

# Welcome To The Beaumont Inn - Summer Menu

## Appetizers



## Soups & Salad

HEIRLOOM TOMATO CAPRESE 10 (\*GF)  
HEIRLOOM TOMATOES, BURRATA, WATERMELON VINAIGRETTE,  
BASIL OIL, BLACK LAVA SEA SALT

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

BAKED CLAMS OREGANATA 10  
STUFFED WITH LEMON BUTTER OREGANO BREADCRUMBS  
AND BAKED TO PERFECTION

ZUCCHINI CAKES 9  
PAN FRIED ZUCCHINI CAKES WITH A MEXICAN STREET CORN SALAD

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

SEASONAL BAKED BRIE 12  
CARAMELIZED PEACHES AND BRIE CHEESE WRAPPED IN PUFF PASTRY,  
BAKED UNTIL GOLDEN BROWN. FINISHED WITH A BLUEBERRY HONEY  
REDUCTION, SERVED WITH CROSTINIS

PAN SEARED SCALLOPS 14 (\*GF)  
PAN SEARED DRY SEA SCALLOPS, EDAMAME MINT PUREE,  
SUMMER VEGETABLE SUCCOTASH

SHRIMP SKEWERS 12 (\*GF)  
GARLIC LIME BUTTER GRILLED BLACK TIGER SHRIMP SKEWERS,  
CARAMELIZED PINEAPPLE SALSA, COCONUT EMULSION

VENISON LOIN CHOP 14 (\*GF)  
GRILLED VENISON LOIN CHOP, BLACKBERRY PLUM RELISH,  
APRICOT GASTRIQUE

BAKED GNOCCHI BOLOGNESE 14  
A RAGU OF WAGYU BEEF AND TOMATOES, TOSSED WITH POTATO  
GNOCCHI, TOPPED WITH PROVOLONE CHEESE AND BAKED TO  
PERFECTION

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  
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,  
HEIRLOOM CHERRY TOMATOES, EDAMAME, SWEET CORN AND  
FETA CHEESE TOSSED WITH TZATZIKI DRESSING  
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

\*A 3% TRANSACTION FEE WILL BE APPLIED ON CREDIT CARD PAYMENTS, AN ATM IS AVAILABLE \*



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

PRIME PORK CHOP 32 (\*GF)  
GRILLED PRIME PORK CHOP, HOUSE MADE BRACE'S ORCHARD PEACH BBQ SAUCE, NECTARINE RELISH

WAGYU ALLA BOLOGNESE 28  
A RAGU OF WAGYU BEEF AND TOMATOES TOSSED WITH PAPPARDELLE PASTA  
THEN FINISHED WITH SHAVED GRANA PANDANO CHEESE

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

BEEF TIP GNOCCHI 44  
SAUTEED BEEF TENDERLOIN TIPS, 3RD KINGDOM FARMS OYSTER MUSHROOMS, BABY SPINACH AND POTATO GNOCCHI  
TOSSED WITH A BURGUNDY BORDELAISE, FINISHED WITH CRUMBLÉD GOAT CHEESE

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

PISTACHIO CRUSTED CHICKEN 28  
PISTACHIO CRUSTED CHICKEN BREAST, FRESH CHERRY AND LOCAL HONEY INFUSED GREEK YOGURT

Fish and Seafood

SCOTTISH SALMON 29 (\*GF)  
PAN SEARED SCOTTISH SALMON, CUCUMBER DILL SLAW, CHIVE CREME FRAICHE

PAN SEARED SCALLOPS 36 (\*GF)  
PAN SEARED U15 DRY SEA SCALLOPS, PROSCIUTTO SWEET CORN BECHAMEL, HEIRLOOM CHERRY TOMATO RELISH

CRAB CAKES 36  
TWO LUMP CRAB CAKES SERVED WITH HOUSE MADE SWEET GHERKIN AND CAPER TARTAR SAUCE

SHRIMP SCAMPI 28  
SAUTEÉD SHRIMP, TOASTED GARLIC, LEMON, AND WHITE WINE TOSSED WITH HOUSE MADE LINGUINE

Vegetarian

BREADED EGGPLANT PARMESAN 22 (\*GF)  
LAYERED WITH SAUTEÉD SPINACH, HEIRLOOM TOMATOES, AND FRESH MOZZARELLA, TOPPED  
WITH OUR SIGNATURE HOUSE MADE RED SAUCE

PORTOBELLO MUSHROOM WELLINGTON 24  
ROASTED PORTOBELLO MUSHROOM STUFFED WITH SAUTEED SPINACH AND  
SWISS CHEESE WRAPPED IN A PUFFED PASTRY AND BAKED TO PERFECTION, FINISHED WITH A WILD MUSHROOM BECHAMEL