



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

### BEAUMONT GARDEN ZUCCHINI CAKES

Pan seared zucchini cakes, smoked salmon mousse, black tobiko caviar

### Beaumont Caprese\*

Heirloom tomatoes, burrata, fresh basil, watermelon vinaigrette

### 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

### Lamb Chop Lollipops\*

Australian lamb chops cooked to perfection finished with tzatziki sauce



## 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

### 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

### **Crusted Chicken Breast**

Chicken breast dusted with panko breadcrumbs topped with sauteed sweet corn and baby spinach finished with basil oil

## 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**

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

### **Veal Marsala\***

Sauteed veal scallopini, wild mushrooms, and marsala sauce

### **Veal Piccata\***

Sauteed 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

### **Grilled Elk Loin\***

Grilled 8oz. elk loin, wild mushroom burgundy reduction

## 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).

### **Scallop Au Gratin\***

Sauteed bay scallops in a dill bechamel topped with Swiss cheese and bread crumbs baked to perfection

### **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**

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

### **Portobello Mushroom "Wellington"**

Roasted portobello mushroom topped with sauteed 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