

sonoma

RESTAURANT

at the Beechwood Hotel

LUNCH MENU

APPETIZERS

GF* **SHRIMP COCKTAIL** 14

4 PIECES

Cocktail sauce, horseradish, lemon

GF* **MIDDLE EASTERN HUMMUS** 12

Fried chick peas, smoked paprika oil, carrot/celery sticks, warm pita

CRISPY POINT JUDITH CALAMARI 13

Gremolata, peppadew, smoked tomato aioli

PROSCIUTTO FLATBREAD 12

Fresh organic basil, caramelized onions, aged Parmesan cheese, extra virgin olive oil

SOUPS

CHICKEN LEMON SOUP 9

Served with orzo pasta

SOUP DU JOUR 8

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

FRESH SALADS

BABY KALE CAESAR 10

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

SONOMA HOUSE 9

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

CLASSIC CAPRESE 10

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

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 be 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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BURGERS & SANDWICHES

ALL BURGERS AND SANDWICHES ARE SERVED WITH FRIES OR CHIPS

THE GOOD DOCTOR 17

Burger, Russian dressing, bacon, cheddar, lettuce, tomato, onion, grilled brioche

LOBSTER ROLL 22

Fresh Maine lobster tossed in a Champagne vinaigrette, lemon, and celery on a grilled brioche roll with a side of coleslaw

CLASSIC REUBEN 15

House cooked corned beef, Swiss cheese, Russian dressing, sauerkraut, toasted rye bread

VEGGIE WRAP 14

Hummus, fire roasted red peppers, baby spinach, red onions, and roasted seasonal quash on a tomato tortilla

TUNA MELT 16

Avocado, Swiss cheese, lettuce, tomato, applewood smoked bacon, wheat bread

TURKEY & BACON 15

Roasted turkey, lettuce & tomato, applewood smoked bacon, garlic aioli, toasted marble bread

GRILLED CHICKEN 15

Applewood smoked bacon, chipotle aioli, lettuce & tomato, cheddar, toasted naan

CHICKEN CAESAR WRAP 15

Grilled chicken breast, crisp romaine lettuce, aged Parmesan cheese, classic Caesar dressing on a flour tortilla

ITALIAN SAUSAGE & PEPPERS 16

Sweet Italian Sausage with sautéed onions & peppers, aged Parmesan cheese, marinara sauce on a toasted 6-inch hoagie roll

BISTRO ENTREES

STEAK FRITES 23

Grilled 8oz hanger steak, pecorino truffle fries, bordelaise sauce

GRILLED CAULIFLOWER 21 (VEGAN)

Wilted baby spinach, sun-dried cranberries, toasted pepitas, chimichurri sauce

PAN SEARED CRISPY FAROE ISLAND SALMON 24

Soy wasabi edamame risotto, asparagus, pickled ginger

GF* SOUTH WEST QUINOA BOWL 21

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

SHRIMP SCAMPI 26

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

PAN ROASTED HALIBUT 28

Potato cream, wilted baby spinach, rehydrated crust

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