

LUNCH MENU

APPETIZERS

CHILLED STEAMED SHRIMP 15

Four Steamed Jumbo Shrimp,
with Horseradish, Cocktail Sauce, Fresh
Lemon Wedge

POKE SEASONED AHI TUNA 21

Diced Ahi Tuna Poke, Tomato, Avocado,
Cilantro, in an Asian-Style sauce, served with
steamed Jasmine rice

MARGHERITA FLATBREAD (VEG) 13

Fresh Tomato, Mozzarella Cheese, Basil

FRESH OYSTERS OF THE DAY

Per Oyster 4 /Half Dozen 20
Mignonette & Lemon Wedge

PHYLLO WRAPPED BAKED FETA 13

Pistachio, Sesame, Honey

MEZE PLATTER (V) 14

Red Pepper Hummus, Tabouleh,
Tzatziki Sauce, with Grilled Pita
Bread

SOUPS

MEDITERRANEAN LENTIL SOUP (V) 10

Fresh Tomato, Potato, Onion, Garlic &
Mediterranean Spices

NEW ENGLAND CLAM CHOWDER 10

Little Necks, Potato, Bacon Bits,
served with Oyster Crackers

SALADS

BLUE CHEESE WEDGE SALAD 10

Iceberg Wedge, topped with Applewood
Smoked Bacon, Blue Cheese Dressing,
Cherry Tomatoes, Chives, Crumbled Blue
Cheese, Balsamic Reduction

CAESAR SALAD 10

Fresh Romaine Hearts, Croutons, Shaved
Parmigiano-Reggiano Cheese, Caesar
Dressing

SONOMA SALAD 14

Mixed Cabbage, Pistachios, Cherry Tomatoes,
Dates, Cucumber, Radish, Olives, Chickpeas,
Pumpkin Seeds, Pecans, Honey Avocado Oil
Dressing

GREEK SALAD 12

Iceberg Lettuce, Feta Cheese, Kalamata
Olives, Red Onions, Cucumber, Fresh
Peppers, Vine-Ripened Tomatoes, Greek
Dressing

SALAD ENHANCEMENTS

Grilled Chicken 8 | Seared 4oz Ahi Tuna 13 | Grilled Faroe Island Salmon 10 | Chilled Jumbo Shrimp (3) 9

V = Vegan, Veg = Vegetarian

Rare (125° - 130°) Medium Rare (130° - 135°) Medium (135° - 145°) Medium Well (145° - 155°) Well (over 155°)

Eating raw or under cooked items may be harmful to your health.

Before placing your order, please inform your server if anyone in your party has a food allergy.

9.2023

sonoma

RESTAURANT

at the Beechwood Hotel

SANDWICHES

TURKEY CLUB 15

*Roasted Turkey, Applewood Smoked Bacon,
Lettuce, Tomato, Avocado, Mayo,
Cheddar Cheese, Toasted Multi-Grain Bread*

CUBAN 16

*Slow roasted Pork, Ham, Swiss Cheese, Pickles, Mustard,
served on a Cuban roll with French Fries*

LOBSTER ROLL *Market Price*

*Fresh Maine Lobster, lightly tossed with Herb
Mayo, Celery, Toasted Brioche Bun, Summer
Slaw, House Chips*

SONOMA BURGER 18

*8oz Short Rib Burger, Lettuce, pickle, Tomato,
Onion on a Toasted Brioche Roll
Add Bacon, Cheese, or Sunnyside-Up Egg 2*

VEGAN QUINOA BURGER (V) 16

*Served on a Brioche Bun with tomato, lettuce,
onion and vegan cheese with French Fries*

FRIED CHICKEN 16

*Lettuce, Pickle, Tomato, Onion on a Toasted
Brioche Roll, with garlic mayo*

PHILLY CHEESESTEAK 22

*Thin-Sliced Beef Tenderloin, Caramelized Onions and Peppers,
French Baguette, Home-made Cheese Sauce, with French Fries*

ENTREES

FISH & CHIPS 19

*Haddock Fillet, Tartar Sauce, Lemon Wedge,
Chunky Chips*

SWEET GARLIC TERIYAKI STIR FRY 22

Vegetable Teriyaki Stir Fry Served with White Rice

LOBSTER RAVIOLI *Market Price*

*5 Ravioli, Cream, Spinach, Garlic, Shallots,
Tomato Sauce*

HALIBUT 37

*Pan Seared Halibut, served over Wild
Mushroom Saffron Risotto*

PAN FRIED SCALLOPS 32

*5 Pan Seared Scallops, Parsnip Truffle
Puree, Crispy Bacon, Radish, Honey
Dressing, Herb Oil*

SEAFOOD SPAGHETTI 28

*Homemade Spaghetti, with Shrimp, Calamari,
Mussels, Scallops, Marinara Sauce and
Pecorino Cheese*

FAROE ISLAND SALMON 29

*Served with Brown Rice, Broccoli, Bearnaise
Sauce, Fresh Lemon Wedge*

TRADITIONAL LASAGNA 24

*Classic Homemade Lasagna, layered with Mozzarella and Parmesan
Cheese, Bechamel Sauce, Sauteed Ground Beef Bolognese*

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All our Sandwich comes with side of fries and side of Coleslaw

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