



The Beaumont Inn

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Some items on this menu contain nuts, so please alert us to any allergies you may have.

APPETIZERS

**Items Can Be Made Gluten Free. Please Be Sure To Tell Your Server.*

Little Neck Clams

Steamed little neck clams in a garlic, white wine and lemon sauce

Lump Crab Cake

Sweet lump crab cake with house made sweet gherkin and caper tartar sauce

Sautéed Calamari*

Sautéed calamari with bread crumbs, toasted garlic, italian parsley, and fresh lemon

Cajun Breaded Alligator Bites

Alligator tail dusted with cajun breadcrumbs flash fried to golden brown served with red pepper coulis and black lava sea salt

Pan Seared Quail*

Pan seared quail, truffle pea puree, bacon onion jam

Crab and Avocado Toast*

Jumbo lump crab tossed with olive oil and chiffonade of fresh mint on toasted brioche topped with avocado mousse and finished with tomato relish

Seasonal Baked Brie

Caramelized apricots and brie cheese wrapped in a puff pastry, baked until golden brown, topped with strawberry infused local honey and served with crostinis

Pan Seared Scallops*

Pan seared u-10 scallops, baby spinach coulis, caramelized pearl onions and sweet peas



SOUPS

French Onion Soup

Savory broth, caramelized onions, house made croutons with melted swiss and provolone cheese

Soup Du Jour

Chef's daily preparation

SALADS

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Beaumont Caesar Salad

Crisp romaine hearts with shaved parmesan cheese, house made croutons, cracked black pepper, and caesar dressing

Seasonal Harvest Salad

Rowland's hydroponic grown boston bibb lettuce, macerated strawberries and beaumont garden rhubarb, goat cheese, toasted almonds, cherry vanilla vinaigrette

House Salad*

Spring mixed greens, grape tomatoes, red onion and cucumber

Complimentary with Entrée

Salad Enhancements

Grilled Chicken

Grilled Shrimp

Dressings

balsamic vinaigrette, lemon herb vinaigrette, buttermilk ranch, creamy blue cheese, or add dry bleu cheese crumbles (upcharge)

ALA CARTE SIDES

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All burgers and sandwiches are served with french fries

The Beaumont Burger*

8oz wagyu beef patty cooked to your liking topped with melted provolone cheese, confit mushrooms and onions and black garlic aioli served on a toasted brioche bun

Crab Grilled Cheese

Jumbo lump crab, cheddar cheese, applewood smoked bacon and wookie sauce sandwiched between two slices of brioche bread and cooked to golden brown perfection

Pasta

With House Made Marinara or Garlic and Oil

Hot Pepper Scampi

Over Linguini

Sautéed Baby Spinach

Garlic and Chili Flakes

Spinach and Linguine

With Garlic and Olive Oil



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POULTRY

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All Poultry Entrees are served with our house salad, choice of dressing, vegetable du jour, and choice of starch (rice du jour, potato du jour or seasoned fries).

Chicken Marsala*

Sautéed chicken breast and wild mushrooms with marsala sauce

Chicken Scampi*

Sautéed chicken breast with fresh garlic, lemon, parsley, and white wine sauce

Coconut Crusted Chicken Breast

Chicken breast dusted with toasted coconut infused panko breadcrumbs topped with mango salsa and finished with a caramelized pineapple coulis

MEATS

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All Meat Entrees are served with our house salad, choice of dressing, vegetable du jour, and choice of starch (rice du jour, potato du jour or seasoned fries).

Sausage Pappardelle

Sautéed sweet italian sausage and sweet peas simmered in a boursin cheese bechamel tossed with pappardelle pasta

Veal Marsala*

Sautéed veal scallopini, wild mushrooms, and marsala sauce

Veal Piccata*

Sautéed veal scallopini with shallots, capers, lemon, and white wine sauce

Cowboy Pork Chop*

Grilled 12 oz prime reserve pork chop, maple and whole grain mustard bechamel

VEGETARIAN

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All Vegetarian Entrees are served with our house salad, choice of dressing, vegetable du jour, and choice of starch (rice du jour, potato du jour or seasoned fries).

SIGNATURE STEAKS

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All Signature Steaks Entrees are served with our house salad, choice of dressing, vegetable du jour, and choice of starch (rice du jour, potato du jour or seasoned fries).

Filet Mignon*

Pan seared 8oz. center cut filet mignon finished with demi glace

14 oz. Center Cut Black Angus NY Strip*

Gorgonzola cheese and balsamic reduction

Australian Rack of Lamb*

Grilled australian lamb , strawberry rhubarb relish, mint infused demi glace

FISH & SEAFOOD

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All Fish & Seafood Entrees are served with our house salad, choice of dressing, vegetable du jour, and choice of starch (rice du jour, potato du jour or seasoned fries).

Pan Seared Scallops*

Pan seared diver scallops over lemon asparagus risotto, with carrot coulis

Crab Cakes

Two lump crab cakes served with house made sweet gherkin and caper tartar sauce

Wild Isles Salmon

Pan seared wild isles salmon fillet, toasted pistachio arugula pesto, roasted parsnip puree

Shrimp Scampi

Sautéed shrimp, toasted garlic, lemon, and white wine tossed with house made linguine

Portobello Mushroom "Wellington"

Roasted portobello mushroom topped with sautéed spinach and swiss cheese wrapped in puff pastry and baked to perfection, finished with wild mushroom bechamel

Breaded Eggplant Parmesan*

Layered with sautéed spinach, heirloom tomatoes, and fresh mozzarella, topped with our signature house made red sauce