

Serving our guests
since 1988



Breakfast, Lunch
and Dinner Daily

APPETIZERS

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

SIDE SALADS

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	

ENTREE SALADS

PULLED CHICKEN	14
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	14
w/ Sauteed Shrimp	16
w/ Grilled Tenderloin *	16
CAESAR	
Romaine / Parmesan / Croutons	
w/ Grilled Chicken Breast	14
w/ Sauteed Shrimp	16
w/ Salmon * 4 oz.	17
THAI ^{GF V}	13
Kale / Napa Cabbage / Cilantro / Carrots Peppers / Edamame / Watermelon Radish Thai Peanut Vinaigrette	
CALIFORNIA COBB ^{GF}	14
Romaine / Kale / Egg / Bacon / Grape Tomatoes Chickpeas / Chevre / Pepitas / Red Wine Vinaigrette	

ENTREES

MICHIGAN RAINBOW TROUT ^{GF}	19
Quinoa / Cucumber / Grape Tomatoes Chickpeas / Kale / Lemon Vinaigrette / Basil Oil	
KOBE MEATLOAF	15
James Beard's Hash Browns / Portobello / Shallots Market Vegetables / Cabernet Wine Sauce	
CREOLE GULF SHRIMP LINGUINE	17
Tomatoes / Parmesan / Baby Spinach Spicy Cream	

see our
Chalkboard
for today's features

BREAKFAST @ LUNCH

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

SANDWICHES

Served with Fries or Fresh Fruit

SALMON BURGER *	15
Tomato / Cucumber / Lettuce / Tartar Sauce	
BHG BURGER *	14
Amish Sharp Cheddar / Bleu Smoked Gouda / Swiss / Jack	
CHICKPEA BURGER ^{GF V}	11
Cucumber / Spinach / Feta-Chevre Spread Balsamic Vinaigrette	
TURKEY CLUB	12
Bacon-Onion Jam / Arugula / Tomatoes Roasted Garlic Aioli / Sourdough	
JUMBO LUMP CRAB MELT	20
Swiss / Tomatoes / Sourdough	

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