

Serving our guests
since 1988



Breakfast, Lunch
and Dinner Daily

APPETIZERS

TODAY'S SOUP	6	SMOKED SALMON FLATBREAD	12
VEGETARIAN BLACK BEAN CHILI ^{GF V}	5	Red Onions / Capers / Pea Tendrils / Dill Lemon Horseradish Cream	
Sour Cream / Amish Sharp Cheddar / Scallions		OVEN ROASTED WILD MUSHROOMS ^{GF V}	11
JUMBO LUMP CRAB CAKES	13	White Wine / Garlic / Peppercorn Boursin	
Tartar Sauce		FRIED CALAMARI	10
HOISIN BEEF TENDERLOIN LETTUCE WRAPS * ^{GF}	10	Pepperoncini / Cocktail Sauce	
Sushi Rice / Pickled Vegetables / Crushed Almonds		ROASTED CAULIFLOWER ^{GF V}	9
		Whipped Feta & Chevre / Spring Pea Pesto Lemon Zest	

SIDE SALADS

CAESAR	7
Romaine / Parmesan / Croutons	
SPINACH ^{GF}	7
Crispy Prosciutto / Orange Segments Shaved Parmesan / Hazelnut Vinaigrette	
ARUGULA & KALE ^{GF V}	8
Strawberries / Zingerman's Chevre / Almonds Strawberry-Kiwi Vinaigrette	
BUTTER CRUNCH LETTUCE ^V	7
Bleu / Crostini / Red Onion / Lemon Poppy Seed Dressing	

see our
Chalkboard
for today's features

ENTREE SALADS

PULLED CHICKEN	17
Mixed Greens / Port Soaked Cranberries / Wild Rice Almonds / Crispy Won Tons Maple & English Mustard Vinaigrette	
CHOPPED DOC GREENE ^{GF V}	
Bibb / Artichokes / Tomatoes / Egg Mushrooms / Shallot Vinaigrette	
w/ Grilled Chicken Breast	17
w/ Sauteed Shrimp	19
w/ Grilled Tenderloin *	19
CAESAR	
Romaine / Parmesan / Croutons	
w/ Grilled Chicken Breast	17
w/ Sauteed Shrimp	19
w/ Salmon * 4 oz. / 8 oz.	20 / 26
MEDITERRANEAN QUINOA BOWL ^V	17
Baby Kale / Red Onions / Heirloom Tomatoes Kalamata Olives / Garbanzo Beans / Cucumbers Michigan Feta / Tahini-Basil Yogurt	

MAIN COURSES

JUMBO LUMP CRAB CAKE	26
Mustard Aioli / Salt Roasted Fingerling Potatoes Market Vegetables	
MACADAMIA CRUSTED MICHIGAN RAINBOW TROUT	25
Coconut Sticky Rice / Micro Cilantro Cucumber-Mango Salsa	
CREOLE GULF SHRIMP LINGUINE	21
Tomatoes / Parmesan Baby Spinach / Spicy Cream	
CHIPOTLE HONEY GLAZED SALMON * ^{GF}	26
Sweet Potatoes / Grapefruit / Avocado / Pepitas	
KOBE MEATLOAF	19
Mashed Potatoes / Portobello / Shallots Market Vegetables / Cabernet Wine Sauce	
SEARED 8oz PRIME FLAT IRON STEAK *	25
Wasabi-Mashed Potato Spring Roll / Broccolini Edamame / Bell Peppers / Japanese BBQ Sauce	
PEPPERCORN CRUSTED FILET MIGNON * ^{GF}	28
Herb Roasted Fingerling Potatoes / Broccoli Gorgonzola Port Butter	
GRILL BURGER *	16
Arugula / Grilled Onion / Gorgonzola Roasted Garlic Aioli / House Cut Fries	
ROASTED OTTO'S FARM CHICKEN BREAST	21
Cauliflower Rice Pilaf / Pea Tendrils Demi Glace	
PANKO PARMESAN TURKEY CUTLET	20
Basil Rice / Arugula Watercress Salad Lemon Citrus Vinaigrette	
PAN SEARED SEA SCALLOPS *	27
Farro Tabbouleh / Harissa Carrot Puree Herb Gremolata	

V - Vegetarian

GF - Gluten Free

* State of Michigan Requirement: These items may be served raw or undercooked. Consuming undercooked seafood, eggs and meat may increase your risk of food borne illness especially if you have certain medical conditions.

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