

# SOMA DINNER MENU

Soma Restaurant • 978.524.0033 • 256 Cabot Street • Beverly MA 01915 • <http://somabevery.com>

.....updated 12.28.2011

## appetizers

**classic caesar salad** - romaine lettuce, homemade chunky cracked pepper dressing, parmesan cheese, housemade croutons 8 add: chix 12 ~ steak 16 ~ smoky pan seared shrimp & avocado 18

**spiced pear salad** - warm caramelized pears, sliced fennel, baby arugula, candied walnuts, cranberries, bleu cheese, sherry vinaigrette 10

**warm spinach and arugula salad** - goat cheese, candied pecans, lemon-thyme dressing 10

**beet salad** - trio of organic beets, giant beans, greek garlic dressing, baby mixed greens 10

**soma salad** - mixed greens, balsamic vinaigrette, red onions, red & green peppers, carrots, mushrooms, cucumber, herb crisp, house made yogurt 9

**seasonal vegetable soup** - fresh vegetables, vegetable nage, parmesan, extra virgin olive oil 8

**butternut soup** - puree of squash, cranberry reduction, crème fraiche 10

**crabcakes** - panko crusted jonah crab, smoked paprika aioli, fennel, baby tomato, arugula salad 13

**tuna tartare** - sashimi grade tuna, house made truffled potato chips, lemon aioli, avocado, citrus dressing 13

**carpaccio of beef** - arugula, frisee & herb salad, grana padano cheese, wild mushroom cream, fried capers, balsamic reduction 10

**gnocchi** - braised short rib, wild mushrooms, broccolini, port wine sauce, toasted pine nuts, parmesan cheese 11

**fried calamari** - rhode island style, pickled onions, grape tomatoes, fried cherry peppers, arugula, spicy marinara 11

**mussels** - white wine sauce, scallions, tomato, fresh herbs, roasted poblanos, lemon aioli, house cut fries 13

**grilled mediterranean octopus** - wheat berries, citrus, arugula, baby tomatoes, mission fig vinaigrette 13

**salt cod and shrimp fritters** - house made fritters, chunky and spicy tartar sauce, petite salad 12

**wild mushroom arancini** - fried risotto fritters, mushrooms, bacon, parmesan cheese, thyme, frisee & herb salad, creamy alfredo sauce 9

**fish tacos!** - changing weekly, fresh fish prepared in every possible way with ever changing accoutrements **mkt price**

**nachos** - cheddar jack cheese, pickled jalapenos, salsa, sour cream, guacamole, red onion, lettuce 10

**boneless buffalo tenders** - fried chicken tenders, buffalo sauce, bleu cheese, carrot & celery sticks 10

## sandwiches *served with hand out fries or cole slaw*

**classic soma burger** - ½ lb ground black angus sirloin, caramelized onions, slow roasted tomatoes, bacon, pickles, greens, sharp Vermont cheddar cheese 10

**wild mushroom gruyere burger** - ½ lb ground black angus sirloin, sautéed wild mushrooms, gruyere cheese 10

**spicy barbeque burger** - ½ lb ground black angus sirloin, barbeque sauce, caramelized onions, jalapenos, sharp Vermont cheddar cheese 10

**souvlaki wrap (steak or chicken)** - cucumber sauce, romaine, tomato, onion, olives, feta, tomato vinaigrette 10

**grilled cajun catfish wrap** - spicy remoulade, romaine, tomato, red onion, house made ranch dressing 10

**el cubano press** - roast pork, baked ham, lettuce, tomatoes, pickles, cheddar cheese, chipotle remoulade 10

**fried buffalo chicken sandwich** - spicy buffalo sauce, lettuce, tomato, red onion, bleu cheese dressing 9

**grilled chicken panini** - mozzarella cheese, red onion, baby artichokes, arugula, roasted red pepper aioli 9

**grilled steak panini** - cheddar, garlic, roasted red peppers, red onion, wild mushrooms, horseradish aioli 10

**roasted vegetable panini** - assorted fresh roasted vegetables, mozzarella cheese, olive oil, fresh herbs 9

**fresh mozzarella and proscuitto panini** - oven roasted tomatoes, fresh basil, fresh house made mozzarella, proscuitto, olive tapenade 10

**blackened salmon BLT** - crispy seared blackened salmon, lettuce, tomato, bacon dijon aioli 12

**quesadilla (steak, chicken, or vegetable)** - house made grilled pita, cheddar jack cheeses, sour cream, salsa, guacamole 11

## entrees

**shrimp pasta** - fresh hand cut pappardelle, pan seared shrimp, broccoli rabe, pancetta, baby tomato, marsala wine cream sauce 23

