



SMALL PLATES

RISOTTO ARANCINI CRISP RISOTTO FRITTERS WITH PARMESAN, ENGLISH PEAS, SPRING ONION AND HERB AIOLI	14
SAUTÉED CALAMARI (*GF) BREADCRUMBS, TOASTED GARLIC, ITALIAN PARSLEY AND FRESH LEMON	14
CHARRED OCTOPUS FINGERLING POTATOES, CASTELVETRANO OLIVES, CHARRED SPRING ONIONS, SMOKED PAPRIKA EMULSION	14
LUMP CRAB CAKE SWEET LUMP CRAB CAKE WITH HOUSE MADE SWEET GHERKIN AND CAPER TARTAR SAUCE	18
GRILLED LAMB LOLLIPOPS MINT-PISTACHIO PESTO, GRILLED LEMON	16
WILD MUSHROOM VOL-AU-VENT ROASTED LOCAL MUSHROOMS, THYME, GOLDEN SHERRY CREAM, FLAKY PUFF PASTRY	12
WHIPPED RICOTTA LEMON AND SHAVED ASPARAGUS WHIPPED RICOTTA, CALABRIAN CHILI OIL, TOASTED SUNFLOWER SEEDS, GRILLED SOURDOUGH	12

SOUPS

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

SALADS

BEAUMONT CAESAR SALAD CRISP ROMAINE HEARTS, SHAVED PARMESAN CHEESE, HOUSE MADE CROUTONS, CRACKED BLACK PEPPER, CAESAR DRESSING	6 / 14
SEASONAL HARVEST SALAD (*GF) BOSTON BIBB LETTUCE, ROASTED RED BEETS, CRUMBLD GOAT CHEESE, CANDIED WALNUTS, HONEY-THYME VINAIGRETTE	7 / 15
HOUSE SALAD SPRING MIXED GREENS, GRAPE TOMATOES, RED ONION AND CUCUMBER *COMPLIMENTARY WITH ENTREE	10
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	

VEGETARIAN

STUFFED ARTICHOKE LEMON HERB BREADCRUMBS OVER SPRING VEGETABLE FARRO	22
PORTOBELLO MUSHROOM WELLINGTON ROASTED PORTOBELLO MUSHROOM, SAUTÉED SPINACH, SWISS CHEESE, WRAPPED IN A PUFF PASTRY. BAKED. WILD MUSHROOM BECHAMEL	24

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)	48	CHICKEN MARSALA (*GF)	26
PAN SEARED 8OZ FILET MIGNON FINISHED WITH DEMI GLACE		SAUTÉED CHICKEN BREAST WITH WILD MUSHROOMS AND MARSALA SAUCE	
16 OZ. PRIME RIBEYE (*GF)	56	PISTACHIO CRUSTED CHICKEN	29
A HAND-CUT, PRIME 16OZ. RIBEYE GRILLED TO ORDER WITH HERB BUTTER. SERVED WITH A BAKED POTATO WITH SOUR CREAM AND CHIVES AND TOPPED WITH BEER-BATTERED ONION RINGS		APRICOT CHUTNEY, TART CHERRY COULIS	
PRETZEL & DIJON CRUSTED PORK CHOP	34	SEARED DIVER SCALLOPS (*GF)	42
PRIME RESERVE PORK CHOP, SOURDOUGH PRETZEL CRUST, WHOLE-GRAIN DIJON MUSTARD CREAM		SWEET PEA PUREE, CARROT COULIS, CARAMELIZED PEARL ONIONS, CRISP PANCETTA	
GRILLED ELK LOIN (*GF)	48	PAN SEARED SALMON	29
8OZ LOIN. WILD MUSHROOM BURGUNDY REDUCTION		PAN SEARED ATLANTIC SALMON, SPRING VEGETABLE SUCCOTASH, FRESH BASIL, TOASTED PISTACHIOS, CIRTUS BEURRE BLANC	
VEAL MILANESE	36	CRAB CAKES	39
CRISP BREADED VEAL CUTLET, ARUGULA, CHERRY TOMATOES, SHAVED PARMESAN, LEMON-HERB VINAIGRETTE		TWO LUMP CRAB CAKES, HOUSE MADE SWEET GHERKIN AND CAPER TARTAR SAUCE	
BEAUMONT BURGER (*GF)	20	SHRIMP OR CHICKEN SCAMPI	29
8OZ WAGYU BEEF PATTY, PROVOLONE CHEESE, CONFIT MUSHROOMS AND ONIONS, BLACK GARLIC AIOLI, TOASTED BRIOCHE BUN. SERVED WITH FRIES		SAUTÉED SHRIMP OR CHICKEN, TOASTED GARLIC, LEMON, AND WHITE WINE, HOUSE MADE LINGUINE	
SAUSAGE PAPPARDELLE	29	SHRIMP & SPINACH RAVIOLI	29
SAUTÉED SWEET ITALIAN SAUSAGE AND SWEET PEAS SIMMERED IN A BOURSIN CHEESE BECHAMEL. HOUSEMADE PAPPARDELLE PASTA		SPINACH RAVIOLI STUFFED WITH SHRIMP, ARTICHOKE AND CARAMELIZED LEEKS DRESSED WITH CREMA DI SPINACI AND ROASTED SOURDOUGH BREADCRUMB	
GRILLED AUSTRALIAN RACK OF LAMB	48		
STRAWBERRY-RHUBARB RELISH, MINT DEMI-GLACE			

