

Serving our guests
since 1988



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APPETIZERS

VEGETARIAN CHILI ^{V GF} Cheddar Cheese / Sour Cream / Scallions	7 / 8	CREAMY TOMATO SOUP	6 / 7
FRIED CALAMARI Jalapeño Beurre Blanc / Salsa Fresca	14	ROASTED WILD MUSHROOMS ^V White Wine / Garlic / Herbs / Boursin Grilled Focaccia	14
GARLIC STEAMED MUSSELS Tomatoes / Mustard Cream Sauce Grilled Focaccia	14	GRILLED CRAB CAKES Tartar Sauce / Mixed Greens / Lemon	20
COCONUT SHRIMP Apricot-Horseradish Sauce / Lime	15	BEEF TENDERLOIN LETTUCE WRAPS ^{GF} Sriracha / Cauliflower Rice / Pickled Vegetables Shiitake Mushrooms / Crushed Peanuts	15
HOUSE CUT TRUFFLE FRIES Parmesan / Roasted Garlic Aioli	15	ROASTED CAULIFLOWER ^{GF V} Whipped Feta & Chevre / Basil Pesto	14

SIDE SALADS

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

see our
Chalkboard
for today's features

ENTREE SALADS

PULLED CHICKEN Mixed Greens / Port Soaked Cranberries / Wild Rice Almonds / Crispy Won Tons Maple & English Mustard Vinaigrette	19
CHOPPED DOC GREENE ^{GF V} Bibb / Artichokes / Tomatoes / Egg Mushrooms / Shallot Vinaigrette	14
Grilled Chicken Breast 7 Sauteed Shrimp 15 Grilled Tenderloin * 16	
CAESAR Romaine / Parmesan / Croutons	14
Grilled Chicken Breast 7 Salmon* 4oz 10 / 8oz 19	

MAIN COURSES

CREOLE GULF SHRIMP LINGUINE Tomatoes / Parmesan Baby Spinach / Spicy Cream	30
BHG CIOPPINO Shrimp / Mussels / Clams / Market Fish Herb Tomato Broth / Grilled Baguette	MKT
CHIPOTLE HONEY GLAZED SALMON * ^{GF} Sweet Potato Puree / Grapefruit / Avocado Pepitas	33
SAUTÉED WALLEYE Mixed Grains / Apple / Brussels Sprouts Delicata Squash / Cider Brown Butter	28
KOBE MEATLOAF Mashed Potatoes / Portobello / Shallots Market Vegetables / Cabernet Wine Sauce	26
PEPPERCORN CRUSTED FILET MIGNON * ^{GF} Herb Roasted Potatoes / Broccolini Boursin Cheese	50
GRILL BURGER * Arugula / Grilled Onion / Bleu Cheese Roasted Garlic Aioli / House Cut Truffle Fries	20
PANKO CRUSTED CHICKEN CUTLET Basil Rice / Arugula Salad Citrus Balsamic Vinaigrette	23
SAUTÉED SHRIMP ^{GF} Chevre Grits / Mushrooms / Swiss Chard Red Peppers / Creole Butter	29
CHAR GRILLED 12oz TOMAHAWK PORK CHOP * ^{GF} Swiss Chard / Onion / Apple James Beard's Hash Browns / Bourbon Maple Glaze	34
TUSCAN BABY BACK RIBS House Cut Truffle Fries / Balsamic Barbeque Sauce	31
OVER NIGHT BRAISED SHORT RIB Mashed Potatoes / Brussels Sprouts / Baby Carrots Delicata Squash / Red Wine Demi Glace	36

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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