

# Welcome To The Beaumont Inn - Spring Menu

## Appetizers

### 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

### LUMP CRAB TART 16

LUMP CRAB, SPINACH AND WILD MUSHROOM TART  
DRIZZLED WITH LEMON BROWN BUTTER  
VINAIGRETTE

### PAN SEARED SCALLOPS 15 (GF)

PAN SEARED U15 DRY SEA SCALLOPS, SPRING  
VEGETABLE BACON SUCCOTASH FINISHED WITH  
BABY SPINACH COULIS

### LAMB CHOP LOLLIPOPS 14 (GF)

GRILLED AUSTRALIAN LAMB CHOP LOLLIPOPS  
OVER TZATZIKI AND MINT OIL

### SEASONAL BAKED BRIE 12

CARAMELIZED STRAWBERRIES AND BRIE CHEESE  
WRAPPED IN PUFF PASTRY AND BAKED UNTIL GOLDEN  
BROWN TOPPED WITH RHUBARB INFUSED MAPLE  
REDUCTION, SERVED WITH CROSTINIS

### QUAIL 14

BRIOCHE AND PANCETTA STUFFED QUAIL OVER  
ENGLISH PEA PUREE, CARAMELIZED PEARL ONIONS,  
BLACK LAVA SEA SALT

## Soups & Salad

### 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, MACERATED STRAWBERRIES AND RHUBARB,  
TOASTED ALMONDS, GOAT CHEESE,  
CHERRY VANILLA 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

\*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 AUSTRALIAN RACK OF LAMB 42 (GF)  
STRAWBERRY RHUBARB RELISH, LOCAL HONEY AND MINT GASTRIQUE

PRIME RESERVE PORK CHOP 36 (GF)  
GRILLED 12 OZ. PRIME RESERVE PORK CHOP, SAUTEED BACON LARDONS, WHITE BEANS AND BABY SPINACH FINISHED  
WITH LEMON THYME DEMI GLACE

### *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 28  
PANKO CRUSTED CHICKEN BREAST TOPPED WITH A BOURBON MAPLE BACON AND RED ONION JAM

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## *Fish and Seafood*

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### **PAN SEARED SCALLOPS 34 (GF)**

**PAN SEARED U15 DRY SEA SCALLOPS OVER A LEMON, ASPARAGUS, AND SPRING PEA RISOTTO,  
FINISHED WITH ROASTED CARROT COULIS**

### **CRAB CAKES 36**

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

### **ROYAL TIDE ATLANTIC SALMON 29 (GF)**

**MAPLE PISTACHIO CRUSTED ROYAL TIDE SALMON, FINISHED WITH ORANGE SUPREME FENNEL SALAD**

### **SHRIMP SCAMPI 28**

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

## *Vegetarian*

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### **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 SAUTÉED SPINACH, HEIRLOOM TOMATOES, AND FRESH MOZZARELLA, TOPPED  
WITH OUR SIGNATURE HOUSE MADE RED SAUCE**

## *Ala Carte*

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**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**

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