

sonoma

RESTAURANT
at the Beechwood Hotel

DINNER MENU

APPETIZERS

MEZE PLATTER (V) 15

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

CHILLED GRILLED SHRIMP 15

4 Steamed Jumbo Shrimp, with Cocktail Sauce

MARGHERITA FLATBREAD (VEG) 15

Fresh Tomato, Mozzarella Cheese, and Basil

FRIED CALAMARI 15

with Garlic Aioli and Fresh Lemon

FRESH OYSTERS OF THE DAY

Per Oyster 4 / Half Dozen 20
Mignonette and Lemon Wedge

PORK DUMPLING 15

with Napa Cabbage and Plum Hoisin Sauce

SOUPS

LEMON CHICKEN SOUP 11

Made with Fresh Chicken Breast, Orzo, and Vegetables

NEW ENGLAND CLAM CHOWDER 11

Little Neck Clams, Potato, and Bacon Bits,
Served with Oyster Crackers

SALADS

HOUSE SALAD 9

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

CLASSIC NIÇOISE SALAD 14

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

CAESAR SALAD 10

Fresh Romaine Hearts, Croutons, Shaved Parmesan Cheese, Caesar Dressing

GREEK SALAD 12

Cucumber, Fresh Peppers, Tomatoes, Feta Cheese, Red Onion, and Olives

SALAD ENHANCEMENTS

Select from Any of These Proteins Below to Enhance Your Salad

Grilled Chicken 8 | Seared 4oz Ahi Tuna 13 | Grilled Salmon 10 | Three Grilled Shrimp 9

(GF) Gluten Free | (VEG) Vegetarian | (V) Vegan

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

PAN-FRIED SCALLOPS 25

Pan Seared Scallops, Pea Purée, Radish, and Honey Sauce

AIRLINE CHICKEN BREAST 28

Pan Seared Chicken Breast with Skin and Bone In, Served with Wild Rice, Broccoli, Spinach, Brussels Sprouts, and Thai Green Curry Sauce

CRISPY SKIN ATLANTIC SALMON 29

Served with Sweet Mashed Potato, Green Cauliflower, Caramelized Shallot, Salmon Caviar, and Hollandaise Sauce

SHRIMP SCAMPI 22

Freshly Made Linguine with Shrimp and Scampi Sauce, Served with Pecorino Cheese

TOMAHAWK RIBEYE STEAK 78

24oz Certified Angus Long Bone Ribeye, Served with French Fries and Chimichurri Sauce

FILET MIGNON 55

8oz Filet, Garlic Rosemary Mashed Potato, Asparagus, and Peppercorn Sauce

CHILEAN SEA BASS 34

Ocean-to-Table Fresh Sea Bass, Pan Seared and Served with Spinach, Fennel, Cherry Tomatoes, Crispy Leek, Lemon Butter Capers Sauce

HERB CRUSTED RACK OF LAMB 58

Fondant Potatoes, Roasted Carrots, Beetroot Pomegranate Jus

SIDES

MASHED POTATO 6

FRENCH FRIES 6

BRUSSELS SPROUTS 8

ASPARAGUS 8

CREAMY SPINACH 7

FRENCH FRIES 10

with Parmesan Cheese & Truffle Oil

ONION RINGS 6

GRILLED VEGETABLES 7

SWEET POTATO MASHED 7

JASMINE RICE 5

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