

Serving our guests  
since 1988



Breakfast, Lunch  
and Dinner Daily

## APPETIZERS

<b>TODAY'S SOUP</b>	6	<b>HOISIN BEEF TENDERLOIN LETTUCE WRAPS * GF</b>	10
		Sushi Rice / Pickled Vegetables / Crushed Almonds	
<b>GAZPACHO</b> GF V	6 / 7	<b>OVEN ROASTED WILD MUSHROOMS</b> GF V	11
Sour Cream / Tortilla Strips		White Wine / Garlic / Peppercorn Boursin	
<b>JUMBO LUMP CRAB CAKES</b>	14	<b>FRIED CALAMARI</b>	10
Tartar Sauce		Pepperoncini / Cocktail Sauce	
<b>CALIFORNIA BRUSCHETTA</b> V	12	<b>ROASTED CAULIFLOWER</b> GF V	9
Fig-Chevre / Apples / Caramelized Onions		Whipped Feta & Chevre / Pea Pesto	
Balsamic Glaze / Micro Arugula / Cracked Pepper		Charred Lemon	
Focaccia			

## SIDE SALADS

<b>CAESAR</b>	7
Romaine / Parmesan / Croutons	
<b>SPINACH</b> GF	7
Crispy Prosciutto / Orange Segments	
Shaved Parmesan / Hazelnut Vinaigrette	
<b>BUTTER CRUNCH LETTUCE</b> V	7
Bleu / Crostini / Red Onion / Lemon Poppy Seed Dressing	

see our  
**Chalkboard**  
for today's features

## ENTREE SALADS

<b>PULLED CHICKEN</b>	17
Mixed Greens / Port Soaked Cranberries / Wild Rice	
Almonds / Crispy Won Tons	
Maple & English Mustard Vinaigrette	
<b>CHOPPED DOC GREENE</b> GF V	
Bibb / Artichokes / Tomatoes / Egg	
Mushrooms / Shallot Vinaigrette	
w/ Grilled Chicken Breast	17
w/ Sauteed Shrimp	19
w/ Grilled Tenderloin *	19
<b>CAESAR</b>	
Romaine / Parmesan / Croutons	
w/ Grilled Chicken Breast	17
w/ Sauteed Shrimp	19
w/ Salmon * 4 oz. / 8 oz.	20 / 26
<b>THAI</b> GF V	16
Kale / Napa Cabbage / Cilantro / Carrots	
Peppers / Edamame / Watermelon Radish	
Thai Peanut Vinaigrette	
<b>CALIFORNIA COBB</b> GF	17
Romaine / Kale / Egg / Bacon / Grape Tomatoes	
Chickpeas / Chevre / Pepitas / Red Wine Vinaigrette	

## MAIN COURSES

<b>JUMBO LUMP CRAB CAKE</b>	30
Mustard Aioli / Salt Roasted Fingerling Potatoes	
Market Vegetables	
<b>MICHIGAN RAINBOW TROUT</b> GF	25
Quinoa / Cucumber / Grape Tomatoes	
Chickpeas / Kale / Lemon Vinaigrette / Basil Oil	
<b>CREOLE GULF SHRIMP LINGUINE</b>	21
Tomatoes / Parmesan	
Baby Spinach / Spicy Cream	
<b>CHIPOTLE HONEY GLAZED SALMON * GF</b>	26
Sweet Potatoes / Grapefruit / Avocado / Pepitas	
<b>KOBE MEATLOAF</b>	19
Mashed Potatoes / Portobello / Shallots	
Market Vegetables / Cabernet Wine Sauce	
<b>BRAISED LAMB SHANK</b> GF	28
Anson Mills Polenta / Roasted Corn / Onion	
Tomato / Cilantro / Adobo Sauce	
<b>PEPPERCORN CRUSTED FILET MIGNON * GF</b>	28
Herb Roasted Fingerling Potatoes / Broccoli	
Gorgonzola Port Butter	
<b>GRILL BURGER *</b>	16
Arugula / Grilled Onion / Gorgonzola	
Roasted Garlic Aioli / House Cut Fries	
<b>ROASTED OTTO'S FARM CHICKEN BREAST</b> GF	21
Sticky Rice / Broccolini / Carrots / Peppers	
Scallions / Honey-Ginger Glaze	
<b>PANKO PARMESAN TURKEY CUTLET</b>	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](http://www.BeverlyHillsGrill.com)