

Serving our guests
since 1988



Breakfast, Lunch
and Dinner Daily

APPETIZERS

TODAY'S SOUP

VEGETARIAN BLACK BEAN CHILI ^{GF V}
Sour Cream / Amish Sharp Cheddar / Scallions

JUMBO LUMP CRAB CAKES
Tartar Sauce

CALIFORNIA BRUSCHETTA ^V
Fig-Chevre / Apples / Caramelized Onions
Balsamic Glaze / Micro Arugula / Cracked Pepper
Focaccia

6 HOISIN BEEF TENDERLOIN LETTUCE WRAPS * ^{GF} **10**
Sushi Rice / Pickled Vegetables / Crushed Almonds

5 OVEN ROASTED WILD MUSHROOMS ^{GF V} **11**
White Wine / Garlic / Peppercorn Boursin

13 FRIED CALAMARI **10**
Pepperoncini / Cocktail Sauce

12 ROASTED CAULIFLOWER ^{GF V} **9**
Whipped Feta & Chevre / Kale Pesto
Charred Lemon

SIDE SALADS

CAESAR **7**
Romaine / Parmesan / Croutons

SPINACH ^{GF} **7**
Crispy Prosciutto / Orange Segments
Shaved Parmesan / Hazelnut Vinaigrette

ARUGULA & KALE ^{GF V} **8**
Figs / Fuji Apple / Almonds / Zingerman's Chevre
Pear Vinaigrette

BUTTER CRUNCH LETTUCE ^V **7**
Bleu / Crostini / Red Onion / Lemon Poppy Seed Dressing

MAIN COURSES

JUMBO LUMP CRAB CAKE **28**
Mustard Aioli / Salt Roasted Fingerling Potatoes
Market Vegetables

PROSCIUTTO WRAPPED MICHIGAN RAINBOW TROUT **25**
Farro / Brown Rice / Apples / Butternut Squash
Brussels Sprouts / Sage Brown Butter

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

OVERNIGHT BRAISED SHORT RIB ^{GF} **27**
Chevre Cauliflower Mashed / Figs / Apples
Kale / Brussels Sprouts / Fig Demi Glace

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 ^{GF} **21**
Butternut Squash Puree
Caramelized Pearl Onions / Swiss Chard
Port Roasted Grape Sauce

PANKO PARMESAN TURKEY CUTLET **20**
Basil Rice / Arugula Watercress Salad
Lemon Citrus Vinaigrette

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**

Harvest Cobb ^{GF} **17**
Kale / Shaved Brussels Sprouts / Hickory Smoked Bacon
Apples / Pecans / Bleu Cheese / Egg
Cider Dijon 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.

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