

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 | |
| CREAM OF TOMATO | 6 / 7 | OVEN ROASTED WILD MUSHROOMS GF V | 11 |
| | | White Wine / Garlic / Peppercorn Boursin | |
| JUMBO LUMP CRAB CAKES | 14 | FRIED CALAMARI | 10 |
| Tartar Sauce | | Pepperoncini / Cocktail Sauce | |
| CALIFORNIA BRUSCHETTA V | 12 | ROASTED CAULIFLOWER GF V | 9 |
| Fig-Chevre / Apples / Caramelized Onions | | Whipped Feta & Chevre / Pea Pesto | |
| Balsamic Glaze / Micro Arugula / Cracked Pepper | | Charred Lemon | |
| Focaccia | | | |

SIDE SALADS

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| 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

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|---|---------|
| 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 |
| THAI GF V | 16 |
| Kale / Napa Cabbage / Cilantro / Carrots | |
| Peppers / Edamame / Watermelon Radish | |
| Thai Peanut Vinaigrette | |
| CALIFORNIA COBB GF | 17 |
| Romaine / Kale / Egg / Bacon / Grape Tomatoes | |
| Chickpeas / Chevre / Pepitas / Red Wine Vinaigrette | |

MAIN COURSES

| | |
|--|----|
| JUMBO LUMP CRAB CAKE | 30 |
| Mustard Aioli / Salt Roasted Fingerling Potatoes | |
| Market Vegetables | |
| MICHIGAN RAINBOW TROUT GF | 25 |
| Quinoa / Cucumber / Grape Tomatoes | |
| Chickpeas / Kale / Lemon Vinaigrette / Basil Oil | |
| 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 | |
| BRAISED LAMB SHANK GF | 28 |
| Anson Mills Polenta / Roasted Corn / Onion | |
| Tomato / Cilantro / Adobo Sauce | |
| 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 |
| Sticky Rice / Broccolini / Carrots / Peppers | |
| Scallions / Honey-Ginger Glaze | |
| PANKO PARMESAN 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