

Serving our guests
since 1988



Breakfast, Lunch
and Dinner Daily

APPETIZERS

TODAY'S SOUP	6 / 7
VEGETARIAN BLACK BEAN CHILI ^{GF V} Sour Cream / Amish Sharp Cheddar / Scallions	5 / 6
JUMBO LUMP CRAB CAKES Tartar Sauce	13
HOISIN BEEF TENDERLOIN LETTUCE WRAPS * ^{GF} Sushi Rice / Pickled Vegetables / Crushed Almonds	10
FRIED CALAMARI Pepperoncini / Cocktail Sauce	10
OVEN ROASTED WILD MUSHROOMS ^{GF V} White Wine / Garlic / Peppercorn Boursin	11
ROASTED CAULIFLOWER ^{GF V} Whipped Feta & Chevre / Spring Pea Pesto / Lemon Zest	9

SIDE SALADS

CAESAR Romaine / Parmesan / Croutons	7
SPINACH ^{GF} Crispy Prosciutto / Orange Segments Shaved Parmesan / Hazelnut Vinaigrette	7
ARUGULA & KALE ^{GF V} Strawberries / Zingerman's Chevre / Almonds Strawberry-Kiwi Vinaigrette	8
BUTTER CRUNCH LETTUCE ^V Bleu / Crostini / Red Onion / Lemon Poppy Seed Dressing	7

ENTREE SALADS

PULLED CHICKEN Mixed Greens / Port Soaked Cranberries / Wild Rice Almonds / Crispy Won Tons Maple & English Mustard Vinaigrette	14
CHOPPED DOC GREENE ^{GF V} Bibb / Artichokes / Tomatoes / Egg / Mushrooms Shallot Vinaigrette	14
w/ Grilled Chicken Breast	16
w/ Sauteed Shrimp	16
w/ Grilled Tenderloin *	16
CAESAR Romaine / Parmesan / Croutons	14
w/ Grilled Chicken Breast	16
w/ Sauteed Shrimp	17
w/ Salmon * 4 oz.	14
Mediterranean Quinoa Bowl ^V Baby Kale / Red Onions / Heirloom Tomatoes Kalamata Olives / Garbanzo Beans / Cucumbers Michigan Feta / Tahini-Basil Yogurt	14

ENTREES

MACADAMIA CRUSTED MICHIGAN RAINBOW TROUT Coconut Sticky Rice / Micro Cilantro Cucumber-Mango Salsa	19
KOBE MEATLOAF James Beard's Hash Browns / Portobello / Shallots Market Vegetables / Cabernet Wine Sauce	15
CREOLE GULF SHRIMP LINGUINE Tomatoes / Parmesan / Baby Spinach Spicy Cream	17

see our
Chalkboard
for today's features

BREAKFAST @ LUNCH

JUMBO LUMP CRAB CAKE BENEDICT * Tomatoes / Hollandaise	18
CORNED BEEF HASH / POACHED EGGS * Amish Sharp Cheddar / Scallions Wolferman's English Muffin	15
OMELETTE OF THE DAY * Fresh Fruit / Wolferman's English Muffin	MKT
BHG BLT Hickory Smoked Bacon / Scrambled Eggs Avocado / Amish Sharp Cheddar / Tomato Arugula / Multi Grain / Fresh Fruit	13

SANDWICHES

Served with Fries or Fresh Fruit

SALMON BURGER * Tomato / Cucumber / Lettuce / Tartar Sauce	15
BHG BURGER * Amish Sharp Cheddar / Bleu Smoked Gouda / Swiss / Jack	14
Portobello Caprese ^V Spinach / Tomato / Grilled Onion Buffalo Mozzarella / Basil-Garlic Balsamic Spread Sourdough	11
Turkey Club Bacon-Onion Jam / Arugula / Tomatoes Roasted Garlic Aioli / Sourdough	12
JUMBO LUMP CRAB MELT Swiss / Tomatoes / Sourdough	20

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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