

# sonoma

RESTAURANT  
at the Beechwood Hotel

## DINNER MENU

### APPETIZERS

#### MEZE PLATTER (V) 14

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

#### CHILLED GRILLED SHRIMP 14

(4) Steamed Jumbo Shrimp with Fresh Lemon and  
Cocktail Sauce

#### PORK DUMPLINGS 15

With Napa Cabbage and Plum Hoisin Sauce

#### FRIED CALAMARI 15

With Garlic Aioli and Fresh Lemon

#### FRESH OYSTERS OF THE DAY

Per Oyster 4 | Half Dozen 20

Mignonette & Lemon Wedge

#### MARGHERITA FLATBREAD (VEG) 13

Fresh Tomato, Mozzarella Cheese, and Basil

### SOUPS

#### LEMON CHICKEN SOUP 10

Made with Fresh Chicken Breast, Orzo, and  
Vegetables

#### NEW ENGLAND CLAM CHOWDER 10

Littlenecks, 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

#### SONOMA SALAD 14

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

#### CAESAR SALAD 10

Fresh Romaine Hearts, Croutons, Shaved Parmigiano-  
Reggiano Cheese, Caesar 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 | (3) Chilled Jumbo Shrimp 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 undercooked items may be harmful to your health.

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

# sonoma

RESTAURANT  
at the Beechwood Hotel

## DINNER MENU

### ENTRÉES

#### FILLET MIGNON 55

8oz Filet, Pomme Puree, Herb Butter, Sauteed Asparagus, and Cognac Peppercorn Sauce

#### FRENCH CUT CHICKEN BREAST 26

Pan Seared Chicken Breast with Skin and Bone-in, Served with Wild Rice, Broccoli, Spinach, Brussel Sprouts, and Thai Green Curry Sauce

#### FAROE ISLAND SALMON 29

Served with Brown Rice, Broccolini, Béarnaise Sauce, Fresh Lemon Wedge

#### SHRIMP SCAMPI 22

Freshly Made Linguine with Shrimps and Scampi Sauce, Served with Pecorino Cheese

#### TRADITIONAL LASAGNA 24

Classic Homemade Lasagna, Layered with Mozzarella and Parmesan Cheese, Béchamel Sauce, Sauteed Ground Beef Bolognese, with Onion Carrot Celery Sofrito

#### SEAFOOD PAELLA 28

Spanish Chorizo, Shrimp, Scallops, Mussels, Clams, Saffron, Onion, Garlic, Tomatoes, Red Pepper, Spanish Rice, Green Peas, Smoked Paprika and Fresh Parsley

#### TOMAHAWK RIBEYE STEAK 78

24oz Certified Angus Long Bone Ribeye, Served with French Fries and Chimichurri Sauce

#### HALIBUT 37

Served Over Wild Mushroom Saffron Risotto

#### PAN FRIED SCALLOPS 32

(5) Pan Seared Scallops, Parsnips-Truffle Puree, Crispy Bacon, Radish, Honey Dressing, Herb Oil

#### RACK OF LAMB 43

Creamy Horseradish Polenta, Roasted Carrots, Red Wine Sauce

#### WIENER SHNITZEL 35

Tender Veal Escalope, Fried in Clarified Butter, Breaded in Seasoned and Moistened Breadcrumbs, Served with Potato Salad, Cranberry Sauce, and Lemon Wedge

#### GLUTEN FREE GNOCCHI (V) 18

Gluten Free Potato Gnocchi served with Marinara Sauce, Fresh Basil Oil, Pecorino-Romano Optional on the Side

### SIDES

Mashed Potato 6 | French Fries 6 | Brussel Sprouts 8 | Asparagus 7 | Creamy Spinach 6 | Truffle Fries 9  
Onion Rings 6 | Grilled Vegetables 7 | Mashed Sweet Potato 7 | Jasmine Rice 5 | Sweet Potato Fries 7

V = Vegan, Veg = Vegetarian

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

Eating raw or undercooked items may be harmful to your health.

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