

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 20
Hand cut filet mignon tabasco, aioli, egg yolk

***FRIED CALAMARI 15**
Peppadew aioli, lemon, banana peppers

MARYLAND CRABCAKE 16
Jumbo lump crab, herb mustard sauce, red/green peppers, bread crumbs, eggs, and shallots

***GRILLED OCTOPUS 16**
Olives, capers, potatoes, fresh lemon juice

***BURRATA 13**
Heirloom tomatoes, fresh Burrata cheese, balsamic dressing

CLAMS OREGANATA (1 DOZEN) 14
Baked clams topped with breadcrumbs, lemon, white wine

SALAD

***CAESAR 12**
Chopped romaine, parmesan, garlic croutons, house made dressing

***SONOMA 12**
Cherry tomatoes, onions, cucumber, shaved parmesan cheese, house dressing

***BEET 14**
Heirloom tomatoes, golden beets, arugula, cheese, balsamic vinaigrette

***ICEBERG WEDGE 13**
Blue 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°-130°) Medium Rare (130°-135°) Medium (135°-145°) Medium Well (145°-155°) Well (over 155°)

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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 orecchiette pasta, broccoli rabe, sausage, red pepper flake, garlic, oil

RIGATONI BOLOGNESE 32

Bolognese sauce with veal, pork, sausage over pasta

*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 45

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 37

Whole roasted sea bass, seasonal veggies, 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 with fettuccine pasta

DUCK WITH ORANGE MARMALADE 30

Seasonal vegetables, roasted fingerling potatoes

STEAKS & CHOPS

FILET MIGNON 42 | NY STRIP 37

RIBEYE 52 | LAMB CHOP 42

SAUCES

Vincotto | maitre d'hotel butter
brandy peppercorn | chimichurri

SIDES

BROCCOLI RABE
RAINBOW CARROTS

ROASTED FINGERLING
POTATOES
WHIPPED POTATOES

GARLIC SPINACH
STEAMED ASPARAGUS

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