY - 4:30
p.m. to 9:00 p.m.

BEYOND
THE SEA

BEYOND THE  SEA (518) 240-6341 [Reservations](#) [Home](#) [Menu](#) [About](#)

THURSDAY - 4:30

p.m to 9 p.m

FRIDAY -4:30 p.m to

9:30 p.m

SATURDAY - 4:30

p.m to 9:30 p.m

SUNDAY -4:30 p.m

to 9 p.m

[Make a Reservation](#)



VISIT