



Beaumont Inn

Harrodsburg, KY

**Valentine's Day
Sunday, February 14th, 2010**

Appetizers

Spinach & Artichoke Dip

Toasted Crustinis . . . \$7.50

Pork & Cabbage Pot Stickers

Sweet 'n Sour Sauce . . . \$7

Blue Cheese and Bacon Dip

Tortilla Chips . . . \$6

Fried Banana Peppers

Sweet Chili Cocktail Sauce . . . \$5

Classic Shrimp Cocktail

(4) Homemade Cocktail Sauce . . . \$8

Pan-Seared Sea Scallops

Basil Oil & Parm Risotto . . . \$9.50

Entrees

Served W/ Two Sides

Baby Back Ribs

House Specialty. 1/2 Rack . . . \$16

Grilled or Blackened Salmon

6 to 8 oz. Dill Aioli . . . \$14

Classic Beaumont Dinner

"Yellow-Legged" Fried Chicken &
Kentucky-Cured Country Ham . . . \$16

Bacon-Wrapped Filet Mignon

Maitre 'D Butter . . . \$24

Southern Fried Catfish

Homemade Tartar Sauce . . . \$10

Provimi Veal Liver

Carmelized Onions & Bacon . . . \$18

The Kentucky Hot Brown

Toast Point, Turkey, Tomato, Chopped
Country Ham, Mornay Sauce, Bacon . . . \$12

Prime 10 oz. Sirloin

Henry Bain Sauce . . . \$18

Chicken Cordon Beaumont

Chicken Breast Stuffed w/ Country Ham & Swiss
Cheese . . . \$14

Crab Cakes

Chipotle Aioli . . . \$16

Pasta

Penne Pasta Alfredo

Grilled/Blackened Chicken . . \$10

Grilled/Blackened Salmon . . \$13

Grilled Shrimp & Pan-Seared

Sea Scallops . . . \$13

Sides

Caesar Salad

Tomato Aspic

Fresh Garden Salad

Whipped Potatoes

Seasoned Fries

Onion Rings

Slow-Cooked Green Beans

Chef's Specialty Vegetable

Baked Potato (add \$2)

Desserts

General Robert E. Lee

Orange Lemon Cake

A la mode . . . \$5

Beaumont Inn's

Prune Cake

Bourbon Sauce a la mode . . . \$5

Chocolate-Oreo Filo

Sandwich

Chocolate Liqueur Drizzle . . . \$7

Praline-Pecan & Caramel

Ice Cream Puff . . . \$5

\$4 Plate Charge for Split Entrees

**Happy
Valentine's Day
Thanks for Spending
it with us!**