
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

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 & Lemon Wedge

PORK DUMPLING 15

with Napa Cabbage and Soy Sauce

SOUPS

LEMON CHICKEN SOUP 11

Made with Fresh Chicken Breast, Orzo
and Vegetables

NEW ENGLAND CLAM CHOWDER 11

Little Necks, Potato, & Bacon Bits
served with Oyster Crackers

SALADS

HOUSE SALAD 9

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

CLASSIC NICOISE SALAD 14

Haricot Verts, Boiled Egg, Cherry
Tomatoes, Lettuce, Black Olives,
Skinny Potatoes, Radish,
Albacore Tuna

CAESAR SALAD 10

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

GREEK SALAD 12

Cucumber, Fresh Red Peppers, Tomatoes,
Feta Cheese, Red Onion, 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 under cooked items may be harmful to your health.

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

2.2023

DINNER MENU

ENTRÉES

MUSSELS MARINIÈRE 23

*Mussels with White Wine Cream Sauce,
Served with Crispy Bread*

TOMAHAWK RIBEYE STEAK (GF) 89

*24oz Certified Angus Long Bone Ribeye, served with your
choice of veggies, starch & comes with Veal Demi-Glace*

FRENCH CUT CHICKEN (GF) 28

*Chicken Breast Cooked with skin and served with Creamy
Saffron Sauce & your Choice of veggie and starch.*

FILET MIGNON 53

*8oz Filet, Roasted Garlic Maitre d' Butter,
Cheddar and Bacon Baked Potato*

CRISPY SKIN ATLANTIC SALMON 27

*Served with Sweet Mashed Potato, Broccolo and Carrots,
Topped with Salmon Caviar and Bearanaise Sauce*

SEA BASS 26

*Ocean-to-Table fresh Sea bass Fish, Backed and
served with Roasted Vegetables and fresh Lemon.*

SHRIMP SCAMPI 22

*Freshly made Linguine with Shrimps and
Scampi Sauce, Served with Parmesan Cheese*

STIR FRIED DUCK WITH NOODLES 30

*Marinated with five spice powder,
Soya Sauce, and Pakchoi Noodles*

Sides: red bliss potatoes, butternut squash, mushrooms, creamed spinach, au gratin potatoes, beets.

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DESSERTS MENU

CHEF-MADE FRESH DESERTS

Proudly, our desserts are freshly made in-house.

CLASSIC ITALIAN TYRAMISU 10

Traditional Coffee flavored cheesecake, made of ladyfingers dipped in Coffee & layered with mixture of eggs, sugar & mascarpone Cheese.

CHOCOLATE BROWNIE 10

Served with Vanilla Ice Cream

CREME BRULEE 10

Rich Custard base topped with a Layer of Hardened Caramelized Sugar

GOURMET ICE CREAM 8

Choice of Vanilla, Chocolate, Pistachio or Salted Caramel Ice Cream

SEASONAL SORBET 10

Lemon or available seasonal flavors