

# sonoma

RESTAURANT  
at the Beechwood Hotel

## LUNCH MENU

### APPETIZERS

#### CHILLED GRILLED SHRIMP 19

Four Jumbo Shrimp Served with Pea Green Shoots,  
Daikon Radish, Smoked Tomato Coulis

#### AHI TUNA MARKET PRICE

Poke-Seasoned Tuna, Chopped Tomato and Cucumber  
in Shoyu Sauce, Pickled Ginger, Marinated Seaweed  
over Chilled Rice Noodles

#### PAN TOASTED SUGAR SNAP PEAS 12

Candied Ginger, Pickled Carrots, Popped Wild Rice

### SOUPS

#### TOMATO SOUP 9

Seasoned with Nutmeg and Honey, Fresh Cream, Served  
with Baked Cheddar Crisps

#### NEW ENGLAND CLAM CHOWDER 11

Westminster Oyster Crackers

### SALADS

#### CAESAR SALAD 10

Fresh Gem Lettuce, Silver Anchovy,  
Pecorino Cheese, Wonton Strips

#### BERRY SALAD 9

Fresh Berries Served with  
Whipped Greek Yogurt, Honey,  
Toasted Pistachios

#### LITTLE LEAF MIXED GREENS 9

Tomato, Cucumber, Daikon Radish, Lemon Vinaigrette

#### SALAD ENHANCEMENTS

Grilled Chicken 9 | Grilled Salmon 12 | Chilled Jumbo Shrimp (3) 12

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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### SANDWICHES

#### LOBSTER ROLL MARKET PRICE

*Atlantic Lobster Lightly Tossed with Herbed Mayo,  
Toasted Brioche Roll*

#### GOOD DOCTOR BURGER 18

*8oz Short Rib Burger, Lettuce, Tomato,  
Red Onion, Toasted Brioche Bun*

ADD GRILLED MUSHROOMS, PEPPER MEDLEY, BACON, SUNNY SIDE EGG | 2 EACH

#### TURKEY CLUB 17

*Roasted Turkey, Smoked Bacon, Lettuce, Tomato, Cheddar Cheese,  
Avocado Spread, Toasted Multi-Grain Bread*

ALL SANDWICHES SERVED WITH HOUSE CHIPS AND SUMMER SLAW

### ENTRÉES

#### GRILLED SALMON FILLET 26

*Smoked Tomato Coulis, Wild Rice*

#### STATLER CHICKEN SHAWARMA 22

*Roasted 10oz Breast, Middle Eastern Warm Spice Rub,  
Yogurt Mint Sauce, Date Molasses, Wild Rice*

#### GRILLED PETITE FILET MIGNON 28

*Thyme Roasted Shallots, Merlot Demi-Glace, New Potatoes*

#### VEGETARIAN DELIGHTS 22

*Julienne Seasonal Vegetables Tossed with EVOO and Garlic,  
Rigatoni, Balsamic Glaze*

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