

Beaumont Inn

A Kentucky Tradition Since 1919

Recipient of the 2015 James Beard Foundation's America's Classic Award

Valentine's Day Dinner

Starters

- Gin-Soaked Oysters on the ½ Shell**, Tobiko, Lime Zest 14
Stuffed Button Mushrooms, Smoked Sausage, Parmesan, Cream Cheese 9
Kentucky Cheese Plate, Assortment of Kenny's Farmhouse Cheeses,
House Pickles, Crostinis, Thin-Sliced Country Ham, Helen's Honey 12
Fried Green Tomato Stack, Beaumont Crab Cake, Homemade Pimento Cheese 10

Soup & Salad

- Homemade Vichyssoise** Cup 3 / Bowl 5
House Salad, Fresh Greens, Cucumber, Carrot, Cherry Tomatoes, Choice of Dressing *GF 4
Tomato-Basil Caesar, Local Lettuces, Kenny's Asiago, Garlic-Herb Croutons 6
Bibb Salad, Strawberries, Candied Pecans, Goat Cheese, Lemon-Dijon Vinaigrette 6

Valentine's Day Entrée Specials

- Mediterranean Spiced Quail**, Roasted Red Pepper Sauce, Rice, Crispy Artichokes 28
Grilled Lamb Lollipops, Pomegranate Reduction, Roasted Heritage Potatoes,
Fennel, Lemon-Brown Butter Sauce 32
Pan-Seared Sea Scallops, Raspberry Chutney, Asparagus, Radishes & Mint 26
20 oz. Porterhouse Steak for 2, Truffle Fries 42

Entrees

- The Classic Beaumont Dinner**, Our Famous "Yellow-Legged" Fried Chicken &
Two-Year-Old Kentucky-Cured Country Ham, Beaumont Inn Corn Pudding,
House-Seasoned Green Beans 22 Add \$4 for ½ Chicken
Marksbury Farm Pork Chop, Whipped Potatoes, Dijon Cream Sauce 26
Pan-Seared Fresh Salmon, Basil Butter, Citrus-Wilted Spinach, Shaved Almonds *GF 27
8 oz Black & Blue Filet, Blue Cheese Crumbles, Fried Potatoes *GF 35
Add: Crab Cake \$8 5 Grilled Shrimp \$6
Pan-Seared Duck Breast, Whipped Sweet Potatoes, Blackberry Reduction *GF 29

- Sides \$3**, Whipped Potatoes & Cream Gravy, Beaumont Inn Classic Vegetable,
Brown-Butter Brussel Sprouts, Our Famous Corn Pudding, House-Seasoned Green Beans

\$4 Split Plate Charge - 18% Gratuity for Parties of 8 or More - Additional Charges for Special Requests

*GF – Gluten Free

We are a *Kentucky Proud* Restaurant