

We offer regional and globally inspired dishes featuring
locally sourced ingredients and farms

FOR THE TABLE

**CREAMY SPINACH AND
ARTICHOKE DIP**

12

**CHEESE & CHARCUTERIE
CERES SLATE**

16

**HOUSE PICKLED VEGETABLE,
OLIVE TAPENADE & HUMMUS**

12

APPETIZERS

OYSTERS ON THE HALF SHELL 3 each

Champagne mignonette, bloody mary cocktail sauce

JUMBO SHRIMP COCKTAIL 3 each

lemon, bloody mary cocktail sauce

RAS EL HANOUT LAMB CHOPS 14

bean fattoush, glace de veau

TUNA SASHIMI 13

*seaweed salad, pickled ginger and nori, wasabi,
sweet soy sauce and ginger*

BEEF CARPACCIO 13

*red onion, shaved parmesan, capers, smoked salt,
lemon zest*

FRIED CALAMARI 11

parmesan gremolata, peppadew, smoked tomato dip

SOUP

NEW ENGLAND CLAM CHOWDER 9

SWEET PUMPKIN & APPLE BISQUE 11

crème fraîche

SALAD

Add Chicken (5), Salmon (6), Garlic Shrimp (9) or Steak Tips (9) to any salad

MESCLUN HARVEST PLATE 9

fresh figs, shallots, walnuts, Belgian endive, red apple, white balsamic vinaigrette

ARUGULA SALAD 9

fried goat cheese, shaved almond, Asian pear, cider vinaigrette

CAESAR SALAD 9

BABY ICEBERG GARDEN SALAD 9

tomato, cucumber, peppers, crispy prosciutto, feta, Greek Dressing

*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.*

SIGNATURE BISTRO STEAKS

All steaks are served with mashed Yukon, seasonal vegetables and choice of sauce:
Housemade Steak Sauce | Maitre d' Butter | Blue Cheese & Bacon Crust | Green Pepper Sauce
Steakhouse Mushrooms | au Poivre

**PRIME BLACK ANGUS
RIB EYE**
38 (14oz.)

PORTERHOUSE STEAK
35 (16oz.)

BLACK ANGUS FILET
31 (6oz.) / 36 (8oz.)

BEECHWOOD HOTEL SPECIAL CENTER-CUT PRIME NEW YORK STRIP 70 (16oz.)
You will taste the difference, dry-aged for richer flavor and grilled to perfection

MEAT

GRILLED LAMB RACK ³⁶

roasted garlic and rosemary crust, demi glace, mashed Yukons, sautéed Brussels sprouts

BEER BRAISED BEEF SHANK ³³

braised parsnips, carrot, onion, celery and potatoes

STATLER CHICKEN STUFFED WITH FETA AND SPINACH ³⁰

green beans, homemade rice pilaf

PAN-SEARED CANADIAN MAPLE LEAF DUCK BREAST ²⁹

currant sauce, roasted potato and onions, sautéed broccolini

BACON WRAPPED PORK CHOP ²⁹

apple cider pan sauce, potato au gratin, asparagus

SEAFOOD

CLASSIC BOUILLABAISSE ROUILLE ³⁴

SHRIMP & SCALLOP CARBONARA ³²

applewood bacon, peas, tomato, garlic and shallots, linguine, creamy parmesan sauce

GRILLED FAROE ISLAND SALMON ²⁸

cous cous, wilted spinach, beurre blanc foam, pepita frico

BROWN BUTTER BRAISED HALIBUT ³²

spinach, potato cream

SEARED SCALLOPS ^{market}

peas, fried potato dumplings, Champagne foam

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