

Serving our guests
since 1988



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APPETIZERS

CREAMY TOMATO SOUP	6 / 7	WILD MUSHROOM FLATBREAD ^V	12
GAZPACHO ^V	7 / 8	Chevre / Balsamic Onions / Baby Arugula	
Sour Cream / Crispy Tortilla Strips		GRILLED CRAB CAKES	20
FRIED CALAMARI	13	Tartar Sauce / Mixed Greens / Lemon	
Jalapeño Beurre Blanc / Salsa Fresca		BEEF TENDERLOIN LETTUCE WRAPS ^{GF}	12
GARLIC STEAMED MUSSELS	13	Sriracha / Cauliflower Rice / Pickled Vegetables	
Tomatoes / Spinach / White Wine-Butter		Shiitake Mushrooms / Crushed Peanuts	
Grilled Focaccia		ROASTED CAULIFLOWER ^{GF V}	10
COCONUT SHRIMP	14	Whipped Feta & Chevre / Basil Pesto / Charred Lemon	
Apricot-Horseradish Sauce			

SIDE SALADS

CAESAR	7
Romaine / Parmesan / Croutons	
SPINACH ^{GF}	8
Crispy Prosciutto / Orange Segments	
Shaved Parmesan / Hazelnut Vinaigrette	
BUTTER CRUNCH LETTUCE ^V	7
Bleu / Crostini / Red Onion	
Lemon Poppy Seed Dressing	
LITTLE GEM ^{GF V}	7
Tomato / Cucumber / Red Onion	
Shaved Feta / Green Goddess Dressing	

MAIN COURSES

CREOLE GULF SHRIMP LINGUINE	24
Tomatoes / Parmesan	
Baby Spinach / Spicy Cream	
BHG CIOPPINO	MKT
Shrimp / Mussels / Clams / Market Fish	
Herb Tomato Broth / Grilled Baguette	
PAN ROASTED SALMON * ^{GF}	27
Saffron Poached Potatoes / Asparagus	
Tomato Herb Relish / Charred Lemon	
SAUTÉED WALLEYE ^{GF}	25
Roasted Potatoes / Blistered Tomatoes	
Spinach / Artichokes / Butter Sauce	
KOBE MEATLOAF	22
Mashed Potatoes / Portobello / Shallots	
Market Vegetables / Cabernet Wine Sauce	
PEPPERCORN CRUSTED FILET MIGNON * ^{GF}	40
Herb Roasted Potatoes / Broccoli	
Boursin Cheese	
GRILL BURGER *	17
Arugula / Grilled Onion / Bleu Cheese	
Roasted Garlic Aioli / House Cut Fries	
PANKO CRUSTED CHICKEN CUTLET	22
Basil Rice / Arugula & Watercress Salad	
Citrus Balsamic Vinaigrette	
SAUTÉED SHRIMP ^{GF}	24
Parmesan Grits / Summer Vegetables / Basil Pesto	
CHAR GRILLED 12oz TOMAHAWK PORK CHOP * ^{GF}	28
Blackened Green Beans / James Beard's Hash Browns	
Bourbon Peach Maple Glaze	
TUSCAN BABY BACK RIBS	28
House Cut Fries / Basil Baslamic Glaze	

see our
Chalkboard
for today's features

ENTREE SALADS

PULLED CHICKEN	19
Mixed Greens / Port Soaked Cranberries / Wild Rice	
Almonds / Crispy Won Tons	
Maple & English Mustard Vinaigrette	
CHOPPED DOC GREENE ^{GF V}	19
Bibb / Artichokes / Tomatoes / Egg	21
Mushrooms / Shallot Vinaigrette	21
w/ Grilled Chicken Breast	
w/ Sauteed Shrimp	
w/ Grilled Tenderloin *	
CAESAR	19
Romaine / Parmesan / Croutons	20 / 26
w/ Grilled Chicken Breast	
w/ Salmon * 4 oz. / 8 oz.	

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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