

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	
NINE BEAN VEGETABLE CHILI GF V	7 / 8	OVEN ROASTED WILD MUSHROOMS GF V	11
Greek Yogurt / Cheddar / Scallions / Tortilla Strips		White Wine / Garlic / Peppercorn Boursin	
JUMBO LUMP CRAB CAKES	14	FRIED CALAMARI	10
Tartar Sauce		Pepperoncini / Cocktail Sauce	
CALIFORNIA FLATBREAD V	12	ROASTED CAULIFLOWER GF V	9
Fig-Chevre / Apples / Caramelized Onions		Whipped Feta & Chevre / Kale Pesto	
Balsamic Glaze / Micro Watercress		Charred Lemon	

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	

see our
Chalkboard
for today's features

ENTREE SALADS

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 GRAINS V	16
Freekeh / Quinoa / Red Pepper / Carrot	
Red Onion / Edamame / Red Cabbage / Kale	
Pepitas / Thai Peanut Vinaigrette	
HARVEST COBB GF	17
Kale / Shaved Brussels Sprouts / Bacon / Red Pears	
Pecans / Bleu Cheese / Egg / Honey Dijon Vinaigrette	

MAIN COURSES

JUMBO LUMP CRAB CAKE	30
Mustard Aioli / Salt Roasted Fingerling Potatoes	
Market Vegetables	
PECAN CRUSTED RAINBOW TROUT	25
Herb Roasted Vegetables / Apple Gastrique	
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 BONELESS SHORT RIB GF	28
Mushroom Duxelle Mashed Potatoes	
Baby Carrots / Red Wine Demi Glace	
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
Cauliflower Whipped Potatoes / Baby Turnips	
Swiss Chard / Herb Demi Glace	
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.

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