

sonoma

RESTAURANT
at the Beechwood Hotel

DINNER MENU

APPETIZERS

MEZE PLATTER (V) 14

Red Pepper Hummus, Baba Ghanoush,
Tzatziki Sauce, with Grilled Pita Bread

ISRAELI COUSCOUS 14

Goat Cheese Mousse with Pomegranate Glaze,
with Crispy Sliced Bread

MARGHERITA FLATBREAD (VEG) 13

Fresh Tomato, Mozzarella Cheese, and Basil

PAN-FRIED SCALLOPS 15

Celeriac Root Pumpkin Truffle Purée
and Honey Sauce

OYSTERS OF THE DAY

Per Oyster 4 | Half Dozen 20

Mignonette and Lemon Wedge

CHILLED SHRIMP COCKTAIL 16

Four Steamed Jumbo Shrimp, with Cocktail Sauce

SOUPS

LEMON CHICKEN SOUP 12

NEW ENGLAND CLAM CHOWDER 11

Little Necks, Potatoes, and Bacon Bits,
Served with Oyster Crackers

SALADS

HOUSE SALAD 9

Assorted Greens, Vine-Ripened Tomatoes, Cucumbers,
Shredded Carrots, Red Onions, and Garlic Croutons

CAESAR SALAD 11

Fresh Romaine Hearts, Croutons,
Shaved Parmesan Cheese, Caesar Dressing,
and White Anchovy Topping (optional)

CLASSIC NIÇOISE SALAD 13

Haricots Verts, Boiled Egg, Cherry Tomatoes,
Lettuce, Black Olives, Skinned Potatoes,
Radish, and Albacore Tuna

GREEK SALAD 12

Cucumbers, Fresh Red Peppers, Tomatoes,
Feta Cheese, Red Onions, and Black Olives

SALAD ENHANCEMENTS

Grilled Chicken 8 | Seared 4oz Ahi Tuna 13 | Grilled Salmon 10 | Grilled Shrimp (3) 11

(V) Vegan | (VEG) Vegetarian

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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ENTRÉES

LONG BONE-IN RIBEYE STEAK 85

24oz Certified Angus Long Bone Ribeye, Fried Potato Wedges, Asparagus, Brussels Sprouts, and Veal Demi-Glace

PAN SEARED LOBSTER IN THE SHELL MARKET PRICE

French Fries, Coleslaw, and Garlic Butter

FILET MIGNON 54

8oz Filet, Dauphinoise Potatoes, Braised Red Cabbage, and Peppercorn Sauce

CRISPY SKIN ATLANTIC SALMON 34

Sweet Potato Mash, Caramelized Shallots, Broccoli, Carrots, and Béarnaise Sauce

MUSSELS MARINIÈRE 24

Mussels with White Wine Cream Sauce, Served with Crispy Bread

CHICKEN BALLOTINE 32

Prosciutto-Wrapped Chicken Breast Stuffed with Spinach, Mushrooms, and Cream Cheese, Fondant Potato, Cavolo Nero, and Saffron Sauce

RISOTTO (VEG) 22

Beetroot, Feta Cheese, and Wild Mushrooms

PENNE ARRABIATA (V) 21

Fresh Tomato Sauce, Garlic, Parsley, and Chili Flakes

SIDES

PARMESAN TRUFFLE FRIES 8

SAUTÉED WILD MUSHROOMS 9

PAN-FRIED ASPARAGUS 10

ROASTED BRUSSELS SPROUTS 8

BROCCOLI 8

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