

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	13
BREAKFAST TACOS ^{GF} Scrambled Eggs / Black Beans Roasted Corn Relish Avocado Sour Cream / Queso Fresco	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
CORN FLAPS ^V Sweetened Chevre / Strawberries Strawberry Rhubarb Puree	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
LOBSTER OMELETTE Bell Peppers / Corn / Jalapeno Avocado / Pepper Jack	13
VEGETABLE SCRAMBLE ^V Shiitakes / Leeks / Tomatoes / Baby Spinach Garlic Herb Chevre	11
NEW YORK SMOKED SALMON SCRAMBLE Red Onion / Dill / Cream Cheese	12

— 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	TURNING VIOLET 13 Smirnoff Blueberry Vodka Lavendar Simple Syrup Lime
ABSOLUTELY SUMMER 14 Absolut Lime Absolut Juice Strawberry Lemonade	GRAND MIMOSA 12 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	15
CHOPPED DOC GREENE ^{GF V} Bibb / Artichokes / Tomatoes / Egg / Mushrooms Shallot Vinaigrette w/ Grilled Chicken Breast w/ Sautéed Shrimp w/ Grilled Tenderloin *	15 17 17
CAESAR Romaine / Parmesan / Croutons w/ Grilled Chicken Breast w/ Salmon * 4 oz.	15 18
SHRIMP, STRAWBERRY & QUINOA ^{GF} Arugula / Spinach / Basil Pistachios / Chevre / White Balsamic Vinaigrette	16
SEARED TUNA * ^{GF} Mixed Greens / Carrot / Red Onion / Edamame Red Pepper / Wasabi Peas / Sesame-Lime Vinaigrette	17

LUNCH ENTREES

PAN SEARED WALLEYE ^{GF} Roasted Redskin Potatoes / Tomato / Kale Corn / Peas / Tomato Fennel Broth / Microgreens	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
LOBSTER MELT Lobster Salad / Parmesan / Sourdough	18

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