

sonoma

RESTAURANT

at the Beechwood Hotel

DINNER MENU

APPETIZERS

GF* **SHRIMP COCKTAIL** 14

4 PIECES

Cocktail sauce, horseradish, lemon

MIDDLE EASTERN HUMMUS 12

Fried chick peas, smoked paprika oil, carrots & celery sticks, Parmesan

GRILLED LAMB POPS 15

Bean fattoush, rosemary Glace de Veau, gremolata

SAUTÉ PEI MUSSELS 15

Fennel, cherry tomatoes, garlic & shallots in a white wine seafood broth served with grilled buttered crostini

GF* **OYSTERS ON THE HALF SHELL**

Mignonette, cocktail sauce, lemon each 3 | half dozen 18 | dozen 36

PROSCIUTTO FLAT BREAD 12

Fresh organic basil, caramelized onions, extra virgin oil

CRISPY POINT JUDITH CALAMARI 13

Peppadew peppers, smoked tomato aioli

BEEF TENDERLOIN CARPACCIO 15

Thin slices of organic filet mignon, fried capers, red onions, micro greens, aged Parmesan, lemon infused extra virgin olive oil

TUNA TARTARE TOWER 19

Yellowfin tuna stacked over fresh avocado, crème fraîche, and American caviar

SOUPS

CHICKEN LEMON SOUP 9

Served with orzo pasta

SOUP DU JOUR 8

Our Chef's daily homemade soup, ask your server for today's offering

FRESH SALADS

KALE CAESAR 10

Organic baby kale, aged Parmesan cheese, white anchovy, garlic croutons

CLASSIC CAPRESE 10

Organic roma tomatoes, fresh buffalo mozzarella, fresh organic basil, balsamic glaze, extra virgin olive oil

SONOMA HOUSE 9

Organic baby greens, cherry tomato, cucumber, pickled red onion, soy balsamic dressing

ENHANCEMENTS – Breast of chicken 7

Salmon 9 | Grilled jumbo shrimp 4 EACH

*Rare (125°-130°) Medium Rare (130°-135°)
Medium (135°-145°) Medium Well (145°-155°)
Well (over 155°)*

*Eating raw or undercooked items may harmful to your health.
Before placing your order, please inform your server if
anyone in your party has a food allergy.*

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ENTREES

PAN SEARED CRISPY FAROE ISLAND SALMON 32

Soy wasabi edamame risotto, asparagus, pickled ginger

PAN ROASTED HALIBUT 36

Potato cream, wilted baby spinach, rehydrated crust

SHRIMP & SCALLOP SCAMPI 32

Fettucine, aged Parmesan, shallots, cherry tomatoes, baby spinach, lemon, garlic white wine broth

PAN SEARED SESAME CRUSTED SCALLOPS 34

Nori Furikake jasmine rice, soy braised baby bok choy, yuzu

GF* PAN ROASTED CHICKEN BREAST 28

Roasted onion golden Yukon potatoes, Haricots Verts, pan jus

GF* GRILLED ORGANIC FILET MIGNON 40

Golden Yukon whipped potatoes, seasonal vegetable, balsamic cipollini onions, Bordelaise sauce

SURF & TURF 42

Grilled 14 oz NY Sirloin accompanied by 3 grilled jumbo shrimp, seasonal vegetables, Sardinian couscous, Maitre d'Hôtel butter, grilled lemon

GRILLED NEW ZEALAND RACK OF LAMB 45

Golden Yukon golden whipped potatoes, Haricots Verts, black garlic crust, rosemary Glace de Veau

LOBSTER BOUILLABAISSE 49

Classic Provençal fish stew with fresh Maine lobster, scallops, shrimp, calamari, white fish, little neck clams & PEI mussels, fennel, in a tomato saffron seafood broth served with grilled rouille crostini

GF* SOUTH WEST QUINOA BOWL 21

Pico de gallo, corn relish, avocado, roasted poblano aioli, fresh cilantro, crispy shallots, fresno chilies

PAN SEARED QUAIL 32

Sweet potato puree, Haricots Verts, fig Glace de Veau

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