

The Beechwood's

Appetizers

Mussels, Red or White

One pound of Mussels prepared with Garlic White
Wine or Marinara Sauce
\$10.00

BBQ Shrimp Bacon Wrapped

Horseradish Stuffed
\$10.00

Mozzarella EnCarrozza

Fresh Mozzarella Melted Between Egg Dipped
Bread and Served with
Anchovy & Caper Sauce"
\$9.00

Baked Brie

Topped with an Honey Cranberry
Thyme infusion
\$10.00

Fried Calamari

Tender Crisp Calamari Serviced with Tangy
Marinara Sauce
\$10.00

Burrata

Fresh Italian cheese of Mozzarella stuffed with
mozzarella and Ricotta cheese
\$10.00

Bang Bang Shrimp

Panko breaded shrimp served with a sweet & spicy
Thai chili sauce
\$9.00

Soup & Ravioli

French onion Soup\$6.00

Seafood Bisque Soup.....\$8.00

Lobster Ravioli.....\$13.00

Sherry Cream Sauce
Also available as entrée....\$20.00

Porcini mushroom Ravioli...\$11.00

Lemon Chive Veloute' Sauce
Also available as entrée.....\$18.00

Salads

ArugulaSalad

Arugula caramelized Onions, Goat cheese
And Candied Walnuts Oil & Vinegar
\$9.00

Wedge Salad

Wedge of Iceberg lettuce
Blue Cheese dressing and crumbled bacon
\$7.00

Caesar Salad

Crisp Romaine lettuce Parmesan Cheese
Caesar Dressing and Croutons
\$8.00

Entree

Smoked Duck Breast over Salad.....\$18.00

Smoked duck with mandarin orange, With Champagne Vinaigrette

Filet Mignon\$33.00

8oz. Filet Mignon cooked to your liking served with Béarnaise Sauce.

NY strip\$28.00

14oz. NY Strip cooked to your liking served with Roasted Garlic compound butter

Rack of lamb\$27.00

Herb Crusted Rack of Lamb pan seared and serviced with Demi Glaze and Mint Jelly

Stuffed Pork Chop.....\$25.00

Stuffed with spinach, prosciutto, and fontina cheese. (Nat Kagin Meat's)

Chicken Saltimbocca \$23.00

Sautéed Chicken Breast with Prosciutto Spinach Parmesan Cheese and Sage

Chicken Duxelle\$24.00

Frenched Breast Stuffed with Mushroom Duxelle served with Roasted Shallots Demi

Sauté Sea Bass.....\$28.00

Pan Seared Sea Bass on a bed of Spinach topped with Roasted Tomato Fondue

Stuffed Shrimp..... \$ 27.00

Shrimp stuffed with delicious Crabmeat baked served with a lemon butter beurre blanc sauce

Seafood Fra Diavolo\$28.00

Shrimp, Scallops, Clams and Mussels, cooked tenderly with a spicy marinara sauce served over Linguine

Beaverkill Rainbow Trout..... \$23.00

Local raised Rainbow Trout sautéed and served with fresh herb butter

Veal Francese \$25.00

Six delicious Lobster Ravioli served with Sherry Cream Sauce

All are served with a Choice of Baked Potatoes, Mashed, Rice or Pasta & Vegetable

*Locally Sourced Farm Fresh Seasonal Products Provided by
Salem Mountain Farm, Calkins Creamery, Campanelli Poultry
& Beaverkill Hatchery*

Desserts

Chocolate Lava Cake \$6

Warm rich chocolate cake with gooey center

Served with vanilla ice cream, caramel sauce

Mango Cheesecake \$8

Delicious creamy mango cheesecake

Cappuccino Kahula Creme Brulee \$6 Creamy Rice Pudding \$6

Creamy custard with Espresso flavor and Kahula

Creamy delicious rice pudding

With a hint of cinnamon

FOR RESERVATIONS PLEASE CALL EXTENSION 7014