



SMALL PLATES

ZUCCHINI CAKES	16
PAN SEARED, MEXICAN STREET CORN SALAD, COTIJA CHEESE	
SAUTÉED CALAMARI (*GF)	14
BREADCRUMBS, TOASTED GARLIC, ITALIAN PARSLEY, AND FRESH LEMON	
BAKED CLAMS OREGANATA	15
STUFFED WITH LEMON BUTTER OREGANO BREADCRUMBS AND BAKED	
HERILOOM TOMATO CAPRESE (*GF)	15
HEIRLOOM TOMATOES, BURRATA CHEESE, BASIL OIL, WATERMELON VINAIGRETTE, BLACK LAVA SEA SALT	
LUMP CRAB CAKE	18
SWEET LUMP CRAB CAKE WITH HOUSE MADE SWEET GHERKIN AND CAPER TARTAR SAUCE	
SEASONAL BAKED BRIE	16
CARAMELIZED PEACHES AND DRIZZLED WITH BLACKBERRY INFUSED LOCAL HONEY	
PAN SEARED SCALLOPS (*GF)	16
PAN SEARED DRY SEA SCALLOPS, CARAMELIZED PINEAPPLE SALSA, GRILLED LIME AND MANGO EMULSION	

À LA CARTE

LINGUINE WITH MARINARA OR GARLIC AND OIL	12
LINGUINE WITH HOT PEPPER SCAMPI OR SPINACH WITH GARLIC AND OLIVE OIL	14
SAUTÉED SPINACH, GARLIC AND CHILI FLAKES	8

SOUPS & SALADS

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	6 / 14
CRISP ROMAINE HEARTS, SHAVED PARMESAN CHEESE, HOUSE MADE CROUTONS, CRACKED BLACK PEPPER, CAESAR DRESSING	
SEASONAL HARVEST SALAD	7 / 15
KALE, WATERMELON, FETA CHEESE, CHIFFONADE MINT, TOASTED SUNFLOWER SEEDS, CUCUMBER BASIL VINAIGRETTE	
HOUSE SALAD	10
SPRING MIXED GREENS, GRAPE TOMATOES, RED ONION AND 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	

SANDWICHES

BEAUMONT BURGER (*GF)	20
8OZ WAGYU BEEF PATTY, PROVOLONE CHEESE, CONFIT MUSHROOMS AND ONIONS, BLACK GARLIC AIOLI, TOASTED BRIOCHE BUN. SERVED WITH FRIES	
BBQ GRILLED CHEESE	18
HOUSE SMOKED PULLED PORK SHOULDER, MELTED WHITE CHEDDAR, BBQ AIOLI ON TOASTED BRIOCHE. SERVED WITH FRIES	

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)

STEAKS AND MEATS

FILET MIGNON (*GF)	48
PAN SEARED 8OZ FILET MIGNON FINISHED WITH DEMI GLACE	
NEW YORK STRIP (*GF)	49
14OZ CENTER CUT BLACK ANGUS NY STRIP, GORGONZOLA CHEESE AND BALSAMIC REDUCTION	
STEAK FRITES (*GF)	54
GRILLED 14OZ BLACK ANGUS HANGER STEAK, BLACK GARLIC AIOLI, TRUFFLE POWDER DUSTED POMMES FRITES	
PRIME PORK CHOP (*GF)	36
GRILLED PRIME RESERVE PORK CHOP, HOUSE MADE BRACE'S ORCHARD PEACH BBQ SAUCE, NECTARINE RELISH	
GRILLED ELK LOIN (*GF)	48
8OZ LOIN. WILD MUSHROOM BURGUNDY REDUCTION	

PASTA

SAUSAGE PAPPARDELLE	29
SAUTÉED SWEET ITALIAN SAUSAGE AND SWEET PEAS SIMMERED IN A BOURSIN CHEESE BECHAMEL. PAPPARDELLE PASTA	
SHRIMP PUTTANESCA (*GF)	32
ZESTY TOMATO SAUCE, KALAMATA OLIVES, CAPERS AND GARLIC TOSSED WITH CAVATAPPI PASTA	
SHRIMP SCAMPI	29
SAUTÉED SHRIMP, TOASTED GARLIC, LEMON, AND WHITE WINE, HOUSE MADE LINGUINE	

POULTRY

CHICKEN SCAMPI (*GF)	26
SAUTÉED CHICKEN BREAST WITH FRESH GARLIC, LEMON, PARSLEY, AND WHITE WINE SAUCE	
CHICKEN MARSALA (*GF)	26
SAUTÉED CHICKEN BREAST WITH WILD MUSHROOMS AND MARSALA SAUCE	
CRUSTED CHICKEN	29
PANKO BREADED CHICKEN, SAUTÉED SWEET CORN AND BABY SPINACH DRIZZLED WITH BASIL OIL	

SEAFOOD

SEA SCALLOPS (*GF)	42
PAN SEARED DRY SEA SCALLOPS, SWEET CORN COULIS, BOURBON BACON RED ONION JAM	
PAN SEARED NORTH ATLANTIC SALMON (*GF)	29
EVERYTHING BAGEL SEASONING, TZATZIKI SAUCE	
CRAB CAKES	38
TWO LUMP CRAB CAKES, HOUSE MADE SWEET GHERKIN AND CAPER TARTAR SAUCE	

VEGETARIAN

EGGPLANT PARMESAN	26
BREADED EGGPLANT LAYERED WITH TOMATOES, SAUTEED SPINACH AND FRESH MOZZARELLA CHEESE THEN BAKED TO PERFECTION SERVED OVER HOUSE MADE MARINARA	
PORTOBELLO MUSHROOM WELLINGTON	24
ROASTED PORTOBELLO MUSHROOM, SAUTÉED SPINACH, SWISS CHEESE, WRAPPED IN A PUFF PASTRY. BAKED. WILD MUSHROOM BECHAMEL	

*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