

Serving our guests
since 1988



Breakfast, Lunch
and Dinner Daily

APPETIZERS

TODAY'S SOUP	6	HOISIN BEEF TENDERLOIN LETTUCE WRAPS * GF	10
		Sushi Rice / Pickled Vegetables / Crushed Almonds	
GAZPACHO ^{GF V}	5 / 7	OVEN ROASTED WILD MUSHROOMS ^{GF V}	11
Sour Cream / Tortilla Strips		White Wine / Garlic / Peppercorn Boursin	
JUMBO LUMP CRAB CAKES	14	FRIED CALAMARI	10
Tartar Sauce		Pepperoncini / Cocktail Sauce	
AVOCADO CRAB TOAST	12	ROASTED CAULIFLOWER ^{GF V}	9
Crab Salad / Avocado / Pickled Red Onion		Whipped Feta & Chevre / Pea Pesto	
Sourdough / Microgreens		Charred Lemon	

SIDE SALADS

CAESAR	7
Romaine / Parmesan / Croutons	
SPINACH ^{GF}	7
Crispy Prosciutto / Orange Segments	
Shaved Parmesan / Hazelnut 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/ Salmon * 4 oz. / 8 oz.	20 / 26
SHRIMP, STRAWBERRY & QUINOA ^{GF}	19
Arugula / Spinach / Basil	
Pistachios / Chevre / White Balsamic Vinaigrette	
SEARED TUNA * ^{GF}	20
Mixed Greens / Carrot / Red Onion	
Edamame / Red Pepper / Wasabi Peas	
Sesame-Lime Vinaigrette	

MAIN COURSES

TOGARASHI SEARED TUNA * ^{GF}	28
Vegetable Quinoa Salad / Wakame	
Dry Shiitake Mushrooms / Wasabi Vinaigrette	
PAN SEARED WALLEYE ^{GF}	25
Roasted Redskin Potatoes / Tomato / Kale	
Corn / Peas / Tomato Fennel Broth / Microgreens	
CREOLE GULF SHRIMP LINGUINE	21
Tomatoes / Parmesan	
Baby Spinach / Spicy Cream	
CHIPOTLE HONEY GLAZED SALMON * ^{GF}	26
Sweet Potatoes / Grapefruit / Avocado / Pepitas	
KOBE MEATLOAF	20
Mashed Potatoes / Portobello / Shallots	
Market Vegetables / Cabernet Wine Sauce	
VEAL SALTIMBOCCA	29
Fingerling Potatoes / Artichokes	
Grape Tomatoes / Asparagus / Crispy Prosciutto	
Lemon Sage White Wine Butter Sauce	
PEPPERCORN CRUSTED FILET MIGNON * ^{GF}	30
Herb Roasted Fingerling Potatoes / Broccoli	
Boursin Cheese	
GRILL BURGER *	16
Arugula / Grilled Onion / Gorgonzola	
Roasted Garlic Aioli / House Cut Fries	
ROASTED AIRLINE CHICKEN BREAST ^{GF}	21
Golden Raisin Cous Cous	
Apricot Mostarda / Basil Oil	
PANKO CRUSTED TURKEY CUTLET	20
Basil Rice / Arugula & Watercress Salad	
Lemon Citrus Vinaigrette	

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