

BEECH ROOM DINNER MENU

~SOUP~

TUSCAN WHITE BEAN SOUP 5.
Country style with Cannellini Beans, Swiss Chard, Grilled Bread & Extra Virgin Olive Oil

~SALADS~

Add chicken \$4
Add salmon \$6

HEARTS OF ROMAINE CAESAR SALAD 10.
With Toasted Garlic & Aged Asiago Cheese Toasts

MIXED GREENS SALAD 7.
With Cider-Dijon Dressing

BUTTER LETTUCE SALAD 11.
Roasted Beets, Bleu Cheese Wedge & Roasted Shallot-Balsamic Vinaigrette

SHRIMP AND AVOCADO LOUIE 12.
Butter Lettuce, Tomato, Avocado, Cucumber, Hard-Boiled Egg & Shrimp

TRI-TIP SALAD 12.
Romaine, Black Bean, Baby Tomato, Roasted Corn, Bell Pepper, Poblano Chili, Cilantro, Red Onion & Avocado with Chili-Lime Dressing

CALAMARI SALAD 12.
Romaine, Mixed Greens, Carrots, Napa Cabbage, Red Cabbage & Cilantro with Asian Sesame Dressing

~PASTAS & ENTREES~

Add a house salad to Pasta for \$2
Add chicken or shrimp to Pasta \$4

Entrees include choice of Mixed Greens Salad or Side Dish

PASTA POMODORO 12.
Linguine with Diced Tomatoes, Garlic & Basil

CAJUN CHICKEN PASTA 14.
Rigatoni with Chicken, Calabrese Sausage, Tomato, Ricotta, Roasted Bell Pepper & Basil

KOBE BEEF BURGER 10.
Grilled Kobe Beef Half Pound Patty & All the Fixings

MARKET FISH OF THE DAY A.Q.
Choice of Grilled, Pan-Roasted, or Baked with Wilted Spinach & Choice of Side

HERB ROASTED CHICKEN 16.
Oven-roasted with Mushrooms in Tomato, Basil & Artichoke Sauce

VEAL MARSALA 19.
Pan-fried with Wild Mushrooms in Marsala Sauce

BEEF TENDERLOIN 21.
Jalapeño Bacon-wrapped with Tomatillo Sauce

~DESSERTS~

~SIDE DISHES~

Green Apple & Cranberry Cobbler	5.	Olive Oil Fork-Mashed Potatoes	3.
Orange Crème Brulee	5.	Sweet Potato Fries	3.
Gelato Trio	5.	Rice Pilaf	3.
Seasonal Sorbet Trio	5.	Wilted Spinach	3.
Bittersweet Chocolate Cake	5.	Brussels Sprouts with Applewood Bacon	4.
Served with Vanilla Ice Cream & Almond Brittle			