



## SMALL PLATES

WHIPPED RICOTTA (*GF)	12
LEMON AND SHAVED ASPARAGUS WHIPPED RICOTTA, CALABRIAN CHILI OIL, GRILLED SOURDOUGH BREAD	
SAUTÉED CALAMARI (*GF)	14
BREADCRUMBS, TOASTED GARLIC, ITALIAN PARSLEY, AND FRESH LEMON	
BAKED CLAMS OREGANATA	12
STUFFED WITH LEMON BUTTER OREGANO BREADCRUMBS AND BAKED	
GRILLED AUSTRALIAN LAMB CHOP LOLLIPOPS (*GF)	15
STRAWBERRY RHUBARB RELISH, BLUEBERRY COULIS, TOASTED PISTACHIO POWDER	
LUMP CRAB CAKE	16
SWEET LUMP CRAB CAKE WITH HOUSE MADE SWEET GHERKIN AND CAPER TARTAR SAUCE	
SEASONAL BAKED BRIE	16
CARAMELIZED APRICOTS AND BRIE CHEESE WRAPPED IN A PUFFED PASTRY AND BAKED UNTIL GOLDEN BROWN FINISHED WITH BLUEBERRY MAPLE JAM	
PAN SEARED SCALLOPS	16
PAN SEARED DRY SEA SCALLOPS, TRUFFLE INFUSED PEA PUREE, CRISPY BACON, BUTTERMILK FRIED LEEKS	

## À LA CARTE

LINGUINE WITH MARINARA OR GARLIC AND OIL	12
LINGUINE WITH HOT PEPPER SCAMPI OR SPINACH WITH GARLIC AND OLIVE OIL	14
SAUTÉED SPINACH, GARLIC AND CHILI FLAKES	8

## SOUPS & SALADS

FRENCH ONION SOUP	9
SAVORY BROTH, CARAMELIZED ONIONS, HOUSE MADE CROUTONS WITH MELTED SWISS AND PROVOLONE CHEESE	
SOUP DU JOUR	*MP
CHEF'S DAILY PREPARATION	
BEAUMONT CAESAR SALAD	6 / 14
CRISP ROMAINE HEARTS, SHAVED PARMESAN CHEESE, HOUSE MADE CROUTONS, CRACKED BLACK PEPPER, CAESAR DRESSING	
SEASON HARVEST SALAD	7 / 15
BABY KALE, MACERATED STRAWBERRIES AND RHUBARB, TOASTED ALMONDS, CRUMBLER GOAT CHEESE, BLUEBERRY MINT VINAIGRETTE	
HOUSE SALAD	10
SPRING MIXED GREENS, GRAPE TOMATOES, RED ONION AND CUCUMBER *COMPLIMENTARY WITH ENTREE	
DRESSINGS	
HOUSE MADE LEMON HERB VINAIGRETTE, BALSAMIC VINAIGRETTE, CREAMY BLEU CHEESE, BUTTERMILK RANCH ADD BLEU CHEESE CRUMBLES 1.50	
SALAD ENHANCEMENTS	
GRILLED CHICKEN 10 / GRILLED SHRIMP 14	

## SANDWICHES

BEAUMONT BURGER (*GF)	18
8OZ WAGYU BEEF PATTY, PROVOLONE CHEESE, CONFIT MUSHROOMS AND ONIONS, BLACK GARLIC AIOLI, TOASTED BRIOCHE BUN. SERVED WITH FRIES	
18 HOUR SMOKED BRISKET SANDWICH (*GF)	18
COOPER CHEESE, CARAMELIZED ONIONS, BOURBON BBQ AIOLI TOASTED BRIOCHE BUN. SERVED WITH FRIES	

A 3% TRANSACTION FEE WILL BE APPLIED ON CREDIT CARD PAYMENTS  
PARTIES OF 6 OR MORE MAY BE SUBJECT TO 20% GRATUITY ADDED TO YOUR FINAL BILL

