

# Welcome to The Beaumont Inn - Summer Menu

## Appetizers



## Soups & Salad

LITTLE NECK CLAMS 12  
STEAMED LITTLE NECK CLAMS IN A GARLIC,  
WHITE WINE AND LEMON SAUCE

LUMP CRAB CAKE 16  
SWEET LUMP CRAB CAKE WITH HOUSE MADE SWEET  
GHERKIN AND CAPER TARTAR SAUCE

SAUTÉED CALAMARI 12 (\*GF)  
SAUTÉED CALAMARI WITH BREAD CRUMBS, TOASTED GARLIC,  
ITALIAN PARSLEY, AND FRESH LEMON

ZUCCHINI CAKES 14  
TOPPED WITH SMOKED SALMON MOUSSE  
AND BLACK TOBIKO CAVIAR

PAN SEARED SCALLOPS 15 (GF)  
PAN SEARED U15 DRY SEA SCALLOPS, BACON BECHAMEL,  
TOMATO AND SWEET CORN RELISH

TOMATO CAPRESE 10 (GF)  
LOCAL HEIRLOOM TOMATOES, FRESH MOZZARELLA CHEESE,  
BASIL OIL AND BLACK LAVA SEA SALT

SEASONAL BAKED BRIE 12  
CARAMELIZED PEACHES AND BRIE CHEESE WRAPPED IN PUFF  
PASTRY AND BAKED UNTIL GOLDEN BROWN TOPPED WITH A  
LOCAL HONEY BLACKBERRY REDUCTION, SERVED WITH  
CROSTINI'S

SOUTHERN FRIED QUAIL 14  
WITH A SAUSAGE SAGE GRAVY

FRENCH ONION SOUP 8  
SAVORY BROTH, CARAMELIZED ONIONS,  
HOUSE MADE CROUTONS WITH MELTED SWISS  
AND PROVOLONE CHEESE

SOUP DU JOUR \*MP  
CHEF'S DAILY PREPARATION

BEAUMONT CAESAR SALAD  
CRISP ROMAINE HEARTS, SHAVED PARMESAN CHEESE,  
HOUSE MADE CROUTONS, CRACKED BLACK PEPPER,  
CAESAR DRESSING  
WITH ENTREE 5 / Á LA CARTE 12

SEASONAL HARVEST SALAD (GF)  
ROWLAND'S HYDROPONIC GROWN BOSTON BIBB  
LETTUCE, BLUEBERRIES, NECTARINES, GOAT CHEESE,  
TOASTED PISTACHIOS, FINISHED WITH A  
PEACH MINT VINAIGRETTE  
WITH ENTREE 6 / Á LA CARTE 14

HOUSE SALAD (\*GF)  
SPRING MIXED GREENS, GRAPE TOMATOES,  
RED ONION AND CUCUMBER  
COMPLIMENTARY WITH ENTRÉE / Á LA CARTE 7

SALAD ENHANCEMENTS  
GRILLED CHICKEN 7 / GRILLED SHRIMP 12

DRESSINGS -  
BALSAMIC VINAIGRETTE, LEMON HERB VINAIGRETTE,  
BUTTERMILK RANCH, CREAMY BLUE CHEESE,  
ADD DRY BLEU CHEESE CRUMBLES 1.50

## Ala Carte

THE BEAUMONT BURGER 18 (\*GF)  
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  
SERVED WITH FRENCH FRIES

PASTA WITH HOUSE MADE MARINARA OR GARLIC AND OIL 9

HOT PEPPER SCAMPI OVER LINGUINI 12

SAUTÉED BABY SPINACH, GARLIC AND CHILI FLAKES 7

SPINACH AND LINGUINE WITH GARLIC AND OLIVE OIL 12

\*GF = THESE ITEMS CAN BE MADE GLUTEN FREE, PLEASE BE SURE TO TELL YOUR SERVER  
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  
PARTIES OF 6 OR MORE MAY BE SUBJECT TO 20% GRATUITY ADDED TO YOUR FINAL BILL

ALL SIGNATURE STEAKS, MEAT, POULTRY AND 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)

## Steaks and Meats

FILET MIGNON \*MP (\*GF)

PAN SEARED 8OZ. CENTER CUT FILET MIGNON FINISHED WITH DEMI GLACE

14 OZ. CENTER CUT BLACK ANGUS NY STRIP 45 (\*GF)  
GORGONZOLA CHEESE AND BALSAMIC REDUCTION

GRILLED ELK LOIN 46 (\*GF)

GRILLED 8 OZ. ELK LOIN, WILD MUSHROOM BURGUNDY REDUCTION

SAUSAGE PAPPARDELLE 29

SAUTEED SWEET ITALIAN SAUSAGE AND SWEET PEAS SIMMERED IN A BOURSIN CHEESE BECHAMEL  
TOSSED WITH PAPPARDELLE PASTA

VEAL MARSALA 34 (\*GF)

SAUTEÉD VEAL SCALLOPINI, WILD MUSHROOMS, AND MARSALA SAUCE

VEAL PICCATA 34 (\*GF)

SAUTEÉD VEAL SCALLOPINI WITH SHALLOTS, CAPERS, LEMON, AND WHITE WINE SAUCE

GRILLED HANGER STEAK 45 (GF)

SWEET CORN COULIS AND HEIRLOOM TOMATO BACON JAM

PRIME RESERVE PORK CHOP 36 (GF)

GRILLED 12 OZ. PRIME RESERVE PORK CHOP, HOUSE MADE PEACH BBQ SAUCE AND NECTARINE RELISH

## Poultry

CHICKEN MARSALA 24 (\*GF)

SAUTEÉD CHICKEN BREAST AND WILD MUSHROOMS WITH MARSALA SAUCE

CHICKEN SCAMPI 24 (\*GF)

SAUTEÉD CHICKEN BREAST WITH FRESH GARLIC, LEMON, PARSLEY, AND WHITE WINE SAUCE

CRUSTED CHICKEN 26

PANKO CRUSTED CHICKEN BREAST TOPPED WITH ROASTED SWEET CORN, SAUTEED SPINACH AND DRIZZLED WITH BASIL OIL

## Fish and Seafood

PAN SEARED SCALLOPS 34 (GF)

PAN SEARED U15 DRY SEA SCALLOPS, CARAMELIZED PINEAPPLE SALSA AND BLUEBERRY GASTRIQUE

CRAB CAKES 36

TWO LUMP CRAB CAKES SERVED WITH HOUSE MADE SWEET GHERKIN AND CAPER TARTAR SAUCE

ROYAL TIDE ATLANTIC SALMON 29 (GF)

PAN SEARED ROYAL TIDE ATLANTIC SALMON WITH A PLUM JAM AND PEACH SALSA

SHRIMP SCAMPI 28

SAUTEÉD SHRIMP, TOASTED GARLIC, LEMON, AND WHITE WINE TOSSED WITH HOUSE MADE LINGUINE

## Vegetarian

PORTOBELLO MUSHROOM "WELLINGTON" 26

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 22 (\*GF)

LAYERED WITH SAUTEÉD SPINACH, HEIRLOOM TOMATOES, AND FRESH MOZZARELLA, TOPPED  
WITH OUR SIGNATURE HOUSE MADE RED SAUCE