



SMALL PLATES

VENISON MEATBALL	16
CRISPY FRIED POLENTA, 3 RD KINGDOM MUSHROOMS, ROSEMARY DEMI GLACE	
SAUTÉED CALAMARI (*GF)	14
BREADCRUMBS, TOASTED GARLIC, ITALIAN PARSLEY AND FRESH LEMON	
POTATO PANCAKES	14
HOUSE SMOKED SALMON MOUSSE, BLACK TOBIKO CAVIAR	
SMOKED TROUT RILLETES	14
DILL-HORSERADISH CREME, PICKLED SHALLOT, RYE CRISPS	
SHORT RIB PIEROGI	16
BRAISED SHORT RIB, POTATO AND SMOKED GOUDA CHEESE PIEROGI WITH CARAMELIZED ONIONS, SOUR CREAM, CHIVES	
HONEYNUT SQUASH & WHIPPED RICOTTA (*GF)	12
ROASTED HONEYNUT SQUASH AND WHIPPED RICOTTA ON TOASTED BAGUETTE WITH TOASTED PUMPKIN SEEDS, SMOKED SEA SALT, SAGE INFUSED OIL	
DUCK CONFIT FLATBREAD	16
CONFIT DUCK, FIG JAM, FONTINA CHEESE BAKED ON A HOUSE MADE FLATBREAD AND FINISHED WITH ARUGULA	

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	

SALADS

BEAUMONT CAESAR SALAD	6 / 14
CRISP ROMAINE HEARTS, SHAVED PARMESAN CHEESE, HOUSE MADE CROUTONS, CRACKED BLACK PEPPER, CAESAR DRESSING	
FALL HARVEST SALAD (*GF)	7 / 15
BABY ARUGULA, HONEYCRISP APPLES, PECANS, DRIED CRANBERRY, SALTED CARAMEL 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	

VEGETARIAN

EGGPLANT PARMESAN (*GF)	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	

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)	49	CHICKEN MARSALA (*GF)	29
PAN SEARED 8 OZ FILET MIGNON FINISHED WITH DEMI GLACE		SAUTÉED CHICKEN BREAST WITH WILD MUSHROOMS AND MARSALA SAUCE	
GRILLED RIBEYE (*GF)	58	CRUSTED CHICKEN	32
16 OZ PRIME RIBEYE, CARAMELIZED PEAR AND GORGONZOLA COMPOUND HOTEL BUTTER		PECAN AND PANKO CRUSTED CHICKEN BREAST, SWEET POTATO BACON HASH, BRACE'S APPLE CIDER GASTRIQUE	
PRIME RESERVE PORK CHOP (*GF)	36	CHICKEN SCAMPI (*GF)	29
GRILLED 12 OZ PRIME RESERVE PORK CHOP, APPLE CRANBERRY COMPOTE, PEAR PORT REDUCTION, FRIED SAGE LEAVES		SAUTÉED CHICKEN, TOASTED GARLIC, LEMON AND WHITE WINE, HOUSE MADE LINGUINE	
GRILLED ELK LOIN (*GF)	52	SEARED SCALLOPS (*GF)	44
8OZ. LOIN WITH A WILD MUSHROOM BURGUNDY REDUCTION		PAN-SEARED DRY SEA SCALLOPS, ROASTED DELICATA SQUASH, MOON GRAPES, BACON PANKO CRUMBLE	
VEAL TENDERLOIN SCARPARIELLO (*GF)	48	MAPLE GLAZED SALMON (*GF)	34
GRILLED VEAL TENDERLOIN, CHERRY PEPPER, FINGERLING POTATO, SCAMPI SAUCE		PAN SEARED SCOTTISH SALMON, BUTTERNUT SQUASH PUREE, APPLE CIDER BRAISED ONIONS, PUMPKIN SEED BRITTLE	
PAN ROASTED DUCK BREAST (*GF)	39	CRAB CAKES	44
PAN ROASTED DUCK BREAST, PERSIMMON RELISH, GLACE DE CANARD		TWO LUMP CRAB CAKES, HOUSE MADE SWEET GHERKIN AND CAPER TARTAR SAUCE	
PAPPARDELLE BOLOGNESE	32	SHRIMP & GRITS (*GF)	32
HOUSE GROUND BLACK ANGUS BEEF, 3 RD KINGDOM MUSHROOMS, HOUSE MADE PAPPARDELLE, GRANA PADANO CHEESE		SAUTÉED U-8 SHRIMP, SMOKED CHEDDAR GRITS, ANDOUILLE SAUSAGE, CALABRIAN CHILI OIL	
BRAISED SHORT RIB (*GF)	48	BEAUMONT STEAK BURGER (*GF)	20
RED WINE BRAISED SHORT RIB, CRANBERRY DEMI GLACE, ROASTED CARROT PUREE, CRISPY SHALLOTS		8OZ IN HOUSE GROUND BEEF TENDERLOIN AND RIBEYE PATTY, MELTED PROVOLONE CHEESE, CONFIT MUSHROOMS AND ONIONS, BLACK GARLIC AIOLI, TOASTED BRIOCHE BUN SERVED WITH FRIES	

*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

RED RIBBON 14

SAZERAC STRAIGHT RYE WHISKEY,
CAMPARI APERITIVO, ANTICA FORMULA
VERMOUTH, PEACH PRESERVES

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

JACKIE KENNEDY 14

STOLI VANIL VODKA, CHAMBORD RASPBERRY
& BLACK CHERRY LIQUEUR, FRESH HOUSE-
MADE STRAWBERRY NECTAR, PROSECCO

NIGHTSHADE 14

OLIVE OIL WASHED VODKA,
HOUSE-MADE BLISTERED TOMATO WATER,
LEMON BITTERS, PICKLED GREEN TOMATO

VESPA SPRITZ 13

ITALIAN LIMONCELLO, WATERMELON JUICE,
SOMRUS CHAI LIQUEUR, PROSECCO, BLACK
LAVA SALT

DESPERADO 12

MFM REPESADO TEQUILA, FRESH LEMON &
LIME JUICE, GOLDEN AGAVE, HOUSE-MADE
SPICY CUCUMBER ICE

BONFIRE OLD FASHIONED 13

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

LAVENDER LUSH 13

DRUMSHANBO GUNPOWDER GIN, ROTHMAN
& WINTER VIOLETTE LIQUEUR, LAVENDER
SYRUP, FRESH LEMON & LIME JUICE,
TRICOLOR VIOLA

MOCKTAILS

KPOP 8

JAYONE SOUTH KOREAN ALOE JUICE, FRESH
LIME JUICE, SARANAC N/A GINGER BEER

LIKE A VIRGIN 8

AMARENA CHERRY NECTAR, LEMON LIME
SODA, AMARENA CHERRIES & N/A
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

HOUSE-CALL 8

FRESH BREWED ESPRESSO, DR PEPPER,
SPLASH OF VANILLA CREAM

DESSERT COCKTAILS

TIM'S ESPRESSO MARTINI 14

CANTERA NEGRA CAFE TEQUILA, KAHLÚA,
HOUSE BREWED ESPRESSO, SPLASH OF BAILEYS

CHOCOLATE MARTINI 12

STOLICHNAYA VANIL VODKA,
CREME DE CACAO, CREAM, CHOCOLATE SYRUP

IRISH COFFEE 10

FRENCH PRESS COFFEE, JAMESON,
HOUSE MADE WHIPPED CREAM

BEAUMONT CAPPUCCINO 11

BAILEYS, KAHLUA, GRAND MARINER,
ESPRESSO, STEAMED MILK