

# sonoma

## RESTAURANT

at the Beechwood Hotel

### ROOM SERVICE MENU

#### APPETIZERS

GF\* **SHRIMP COCKTAIL** 14  
4 PIECES

*Cocktail sauce, horseradish, lemon*

**GRILLED LAMB POPS** 15

*Bean fattoush, rosemary Glace de Veau, gremolata*

GF\* **OYSTERS ON THE HALF SHELL**

*Mignonette, cocktail sauce, lemon*  
each 3 | half dozen 18 | dozen 36

**CRISPY POINT JUDITH CALAMARI** 13

*Peppadew peppers, smoked tomato aioli*

#### SOUPS

**CHICKEN LEMON SOUP** 9

*Served with orzo pasta*

**SOUP DU JOUR** 8

*Our Chef's daily homemade soup,  
ask your server for today's offering*

#### FRESH SALAD

**SONOMA HOUSE** 9

*Organic baby greens, cherry tomato, cucumber,  
pickled red onion, soy balsamic dressing*

**ENHANCEMENTS** – *Breast of chicken* 7

*Salmon* 9 | *Grilled jumbo shrimp* 4 EACH

#### ENTREES

**PAN SEARED CRISPY FAROE ISLAND SALMON** 32

*Soy wasabi edamame risotto, asparagus, pickled ginger*

GF\* **PAN ROASTED CHICKEN BREAST** 28

*Roasted onion golden Yukon potatoes, Haricots Verts, pan jus*

GF\* **GRILLED ORGANIC FILET MIGNON** 40

*Golden Yukon whipped potatoes, seasonal vegetables,  
balsamic cipollini onions, Bordelaise sauce*

*Rare (125°-130°) Medium Rare (130°-135°) Medium (135°-145°) Medium Well (145°-155°) Well (over 155°)*

*Eating raw or undercooked items may harmful to your health.*

*Before placing your order, please inform your server if anyone in your party has a food allergy.*