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SMALL PLATES

JALAPENO PEPPERS (*GF)	16
SHRIMP-STUFFED, CHILI CRISP	
SAUTÉED CALAMARI (*GF)	14
BREADCRUMBS, TOASTED GARLIC, ITALIAN PARSLEY AND FRESH LEMON	
ZUCCHINI CAKES	13
TZATZIKI SAUCE, PICKLED RED ONIONS	
STREET CORN SALMON CAKE	16
CILANTRO LIME AIOLI, COTIJA CHEESE	
SOUTHERN FRIED PORK BELLY	17
BOURBON BACON ONION JAM, BLISTERED POBLANO COULIS	
HEIRLOOM TOMATO & BURRATA (*GF)	15
WATERMELON VINAIGRETTE, BASIL OIL, SMOKED SALT	
GRILLED PEACH FLATBREAD	14
PROSCIUTTO, GOAT CHEESE, BLUEBERRY-INFUSED HONEY	

SALADS

BEAUMONT CAESAR SALAD	6 / 14
CRISP ROMAINE HEARTS, SHAVED PARMESAN CHEESE, HOUSE MADE CROUTONS, CRACKED BLACK PEPPER, CAESAR DRESSING	
SUMMER HARVEST SALAD (*GF)	7 / 15
BOSTON BIBB LETTUCE, WATERMELON, FETA CHEESE, TOASTED SUNFLOWER SEEDS, BLUEBERRY BASIL VINAIGRETTE	
HOUSE SALAD	10
SPRING MIXED GREENS, GRAPE TOMATOES, RED ONION, 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	

SOUPS

FRENCH ONION SOUP	10
SAVORY BROTH, CARAMELIZED ONIONS, HOUSE MADE CROUTONS WITH MELTED SWISS AND PROVOLONE CHEESE	
SOUP DU JOUR	*MP
CHEF'S DAILY PREPARATION	

VEGETARIAN

EGGPLANT PARMESAN	26
LAYERED BREADED EGGPLANT, SAUTÉED BABY SPINACH, FRESH MOZZARELLA, MARINARA SAUCE, PARMESAN CHEESE	
PORTOBELLO MUSHROOM WELLINGTON	27
ROASTED PORTOBELLO MUSHROOM, SAUTÉED SPINACH, SWISS CHEESE, WRAPPED IN A PUFF PASTRY. BAKED. WILD MUSHROOM BECHAMEL	

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)

ENTREES

FILET MIGNON (*GF) PAN SEARED 8OZ FILET MIGNON FINISHED WITH DEMI GLACE	49	CHICKEN MARSALA (*GF) SAUTÉED CHICKEN BREAST WITH WILD MUSHROOMS AND MARSALA SAUCE	28
16 OZ. PRIME RIBEYE (*GF) SWEET CORN AND GOAT CHEESE HOTEL BUTTER, POTATO AND VEGETABLE DU JOUR	58	CHICKEN SCAMPI (*GF) SAUTÉED CHICKEN, TOASTED GARLIC, LEMON AND WHITE WINE, HOUSE MADE LINGUINE	29
GRILLED PRIME RESERVE PORK CHOP (*GF) PRIME RESERVE PORK CHOP, BRACE'S ORCHARD PEACH BBQ SAUCE, NECTARINE RELISH	36	CRUSTED CHICKEN PANKO-CRUSTED CHICKEN BREAST, FRESH WATERMELON SALSA, PICKLED WATERMELON RADISH	32
GRILLED ELK LOIN (*GF) 8OZ. LOIN WITH A WILD MUSHROOM BURGUNDY REDUCTION	52	SEARED SCALLOPS (*GF) PAN-SEARED DRY SEA SCALLOPS, PROSCIUTTO SWEET CORN BECHAMEL, CONFIT HEIRLOOM CHERRY TOMATOES	44
GRILLED VEAL TENDERLOIN (*GF) BACON WHITE BEAN PURÉE, LEMON THYME JUS DE VEAU	48	ATLANTIC SALMON (*GF) EVERYTHING BAGEL CRUSTED SALMON, CUCUMBER DILL SLAW	34
BEAUMONT BURGER (*GF) 8OZ. BEEF PATTY, PROVOLONE CHEESE, CONFIT MUSHROOMS AND ONIONS, BLACK GARLIC AIOLI, TOASTED BRIOCHE BUN, SERVED WITH FRIES	18	CRAB CAKES TWO LUMP CRAB CAKES, HOUSE MADE SWEET GHERKIN AND CAPER TARTAR SAUCE	44
SAUSAGE PAPPARDELLE SAUTÉED SWEET ITALIAN SAUSAGE AND SWEET PEAS SIMMERED IN A BOURSIN CHEESE BECHAMEL, HOUSEMADE PAPPARDELLE PASTA	32	SHRIMP SCAMPI (*GF) SAUTÉED SHRIMP, TOASTED GARLIC, LEMON AND WHITE WINE, HOUSE MADE LINGUINE	32
BLACK ANGUS HANGER STEAK (*GF) 14 OZ. STEAK, PLUM COMPOTE, BLACKBERRY GASTRIQUE	49		

*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