

sonoma

RESTAURANT

at the Beechwood Hotel

ROOM SERVICE MENU

We offer regional and globally inspired dishes featuring locally sourced ingredients

STARTERS

***SHRIMP COCKTAIL 18**

Horseradish cream, grilled lemon

***FRIED CALAMARI 16**

Peppadew aioli, lemon, banana peppers

MARYLAND CRABCAKE 17

Jumbo lump crab, herb mustard sauce

***BURRATA 14**

Heirloom tomatoes, fresh Burrata cheese, balsamic dressing

ENTREES

STEAK FRITES 26

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

PAN SEARED SALMON 28

Risotto, asparagus, pickled ginger

SOUTHWEST QUINOA BOWL 23

Pico de gallo, poblano aioli, corn relish, avocado, cilantro, scallions, crispy shallots, pickles fresno chilies

LINGUINI WITH CLAM 22

Olive oil, garlic, white wine over linguine

DESSERTS

NEW YORK CHEESE CAKE 11

Served with strawberry compote

TIRAMISU 11

Classic rich decadent Tuscan coffee dessert

CARROT CAKE 11

Served with Tahitian vanilla gelato and caramel sauce

**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°)