

Serving our guests
since 1988



Breakfast, Lunch
and Dinner Daily

APPETIZERS

CREAMY TOMATO SOUP	5 / 7	OVEN ROASTED WILD MUSHROOMS ^{GF V}	11
CHICKEN NOODLE SOUP	5 / 7	White Wine / Garlic / Peppercorn Boursin	
SRIRACHA CHICKEN LETTUCE WRAPS ^{GF}	10	FRIED CALAMARI	10
Cauliflower Rice / Pickled Vegetables		Pepperoncini / Cocktail Sauce	
Shiitake Mushrooms / Crushed Peanuts		JUMBO LUMP CRAB CAKES	14
AVOCADO CRAB TOAST	12	Tartar Sauce	
Crab Salad / Avocado / Pickled Red Onion		ROASTED CAULIFLOWER ^{GF V}	9
Sourdough / Microgreens		Whipped Feta & Chevre / Basil Pesto / 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	

MAIN COURSES

CREOLE GULF SHRIMP LINGUINE	22
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	
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 CHICKEN BREAST ^{GF}	22
Cauliflower-Chevre Mashed Potatoes	
Baby Carrots / Green Beans	
Herb Demi-Glace	
PANKO CRUSTED TURKEY CUTLET	21
Basil Rice / Arugula & Watercress Salad	
Citrus Balsamic Vinaigrette	
JUMBO LUMP CRABCAKE	29
Fingerlings / Asparagus	
Avocado Corn Salsa / Charred Lemon	

see our
Chalkboard
for today's features

ENTREE SALADS

PULLED CHICKEN	18
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	18
w/ Sauteed Shrimp	21
w/ Grilled Tenderloin *	21
CAESAR	
Romaine / Parmesan / Croutons	
w/ Grilled Chicken Breast	18
w/ Salmon * 4 oz. / 8 oz.	20 / 26

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