



## SMALL PLATES

CHARCUTERIE BOARD (*GF)	16
A CURATED SELECTION OF LOCAL SMOKED KIELBASA, PROSCIUTTO, AND CAPICOLA, PAIRED WITH BRIE AND RUSTIC RED WESTMINSTER CHEDDAR. SERVED WITH HOUSE-MADE CRANBERRY JAM AND CRISP CROSTINI	
SAUTÉED CALAMARI (*GF)	14
BREADCRUMBS, TOASTED GARLIC, ITALIAN PARSLEY, AND FRESH LEMON	
BAKED CLAMS OREGANATA	16
STUFFED WITH LEMON BUTTER OREGANO BREADCRUMBS AND BAKED	
LUMP CRAB CAKE	18
SWEET LUMP CRAB CAKE WITH HOUSE MADE SWEET GHERKIN AND CAPER TARTAR SAUCE	
BAKED BRIE EN CROUTE	16
DOUBLE-CREAM BRIE WRAPPED IN GOLDEN PUFF PASTRY AND TOPPED WITH WARM DATES. FINISHED WITH A BLUEBERRY-BRANDY GASTRIQUE AND SERVED WITH CROSTINI.	

## SALADS

BEAUMONT CAESAR SALAD	6 / 14
CRISP ROMAINE HEARTS, SHAVED PARMESAN CHEESE, HOUSE MADE CROUTONS, CRACKED BLACK PEPPER, CAESAR DRESSING	
SEASONAL HARVEST SALAD (*GF)	7 / 15
BABY KALE TOSSED WITH CRISPY PANCETTA, CRUMBED FETA, AND FRESH POMEGRANATE SEEDS, DRESSED IN VIBRANT RED BEET VINAIGRETTE.	
HOUSE SALAD	
SPRING MIXED GREENS, GRAPE TOMATOES, RED ONION AND CUCUMBER	10
*COMPLIMENTARY WITH ENTREE	

## DRESSINGS

HOUSE MADE LEMON HERB VINAIGRETTE, BALSAMIC VINAIGRETTE, CREAMY BLEU CHEESE, BUTTERMILK RANCH  
ADD BLEU CHEESE CRUMBLES 1.50

## 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

STUFFED DELICATA SQUASH (*GF/VEGAN)	24
OVEN-ROASTED DELICATA SQUASH FILLED WITH RED BEET RISOTTO AND SPINACH, FINISHED WITH ROASTED PUMPKIN SEEDS	
PORTOBELLO MUSHROOM WELLINGTON	24
ROASTED PORTOBELLO MUSHROOM, SAUTÉED SPINACH, SWISS CHEESE, WRAPPED IN A PUFF PASTRY. BAKED. WILD MUSHROOM BECHAMEL	

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	SUNCHOKE-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		CRISP SUNCHOKE-PANKO CRUSTED CHICKEN SERVED WITH A BRIGHT RED-CABBAGE SLAW AND FRESH-GRATED HORSERADISH	
GRILLED VENISON CHOPS (*GF)	49	SEA SCALLOPS (*GF)	42
GRILLED VENISON SERVED WITH FUNGHI MISTI, A MISO-ENRICHED SEASONAL MUSHROOM PUREE FROM 3 <sup>RD</sup> KINGDOM FARM, AND FINISHED WITH CHIMICHURRI		PAN-SEARED SCALLOPS WITH CRISPY BABY KALE CHIPS, DELICATA SQUASH PUREE, AND FRESH POMEGRANATE SEEDS.	
GRILLED ELK LOIN (*GF)	48	PAN SEARED SALMON	29
8OZ LOIN. WILD MUSHROOM BURGUNDY REDUCTION		PAN SEARED NORTH ATLANTIC SALMON SET OVER A SILKY SUNCHOKE PUREE, ACCENTED WITH A BLUEBERRY-LAVENDER AGRODOLCE	
BEAUMONT BURGER (*GF)	20	CRAB CAKES	39
8OZ WAGYU BEEF PATTY, PROVOLONE CHEESE, CONFIT MUSHROOMS AND ONIONS, BLACK GARLIC AIOLI, TOASTED Brioche BUN. SERVED WITH FRIES		TWO LUMP CRAB CAKES, HOUSE MADE SWEET GHERKIN AND CAPER TARTAR SAUCE	
SAUSAGE PAPPARDELLE	29	SHRIMP OR CHICKEN SCAMPI	29
SAUTÉED SWEET ITALIAN SAUSAGE AND SWEET PEAS SIMMERED IN A BOURSIN CHEESE BECHAMEL. HOUSEMADE PAPPARDELLE PASTA		SAUTÉED SHRIMP OR CHICKEN, TOASTED GARLIC, LEMON, AND WHITE WINE, HOUSE MADE LINGUINE	
		CRAB RAVIOLI	34
		HOUSE-MADE RAVIOLI FILLED WITH CELERY ROOT AND SWEET INDONESIAN CRAB, GENTLY SIMMERED IN A SAGE BUEURRE NOISETTE. FINISHED WITH FRESHLY GRATED NUTMEG AND TOASTED HAZLENUTS	

\*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