

Serving our guests
since 1988



Breakfast, Lunch
and Dinner Daily

APPETIZERS

TODAY'S SOUP	6	SMOKED SALMON FLATBREAD	12
VEGETARIAN BLACK BEAN CHILI ^{GF V}	5	Fresh Buffalo Mozzarella / Roasted Tomatoes Dill / Arugula	
Sour Cream / Amish Sharp Cheddar / Scallions		OVEN ROASTED WILD MUSHROOMS ^{GF V}	11
JUMBO LUMP CRAB CAKES	13	White Wine / Garlic / Peppercorn Boursin	
Tartar Sauce		FRIED CALAMARI	10
HOISIN BEEF TENDERLOIN LETTUCE WRAPS * ^{GF}	10	Pepperoncini / Cocktail Sauce	
Sushi Rice / Pickled Vegetables / Crushed Almonds		ROASTED CAULIFLOWER ^{GF V}	9
		Whipped Feta & Chevre / Scallions	

SIDE SALADS

CAESAR	7
Romaine / Parmesan / Croutons	
SPINACH ^{GF}	7
Crispy Prosciutto / Orange Segments Shaved Parmesan / Hazelnut Vinaigrette	
ARUGULA & KALE ^{GF V}	8
Apples / Walnuts / Dried Cherries / Chevre Cider Balsamic 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}	17
Bibb / Artichokes / Tomatoes / Egg Mushrooms / Shallot Vinaigrette	
w/ Grilled Chicken Breast	19
w/ Sauteed Shrimp	19
w/ Grilled Tenderloin *	19
CAESAR	17
Romaine / Parmesan / Croutons	
w/ Grilled Chicken Breast	19
w/ Sauteed Shrimp	19
w/ Salmon * 4 oz. / 8 oz.	20 / 26
GREENS & GRAINS ^V	16
Kale / Brussels Sprouts / Red Cabbage / Mixed Grains Daikon Seeds / Golden Raisins / Honey-Dijon Vinaigrette	

MAIN COURSES

JUMBO LUMP CRAB CAKE	26
Mustard Aioli / Salt Roasted Fingerling Potatoes Market Vegetables	
WALNUT CRUSTED MICHIGAN RAINBOW TROUT	24
Butternut Squash Puree / Brussels Sprouts Apple / Fennel / Honey-Dijon Vinaigrette	
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	
SEARED 8oz PRIME FLAT IRON STEAK * ^{GF}	24
Sticky Rice / Stir Fry Vegetables Pickled Ginger / Japanese BBQ Sauce	
PEPPERCORN CRUSTED FILET MIGNON * ^{GF}	28
Herb Roasted Fingerling Potatoes / Broccoli Gorgonzola Port Butter	
GRILL BURGER *	16
Prime Black Angus / Arugula / Grilled Onion Gorgonzola / Roasted Garlic Aioli House Cut Fries	
ROASTED OTTO'S FARM CHICKEN BREAST	21
Baked Acorn Squash / Stuffing / Natural Jus	
PANKO PARMESAN TURKEY CUTLET	20
Basil Rice / Arugula Watercress Salad Lemon Citrus Vinaigrette	
OVERNIGHT BRAISED LAMB ^{GF}	25
Parsnip Puree / Brussels Sprouts Roasted Butternut Squash / Natural Sauce	

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