

Welcome To The Beaumont Inn - Fall Menu

Appetizers



Soups & Salad

BLACK MISSION FIGS 12 (*GF)

BLACK MISSION FIGS, CREME DE BRIE, PROSCIUTTO, TOASTED PUMPKIN SEEDS, FINISHED WITH A POMEGRANATE WHITE BALSAMIC REDUCTION

SAUTÉED CALAMARI 14 (*GF)

SAUTÉED CALAMARI WITH BREADCRUMBS, TOASTED GARLIC, ITALIAN PARSLEY, AND FRESH LEMON

BAKED CLAMS OREGANATA 12

STUFFED WITH LEMON BUTTER OREGANO BREADCRUMBS AND BAKED TO PERFECTION

ESCARGOT 9 (*GF)

GARLIC BUTTER SIMMERED ESCARGOT ACCOMPANIED WITH A TOASTED GARLIC BAGUETTE

LUMP CRAB CAKE 16

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

SEASONAL BAKED BRIE 14

CARAMELIZED PEARS AND BRIE CHEESE WRAPPED IN PUFF PASTRY, BAKED UNTIL GOLDEN BROWN. FINISHED WITH A HOUSE MADE HONEYCRISP APPLE BUTTER, SERVED WITH CROSTINIS

PAN SEARED SCALLOPS 14 (*GF)

PAN SEARED DRY SEA SCALLOPS, BUTTERNUT SQUASH PUREE, APPLE FENNEL SLAW, TOASTED PISTACHIOS

WILD MUSHROOM VOL-AU-VENT 10

TOPPED WITH MUSHROOM DUXELLE OVER BLACK GARLIC DEMI GLACE

SWEET POTATO CROQUETTES 10

SERVED OVER MARSHMALLOW SAUCE AND TOASTED PECANS

BAKED GNOCCHI BOLOGNESE 14

A RAU 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, CURRY ROASTED SWEET POTATOES AND CAULIFLOWER, TOASTED PUMPKIN SEEDS, FINISHED WITH A HONEY MAPLE GREEK YOGURT 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 46 (*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 HONEYCRISP APPLE BBQ SAUCE, BARTLETT PEAR 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)
SAUTEED VEAL SCALLOPINI, WILD MUSHROOMS, AND MARSALA SAUCE

VEAL PICCATA 34 (*GF)
SAUTEED VEAL SCALLOPINI WITH SHALLOTS, CAPERS, LEMON, AND WHITE WINE SAUCE

BRAISED BEEF SHORT RIB 45 (*GF)
8 HOUR BRAISED BEEF SHORT RIB, SMOKED GOUDA CAULIFLOWER PUREE, DEMI GLACE, AND BUTTERMILK FRIED ONIONS

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 BREAST, APPLE CIDER REDUCTION, ASIAN PEAR SLAW

Fish and Seafood

SCOTTISH SALMON 29 (*GF)
DIJON AND SOURDOUGH PRETZEL CRUSTED SCOTTISH SALMON, FINISHED WITH A MAPLE BOURBON GLAZE

PAN SEARED SCALLOPS 36 (*GF)
PAN SEARED DRY SEA SCALLOPS, LEMON PISTACHIO WHIPPED GREEK YOGURT, BLOOD ORANGE SALSA

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

SHRIMP SCAMPI 29
SAUTEED SHRIMP, TOASTED GARLIC, LEMON, AND WHITE WINE TOSSED WITH HOUSE MADE LINGUINE

Vegetarian

BREADED EGGPLANT PARMESAN 22 (*GF)
LAYERED WITH SAUTEED 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