

sonoma

RESTAURANT

at the *Beechwood Hotel*

DINNER MENU

We offer regional and globally inspired dishes featuring locally sourced ingredients

RAW BAR

*OYSTERS ON THE HALF SHELL (Half dozen) 18
Black pepper mignonette, cocktail sauce, lemon

*LITTLENECKS 1.75 EACH

Cocktail sauce, lemon

*JUMBO SHRIMP COCKTAIL 18

Horseradish cream, cocktail sauce, lemon

SOUP

CHICKEN LEMON 10

HOMEMADE CLAM CHOWDER 10

APPETIZERS

STEAK TARTARE 18

Hand cut filet mignon, tabasco
aioli, egg yolk

***GRILLED OCTOPUS 16**

Olives, capers, potatoes,
fresh lemon juice

***FRIED CALAMARI 15**

Peppadew aioli,
lemon

***BURRATA 13**

Heirloom tomatoes, fresh Burrata cheese,
balsamic dressing

MARYLAND CRABCAKE 16

Jumbo lump crab, herb mustard sauce

CLAMS OREGANATA (1 Dozen) 14

Baked clams topped with breadcrumbs,
lemon, white wine

SALADS

***CAESAR 12**

Chopped romaine, parmesan, garlic
croutons, house made dressing

***BEET 14**

Heirloom tomatoes, golden beets, arugula,
cheese, balsamic vinaigrette

***SONOMA 12**

Cherry tomatoes, onions, cucumber, shaved
parmesan cheese, house dressing

***ICEBERG WEDGE 12**

Bleu cheese, crispy bacon, red onions,
heirloom tomatoes

*These dishes can be prepared gluten free. 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.

RARE (125°F-130°F) MEDIUM RARE (130°F-135°F) MEDIUM (135°F-145°F) MEDIUM WELL (145°F-155°F) WELL (OVER 155°F)

ENTREES

LOBSTER RAVIOLI 35

Tomato vodka cream sauce,
fresh lobster, scallions

***SHRIMP SCAMPI 36**

Jumbo shrimp, fresh fettuccine pasta,
tomatoes, spinach, white wine basil garlic
butter sauce

***BRAISED SHORT RIBS 34**

Sweet potatoes, swiss chard

RISOTTO TRUFFLE 26

Arborio rice, mixed mushrooms, truffle cream

ORECCHIETTE 26

Small shell pasta, broccoli rabe, sausage,
red pepper flake, garlic, oil

RIGATONI BOLOGNESE 32

Classic Italian inspired meat, cream sauce
(veal, pork, sausage)

***PENNE PRIMAVERA 24**

Seasonal vegetables, garlic, oil

***LINGUINI & CLAMS 24**

Little neck clams, garlic white wine

FISH

***SWORDFISH 36**

Lemon rosemary butter, seasonal vegetables,
roasted fingerling potatoes

***PAN SEARED SCALLOPS 36**

Served over saffron corn lobster risotto

***SALMON 28**

Pan seared served with seasonal vegetables,
topped with pickled ginger

***HALIBUT 36**

Served with quinoa, basil, grape tomatoes, red
pepper, arugula, topped with pineapple salsa

***BRANZINO 34**

Whole roasted sea bass, seasonal vegetables,
lemon rosemary olive oil

POULTRY

***OVEN ROASTED STATLER CHICKEN 28**

Mashed potatoes, broccoli rabe,
rosemary butter sauce

***CHICKEN PICCATA 26**

Pan seared chicken breast in a caper butter
sauce

DUCK WITH ORANGE MARMALADE 30

Seasonal vegetables, roasted fingerling
potatoes

STEAKS & CHOPS

FILET MIGNON 52 | NY STRIP 39 | RIBEYE 40 | LAMB CHOP 42

SAUCES

VINCOTTO | MAITRE D'HOTEL BUTTER | BRANDY PEPPERCORN | CHIMICHURRI

SIDES

BROCCOLI RABE

ROASTED FINGERLING
POTATOES

GARLIC SPINACH

RAINBOW CARROTS

WHIPPED POTATOES

STEAMED ASPARAGUS

*These dishes can be prepared gluten free. 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.

RARE (125°F-130°F) MEDIUM RARE (130°F-135°F) MEDIUM (135°F-145°F) MEDIUM WELL (145°F-155°F) WELL (OVER 155°F)