

sonoma

R E S T A U R A N T

at the *Beechwood Hotel*

LUNCH MENU

We offer regional and globally inspired dishes featuring locally sourced ingredients

APPETIZERS

***SHRIMP COCKTAIL 14**

Horseradish cream, grilled lemon

MIDDLE EASTERN HUMMUS 14

Grilled pita, red onion jam

CRISPY POINT JUDITH CALAMARI 15

Peppadew aioli

SOUPS

CHICKEN, LEMON & RICE 10

A Greek classic

CLAM CHOWDER 10

SALADS

CLASSIC CAESAR SALAD 12

Romaine heart, garlic croutons, shaved romano

***CLASSIC CAPRESE 11**

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

SONOMA HOUSE 11

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

ENHANCEMENTS

Breast of chicken 9 | Salmon 12 | Chilled jumbo shrimp 16

*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)

SANDWICHES

All sandwiches are served with French fries

THE GOOD DOCTOR 18

8 oz. burger, Russian dressing, bacon, aged cheddar, lettuce, tomato, onion, grilled brioche

TURKEY AND BACON 16

Sliced roasted turkey breast, garlic aioli, bacon, lettuce, tomato, mayonnaise served on marble bread

GRILLED CHICKEN 16

Applewood smoked bacon, garlic aioli served on marble bread

LOBSTER ROLL 25

Tarragon, lemon, pickled celery served on a grilled brioche

ENTREES

STEAK FRITES 25

Grilled 8 oz. sirloin steak, pecorino truffle fries, bordelaise sauce

PAN SEARED SALMON 26

Risotto, asparagus, pickled ginger

CHICKEN PICCATA 24

Tender chicken cutlets sautéed in a lemon caper cream sauce tossed with linguini

SOUTHWEST QUINOA BOWL 23

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

FILET MIGNON 24

4 oz. grilled with veal demi-glace, roasted potatoes, vegetables of the day

LINGUINI WITH CLAM 17

Olive oil, garlic, white wine over linguini

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