

# Welcome to The Beaumont Inn - Spring Menu

## Appetizers

### BAKED CLAMS OREGANATA 10

STUFFED WITH LEMON BUTTER OREGANO BREADCRUMBS  
AND BAKED TO PERFECTION

### SAUTÉED CALAMARI 12 (\*GF)

SAUTÉED CALAMARI WITH BREAD CRUMBS, TOASTED GARLIC,  
ITALIAN PARSLEY, AND FRESH LEMON

### AVOCADO AND LUMP CRAB TOAST 18 (\*GF)

TOASTED BRIOCHE TOPPED WITH AVOCADO MOUSSE, LUMP  
CRAB DRESSED WITH SEA SALT AND MINT, FINISHED WITH  
TOMATO RELISH

### AUSTRALIAN LAMB CHOPS 14 (\*GF)

STRAWBERRY RHUBARB RELISH, MINT INFUSED OLIVE OIL

### LUMP CRAB CAKE 16

SWEET LUMP CRAB CAKE WITH HOUSE MADE SWEET  
CHERKIN AND CAPER TARTAR SAUCE

### SEASONAL BAKED BRIE 12

CARAMELIZED STRAWBERRIES AND BRIE CHEESE WRAPPED  
IN PUFF PASTRY AND BAKED UNTIL GOLDEN BROWN,  
FINISHED WITH A MAPLE AND BEAUMONT GARDEN  
RUBARB REDUCTION. SERVED WITH CROSTINI'S

### PAN SEARED SCALLOPS 14 (\*GF)

PAN SEARED U15 DRY SEA SCALLOPS, CARROT GINGER  
PUREE, SPRING ONION AND BACON MARMALADE

### SHRIMP COCKTAIL 18 (\*GF)

POACHED SHRIMP WITH LEMON AND CHAMPAGNE INFUSED  
COCKTAIL SAUCE

### ARANCINI 12

DUCK CONFIT AND CHEDDAR STUFFED RISOTTO, BREADED  
AND FLASH FRIED, SERVED OVER PROSCIUTTO DEMI GLACE

### BAKED GNOCCHI BOLOGNESE 14

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

## Soups & Salad

### 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, MACERATED STRAWBERRIES AND BEAUMONT  
GARDEN GROWN RHUBARB, CANDIED PECANS,  
CRUMBLD GOAT CHEESE, BLUEBERRY  
BASIL 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

\*A 3% TRANSACTION FEE WILL BE APPLIED ON CREDIT CARD PAYMENTS. AN ATM IS AVAILABLE AND DEBIT CARDS ARE EXEMPT FROM FEE\*



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

AUSTRALIAN RACK OF LAMB 42

OVEN ROASTED AUSTRALIAN RACK OF LAMB, HERB INFUSED BREADCRUMB CRUSTED, FINISHED WITH MINT DEMI GLACE

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)

SAUTEED VEAL SCALLOPINI, WILD MUSHROOMS, AND MARSALA SAUCE

VEAL PICCATA 34 (\*GF)

SAUTEED 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 CRUMBLED GOAT CHEESE

### *Poultry*

CHICKEN MARSALA 24 (\*GF)

SAUTEED CHICKEN BREAST AND WILD MUSHROOMS WITH MARSALA SAUCE

CHICKEN SCAMPI 24 (\*GF)

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

PECAN CRUSTED CHICKEN 28

PECAN CRUSTED CHICKEN, FLASH FRIED AND SERVED WITH A DIJON MAPLE GREEK YOGURT SAUCE

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## *Fish and Seafood*

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

PAN SEARED ROYAL TIDE ATLANTIC SALMON, TOPPED WITH TOASTED BREADCRUMBS, FINISHED WITH A FRESH DILL BECHAMEL

### PAN SEARED SCALLOPS 36 (\*GF)

PAN SEARED U15 DRY SEA SCALLOPS, LEMON AND SPRING PEA RISOTTO, ROASTED CARROT PUREE

### CRAB CAKES 36

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

### SHRIMP SCAMPI 28

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

## *Vegetarian*

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### BREADED EGGPLANT PARMESAN 22 (\*GF)

LAYERED WITH SAUTÉED 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

## *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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