ENTREES ARE SERVED WITH A COMPLIMENTARY HOUSE SALAD WITH YOUR CHOICE OF DRESSING. SELECT ENTREES COME WITH THE VEGETABLE DU JOUR AND A CHOICE OF STARCH ( RICE DU JOUR, POTATO DU JOUR OR SEASONED FRIES )

## STEAKS AND MEATS

FILET MIGNON (*GF)	48
PAN SEARED 8OZ FILET MIGNON FINISHED WITH DEMI GLACE	
NEW YORK STRIP (*GF)	49
14OZ CENTER CUT BLACK ANGUS NY STRIP, GORGONZOLA CHEESE AND BALSAMIC REDUCTION	
AUSTRALIAN RACK OF LAMB (*GF)	46
GRILLED AUSTRALIAN LAMB RACK, BLACKBERRY RELISH, MINT DEMI GLAZE	
PRIME PORK CHOP (*GF)	36
GRILLED PRIME RESERVE PORK CHOP, CRISPY FRIED ONIONS, DIJON BECHAMEL	
GRILLED ELK LOIN (*GF)	48
8OZ LOIN. WILD MUSHROOM BURGUNDY REDUCTION	

## PASTA

SAUSAGE PAPPARDELLE	29
SAUTÉED SWEET ITALIAN SAUSAGE AND SWEET PEAS SIMMERED IN A BOURSIN CHEESE BECHAMEL. PAPPARDELLE PASTA	
WAGYU ALLA BOLOGNESE	32
A RAGU OF WAGYU BEEF AND TOMATOES PAPPARDELLE PASTA. GRANA PADANO CHEESE	
SHRIMP SCAMPI	29
SAUTÉED SHRIMP, TOASTED GARLIC, LEMON, AND WHITE WINE, HOUSE MADE LINGUINE	

## POULTRY

CHICKEN SCAMPI (*GF)	26
SAUTÉED CHICKEN BREAST WITH FRESH GARLIC, LEMON, PARSLEY, AND WHITE WINE SAUCE	
CHICKEN MARSALA (*GF)	26
SAUTÉED CHICKEN BREAST WITH WILD MUSHROOMS AND MARSALA SAUCE	
ALMOND CRUSTED CHICKEN	29
ALMOND AND PANKO BREADED CHICKEN BREAST COOKED TO GOLDEN BROWN, BLUEBERRY BEURRE BLANC, CRUMBLLED GOAT CHEESE	

## SEAFOOD

SEA SCALLOPS (*GF)	42
PAN SEARED DRY SEA SCALLOPS OVER LEMON ASPARAGUS RISOTTO DUSTED WITH TRUFFLE POWDER	
ROYAL TIDE NORTH ATLANTIC SALMON (*GF)	29
DIJON AND SOURDOUGH PRETZEL CRUSTED SALMON, LOCAL MAPLE REDUCTION	
PAN SEARED BRANZINO	38
BUTTERFLIED, OVER LOBSTER SHERRY BECHAMEL	
CRAB CAKES	36
TWO LUMP CRAB CAKES, HOUSE MADE SWEET GHERKIN AND CAPER TARTAR SAUCE	

## VEGETARIAN

EGGPLANT PARMESAN	26
BREADED EGGPLANT LAYERED WITH TOMATOES, SAUTEED SPINACH AND FRESH MOZZARELLA CHEESE THEN BAKED TO PERFECTION SERVED OVER HOUSE MADE MARINARA	
PORTOBELLO MUSHROOM WELLINGTON	24
ROASTED PORTOBELLO MUSHROOM, SAUTÉED SPINACH, SWISS CHEESE, WRAPPED IN A PUFF PASTRY. BAKED. WILD MUSHROOM BECHAMEL	

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\*GF = THESE ITEMS CAN BE MADE GLUTEN FREE  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS  
PLEASE ALERT US TO ANY ALLERGIES YOU MAY HAVE