

Serving our guests  
since 1988



Breakfast, Lunch  
and Dinner Daily

## APPETIZERS

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

## SIDE SALADS

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

## ENTREE SALADS

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

## ENTREES

<b>MACADAMIA CRUSTED MICHIGAN RAINBOW TROUT</b> Coconut Sticky Rice / Micro Cilantro Cucumber-Mango Salsa	18
<b>KOBE MEATLOAF</b> James Beard's Hash Browns / Portobello / Shallots Market Vegetables / Cabernet Wine Sauce	15
<b>CREOLE GULF SHRIMP LINGUINE</b> Tomatoes / Parmesan / Baby Spinach Spicy Cream	17

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

## BREAKFAST @ LUNCH

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

## SANDWICHES

Served with Fries or Fresh Fruit

<b>SALMON BURGER</b> * Tomato / Cucumber / Lettuce / Tartar Sauce	15
<b>BHG BURGER</b> * Amish Sharp Cheddar / Bleu Smoked Gouda / Swiss / Jack	14
<b>PORTOBELLO CAPRESE</b> <sup>V</sup> Spinach / Tomato / Grilled Onion Buffalo Mozzarella / Basil-Garlic Balsamic Spread Sourdough	11
<b>TURKEY CLUB</b> Bacon-Onion Jam / Arugula / Tomatoes Roasted Garlic Aioli / Sourdough	12
<b>JUMBO LUMP CRAB MELT</b> 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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