
DAILY DRINK SPECIALS

MONDAY

martini (2oz) 7.

TUESDAY

prosecco (5oz) 7.

peroni (330ml) 5.

WEDNESDAY

half price bottles of wine (750ml)

THURSDAY

specialty cocktails 8.

FRIDAY

pinot grigio (6oz) 7.

stella artois (16oz) 7.

WEEKEND BRUNCH

caesar (1oz) 5.

beaumont bellini (3oz) 5.

WEEKEND DINNER

beaumont sangria (3.5oz) 8.

negroni (3oz) 8.

· DINNER ·

STARTERS

SOUP OF THE DAY chef-inspired	8.
RED LENTIL SOUP carrots, bulgur, tomato	7.
WARM ARTICHOKE & GOAT CHEESE DIP breads & crisps	14.
POLENTA FRIES marinara sauce	9.
ROASTED BEETS citrus dressing, arugula, goat cheese	10.
GREEN ZUCCHINI CHIPS parmigiano-reggiano, puckery pickled pepper aioli	8.
FRIED CALAMARI TACOS spicy mango sauce, herb crema, soft taco shells	12. / 18.

CLASSIC PIZZAS

WILD MUSHROOM porcini crema, pecorino, thyme	19.
MARGHERITA mozzarella, basil, tomato	17.

ASK YOUR SERVER FOR TODAY'S SPECIAL

Please make us aware of any food allergies, as there may be ingredients that are not listed.

SALADS

ARUGULA shaved parmigiano-reggiano, lemon vinaigrette	11.
BEAUMONT CAESAR romaine, caesar dressing, croutons, bacon	13.
THAI ROOT VEGETABLE cashew butter, lime & chili dressing, cilantro, thai basil, mint	13.
BABY SPINACH buttermilk dressing, dried cranberries, toasted almonds, sliced apple	12.

MAINS

STEAK FRITES flat iron steak, mushrooms, red wine sauce, gerry's fries	26.
ROAST CHICKEN SUPRÊME wild mushrooms, potato gnocchi, sherry pan sauce	27.
BEAUMONT BURGER griddled beef patty, aged cheddar, pickles, arugula, double-smoked bacon, gerry's fries	19.
GLAZED BONELESS SHORT RIBS mashed potatoes, red wine jus, roasted root vegetables	33.
LAMB BOLOGNESE lamb shoulder, tagliatelle, fontina	21.
SPINACH & RICOTTA RAVIOLI roasted mushrooms, caramelized onions, wilted escarole	21.

SWEETS

VANILLA CRÈME BRÛLÉE	8.
SELECTION OF GELATOS & SORBETS one scoop	4.
OLIVER'S FAMOUS CARROT CAKE walnuts, lemon sour cream gelato	8.
MOLTEN CHOCOLATE CAKE crème anglaise, raspberries	9.
VANILLA CHEESECAKE phyllo-wrapped, fruit compote, whipped cream	9.

· DINNER ·

GREEN GODDESS MAC & CHEESE cheddar curds, herbs, spinach, broccoli	18.
SPAGHETTONI prawns, bay scallops, white wine, basil pesto	21.
SEA SCALLOPS brown butter roasted scallops, butternut squash, parmesan risotto	33.
SAFFRON & TOMATO FISH STEW new potatoes, fennel, clearwater lobster, shrimp, bay scallops, squid, olive croutons	33.
PAN-ROASTED FOGO ISLAND COD puttanesca sauce, braised escarole, grilled artisanal bread	32.
SEARED SALMON green lentils, roasted beets, wilted spinach, lemon, butter	26.

HOT FUDGE SUNDAE hazelnut & chocolate ice cream, warm brownie, candied peanuts, whipped cream	10.
CHEESE PLATTER finest quebec cheeses, fig compote, crackers	15.
PB&J STUFFED FRENCH TOAST FOR TWO mascarpone, brioche, vanilla ice cream, fruit compote	16.