*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

SIGNATURE COCKTAILS

SIGNATURE BEAUMONT MARTINI 13

BELVEDERE POLISH VODKA, DRY
VERMOUTH, GARNISHED WITH BLEU CHEESE
OLIVES

PAN-AM 14

SAZERAC STRAIGHT RYE WHISKEY,
APEROL APERITIVO,
AVERNA SICILIANO AMARO,
CHOCOLATE BITTERS

FRENCH PEAR MARTINI 12

ABSOLUT PEAR VODKA, ST. GERMAINE,
FRESH SQUEEZED LEMON JUICE, PAMA
POMEGRANATE LIQUEUR, SPLASH OF SIMPLE
SYRUP

BLOOD ORANGE COSMOPOLITAN 12

SKYY BLOOD ORANGE VODKA, COINTREAU,
FRESH SQUEEZED LIME, SPLASH OF
CRANBERRY JUICE

GREEN LADY 14

TANQUERAY RANGPUR GIN, FABRIZIA CREMA
DI PISTACCHIO, SOMRUS CHAI CREAM
LIQUEUR, FRESH LOCAL EGG WHITE,
ORANGE BITTERS

PROVISIONAL 12

DUBLINER HONEY IRISH WHISKEY, FRESH
LEMON & LIME JUICE, TOPPED WITH DEEP
ROOTS LOCAL BLACKBERRY HARD CIDER

BLONDIE 14

STOLICHNAYA VANIL VODKA, LEMON SPINA
LIMONCHELLO, DOMAINE DE CANTON
FRENCH GINGER LIQUEUR, APRICOT
PRESERVES, LIGHTLY SWEETENED LEMON
JUICE

THE DASOM 12

DAMSO LYCHEE SOJU, YAKULT PROBIOTIC,
HOUSE-BREWED JAPANESE MATCHA

BONFIRE OLD FASHIONED 13

KNOB CREEK SMOKED MAPLE BOURBON,
MARSACA WALNUT & CHOCOLATE LIQUEUR,
MARSHMALLOW SYRUP, ORANGE BITTERS,
MUDDLED AMARENA CHERRIES & FRESH
ORANGE

INQUISITION 13

MFM REPOSADO RESERVA TEQUILLA,
HOUSE-MADE SPICED POMEGRANATE &
ROSEMARY NECTAR,
CHARRED GRAPEFRUIT TONIC, FRESH
LEMON JUICE

MOCKTAILS

KPOP 8

JAYONE SOUTH KOREAN ALOE JUICE, FRESH
LIME JUICE, BOYLANS NA GINGER BEER

LIKE A VIRGIN 8

AMARENA CHERRY NECTAR, LEMON LIME
SODA, AMARENA CHERRIES & NA ORANGE
BITTERS

CALIFORNIA SOBER 8

LIGHTLY SWEETENED FRESH LEMON JUICE,
KIWI NECTAR, HEMP OIL

MISDEMEANOR 8

RUBY RED GRAPEFRUIT JUICE, GOLDEN
AGAVE, FRESH LIME, SPARKLING WATER

DESSERT COCKTAILS

TIM'S ESPRESSO MARTINI 14

CANTERA NEGRA COFFEE TEQUILA, KHALUA,
HOUSE BREWED ESPRESSO, SPLASH BAILEYS

CHOCOLATE MARTINI 12

STOLI VANILLA VODKA, CREME DE COCO,
CREAM, CHOCOLATE SYRUP

IRISH COFFEE 10

FRENCH PRESS COFFEE, JAMESON, HOUSE
MADE WHIPPED CREAM

BEAUMONT CAPPUCINO 11

BAILEYS, KAHLUA, GRAN MARINER,
ESPRESSO, STEAMED MILK