**blackened chicken pasta** - fresh hand cut pappardelle, blackened chicken, roasted red peppers, broccolini, poblanos, smoked gouda cream sauce 22

**fresh vegetable pasta** - fresh hand cut pappardelle, fresh seasonal vegetables, fresh basil tomato cream sauce, fresh herbs, grana padano cheese 17

**wild mushroom ravioli** - fresh hand made ravioli, baby spinach, asparagus, baby tomatoes, mushroom cream sauce, parmesan cheese 24

**chicken under a brick** - cheesy potato cake, haricot verts, baby tomatoes, bacon, chicken sauce 21

**scallops** - pan seared day boat scallops, pumpkin sage ravioli, butternut squash puree, baby spinach cranberry reduction 25

**salmon** - pan seared organic raised salmon, house made gnocchi, roasted tomato, sicilian olives, baby spinach, lemon herb sauce 24

**cajun grilled trout** - grilled farm raised, organic trout, roasted garlic mashed potatoes, haricot verts, buree blanc 23

**short rib** - braised short rib, celery root puree, swiss chard, port wine sauce, fried onions 24

**NY sirilion** - grilled new york strip, roasted potatoes, broccoli rabe, wild mushrooms, baby tomatoes, red wine reduction 25

**filet of beef tenderloin** - wild mushroom risotto, grilled asparagus, sauce périgueux 27

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## specialty pizza

**margherita** - red sauce, fresh mozzarella, basil, olive oil  
9 / 12 / 16

**barbecue chicken** - bbq sauce, mozzarella, roasted chicken, red and green onions, smoked gouda 10 / 13 / 17

**grilled steak and gorgonzola** - red sauce, mozzarella, grilled steak, red onions, arugula, gorgonzola, balsamic reduction  
11 / 14 / 18

**quattro formaggi** - red sauce, mozzarella, fontina, asiago, ricotta fresh basil 9 / 12 / 16

**italian** - red sauce, mozzarella, asiago, sopressata, cappicola, pancetta 11 / 14 / 18

**wild mushroom** - red sauce, mozzarella, wild mushrooms, fontina, truffle oil, fresh thyme 11 / 14 / 18

**fire roasted vegetable** - red sauce, mozzarella, roasted red peppers, zucchini, mushrooms, red onions,

garlic 10 / 13 / 17

**greek (chicken, steak, or meatless)** - feta cream sauce, baby artichokes, olives, fresh tomatoes, baby spinach, mozzarella cheese, feta cheese 10 / 13 / 17

**garlic shrimp** - garlic and olive oil, pan seared shrimp, broccolini, fontina cheese 11 / 14 / 18

**pesto - (chicken, shrimp or vegetarian)** - arugula pesto, roasted peppers, arugula, fontina cheese 11 / 14 / 18

**mushroom and sausage** - roasted red peppers, goat cheese, spinach 11 / 14 / 18

**chicken parmesan** - fried chicken breast, marinara sauce, mozzarella, parmesan 10 / 13 / 17

**buffalo chicken** - fried chicken breast, hot and tangy buffalo sauce, bleu cheese 10 / 13 / 17

## a la carte pizza

individual \$8

12 inch \$10

16 inch \$13

## TOPPINGS 1.50 / 2.50 / 3.50

### cheeses

mozzarella

fresh mozzarella

fontina

gorgonzola

goat

ricotta

pepper jack

feta

asiago

cheddar

provolone

smoked gouda

### meats & fish

pepperoni

sopressata

roasted chicken

bacon

pancetta

grilled steak

anchovy

baked ham

cappicola

prosciutto

sausage

shrimp (add a \$1)

### vegetables, herbs, etc...

roasted garlic

capers

pineapple

green / red peppers

baby artichokes

zucchini

corn

kalamata olives

fresh garlic

fresh tomato

arugula

red / white onions

fresh basil

scallions

baby spinach

wild mushrooms

pinneapple

roasted tomato

jalapenos

caramelized onions

broccolini

### sides

bowl of hand cut fries with rosemary salt 6

assorted offering of tasty dips with crusty ciabatta 6

mashed potatoes (add cheese for an extra \$1) 4

cole slaw 4

fresh pan seared vegetables 5

petite salad of lettuces w/ sherry vinaigrette 4

*Consuming raw or undercooked proteins may increase your risk of food borne illness.*

*In an effort to support our local economy, we utilize seafood from the Gloucester day boats and organic produce from local farms and farmers markets when available.*

*Ask to consult the chef regarding vegetarian options or other dietary concerns.*

*18% gratuity may be added to parties of six or more*

*To join our mailing list, please visit our website at [somabevery.com/contact](http://somabevery.com/contact)*

**Before placing your order, please inform your server if a person in your party has a food allergy**