MANSION DINING
Beaumont at Bryn Mawr

STARTERS

MANSION HOUSE SALAD GF DF $4

BEAUMONT CAESAR SALAD $4

BABY KALE SALAD $6

Grapes, Quinoa, Apricots, Walnuts, & Miso Vinaigrette

HALF RUBY RED GRAPEFRUIT Plain $1.5 | Broiled $2

SOUPS OF THE MOMENT Cup $4 | Bowl $6

Soups are Made Daily with The Freshest & Local Ingredients Available

ENTRÉES

ROTISSERIE CHICKEN GF DF $17

Beaumont Slow Cooked Bone-In Chicken, Chef's Signature Chicken Rub

Choice of White or Dark Meat

Choice of Chimichurri or Sauce Forestière

CATCH OF THE WEEK

The Culinary Team Prepares a Seafood Option Weekly

Ask your Server for more Details

6OZ CENTER CUT FILET MIGNON GF DF $29

House-Made Demi-Glace

SIGNATURE CRAB CAKE GF DF Single $22 Double $39

Jumbo Lump Crabmeat, Creole Remoulade

SPINACH & WILD MUSHROOM RAVIOLI $14

Zucchini, Squash, Olives, & House-made Marinara Sauce

BROILED SALMON DF GF $16

Cranberry Chutney

ASK YOUR SERVER ABOUT TODAY'S ENTRÉE SPECIALS

STARCHES

YUKON GOLD MASHED POTATOES $3

FRENCH FRIES $3

ONION RINGS $3

SWEET POTATO WEDGES $3

BAKED IDAHO POTATO $3

VEGETABLES

STEAMED SPINACH $3

SAUTÉED ASPARAGUS $3

Garlic & Onion

COLESLAW $3

MANSION DINING

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BEVERAGES

SWEET TEA	$2.5	LEMONADE	$2.5
UNSWEET ICED TEA	$2.5	DIET LEMONADE	$2.5
UNSWEET DECAF ICED TEA	$2.5	ORANGE JUICE	$2.5
COCA COLA	$2.5	APPLE JUICE	$2.5
DIET COCA COLA	$2.5	CRANBERRY JUICE	$2.5
DIET DECAF COCA COLA	$2.5	PINEAPPLE JUICE	$2.5
GINGER-ALE	$2.5	TOMATO JUICE	$2.5
DIET GINGER-ALE	$2.5	LOW SODIUM V8	$2.5
PERRIER SPARKLING WATER	$3	COFFEE REGULAR/DECAF	$2

GROCERY ITEMS

MILK/ORANGE JUICE

Whole Milk Half Gallon: $6
2% Milk Half Gallon: $6
Skim Milk Half Gallon: $5
Half & Half Quart: $5
Heavy Cream Quart: $6
Orange Juice Half Gallon: $6

FARM FRESH EGGS/BUTTER

1/2 Dozen: $5
Dozen: $9.5
Pound of Butter: $6

FRESH FRUIT

Banana: $0.75
Fuji Apple: $1
Orange: $1

BREAD LOAVES

White Bread: $4
Wheat Bread: $7
Rye Bread: $7
Multigrain Bread: $15
English Muffins: $6
Dozen Rolls: $15

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