

Serving our guests
since 1988



Breakfast, Lunch
and Dinner Daily

BREAKFAST SPECIALTIES

JUMBO LUMP CRAB CAKE BENEDICT * Tomatoes / Hollandaise	18
CLASSIC EGGS BENEDICT * Canadian Bacon / Hollandaise	12
BREAKFAST BURRITO Brown Rice / Sweet Potatoes / Bell Peppers Egg Whites / Refried Black Beans Monterey Jack / Salsa	12
BANANAS FOSTER FRENCH TOAST ^V Candied Pecans / Cinnamon	12
TWO EGGS * / CHOICE OF MEAT James Beard's Hash Browns Wolferman's English Muffin	11
CORNED BEEF HASH * Poached Eggs / Amish Sharp Cheddar Scallions / Wolferman's English Muffin	15
MULTIGRAIN PANCAKES ^V Pear Compote / Spiced Syrup	12

see our
Chalkboard
for today's features

OMELETTES & SCRAMBLES

MAY BE ORDERED WITH EGG WHITES ONLY
SERVED WITH WOLFERMAN'S ENGLISH MUFFIN

JUMBO LUMP CRAB OMELETTE Wild Mushrooms / Baby Spinach / Tomatoes / Gouda	14
CALIFORNIA OMELETTE Oven Roasted Turkey / Avocado Basil / Feta	11
VEGETABLE SCRAMBLE ^V Shiitakes / Leeks / Tomatoes / Baby Spinach Garlic Herb Chevre	10
NEW YORK SMOKED SALMON SCRAMBLE Red Onion / Dill / Cream Cheese	11

FRUIT & GRAINS

FRESH FRUIT BOWL ^{GF V}	7
SEASONAL BERRIES ^{GF V}	8
STEELCUT OATMEAL ^V Brown Sugar / Raisins Seasonal Fruit	6 8
CHIA SEED GRANOLA / GREEK YOGURT ^V Almonds / Honey / Seasonal Fruit	8

SIDES

JAMES BEARD'S HASH BROWNS	3
SPECIALTY LINK SAUSAGE	5
HICKORY SMOKED BACON	5
CANADIAN BACON	4
TOAST Sourdough / Rye Multi Grain / Wolferman's English Muffin	2
PURE MICHIGAN MAPLE SYRUP additional servings	1

DRINKS

BHG BLOODY MARY 9 House Infused Pepper Vodka Sriracha / Major Peters Worcestershire Mild Pepper Olive	AUTUMN MULE 13 Absolut Mandarin Ginger Beer / Lime Cranberry Orange
PEACHY KEEN 9 Peach Nectar Peach Schnapps / Cava	CIDER-MOSA 8 Blake's Flannel Mouth Cider Orange Juice
MIAMI SUNRISE 9 Malibu / Triple Sec Grenadine Pineapple Juice	GRAND MIMOSA 10 Champagne Grand Marnier Fresh Squeezed Orange Juice

ENTREE SALADS

PULLED CHICKEN Mixed Greens / Port Soaked Cranberries Wild Rice / Almonds / Crispy Won Tons Maple & English Mustard Vinaigrette	14
CHOPPED DOC GREENE ^{GF V} Bibb / Artichokes / Tomatoes / Egg / Mushrooms Shallot Vinaigrette w/ Grilled Chicken Breast	14 16 16
CAESAR Romaine / Parmesan / Croutons w/ Grilled Chicken Breast w/ Sauteed Shrimp w/ Salmon * 4 oz.	14 16 17
THAI GRAINS ^V Freekeh / Quinoa / Red Pepper / Carrot / Red Onion Edamame / Red Cabbage / Kale / Pepitas Thai Peanut Vinaigrette	14
HARVEST COBB ^{GF} Kale / Shaved Brussels Sprouts / Bacon / Red Pears Pecans / Bleu Cheese / Egg / Honey Dijon Vinaigrette	14

LUNCH ENTREES

PECAN CRUSTED RAINBOW TROUT Herb Roasted Vegetables / Apple Gastrique	19
KOBE MEATLOAF James Beard's Hash Browns / Portobello / Shallots Market Vegetables / Cabernet Wine Sauce	15
CREOLE GULF SHRIMP LINGUINE Tomatoes / Parmesan / Baby Spinach / Spicy Cream	17

SANDWICHES

SERVED WITH FRIES OR FRESH FRUIT

BHG BURGER * Amish Sharp Cheddar / Bleu Smoked Gouda / Gruyere / Jack	14
SALMON BURGER Tomato / Cucumber / Lettuce / Tartar Sauce	15
BHG BLT Hickory Smoked Bacon / Scrambled Eggs Avocado / Amish Sharp Cheddar / Tomato Arugula / Mayo / Multi Grain / Fresh Fruit	13
JUMBO LUMP CRAB MELT Gruyere / Tomatoes / Sourdough	20

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.

www.BeverlyHillsGrill.com