



## CHRISTMAS EVE MENU 2017

### APPETIZERS

- CHILLED JUMBO PRAWN COCKTAIL - *Napa slaw, Lemon, Cocktail sauce* 16
- AHI TUNA POKE - *Crispy Wonton Chips, Diced Hawaiian Tuna, Wasabi Aioli, Soy Reduction, Pickled Ginger and Daikon Radish Sprouts* 9
- WARM SPINACH ARTICHOKE DIP - *With Parmesan Garlic and Toasted Baguette* 9
- SNAKE RIVER FARMS KOBE BEEF CARPACCIO - *Dijon Mustard Aioli, Truffle Oil, Crispy Capers, Horseradish Foam, Brioche Toast* 18
- FRESH OYSTERS - *Seasonally Selected Pacific Oysters, Tabasco Air, Cucumber Mignonette, Cocktail Sauce* 16
- DEEP FRIED CALAMARI – *Blistered Shishito Pepper, Sweet Chili and Spicy Aioli* 15
- CHEESE AND CRACKERS - *WSU Cougar Gold Pimento Cheese Ball with Peppercini, Olives, Pickles, Fresh Vegetables, Toasted Baguette and Crackers* 9
- BEVERLY'S CRAB CAKE - *Two Jumbo Crab Cakes, Pan Seared with Lemon Garlic Aioli* 12
- WILLAMETTE VALLEY GRILLED QUAIL SKEWERS – *Cherry Quinoa Salad, Pinot Balsamic Reduction* 14

### SECOND

- BEVERLY'S CLASSIC CAESAR SALAD - *Tossed with our Signature house made Dressing, Rustic Croutons, Parmesan ribbons* 7
- SPINACH SALAD - *Organic Baby Spinach, Roasted Butternut Squash, Blue Cheese, Red Onion, Dried Cranberries, Candied Hazelnuts, and Poached Pear Vinaigrette* 8
- FRENCH ONION SOUP - *Rich, Sherry Infused Beef Stock with Caramelized Onions, Toasted Baguette, and Melted Gruyere Cheese* 8
- WHITE CHEDDAR BISQUE - *with Dungeness Crab Beignet* 11



## ENTRÉE

NEW YORK STEAK - 12oz Certified Angus Beef, Caramelized Onion Mash, Brussel Sprouts, Black Garlic Demi-Glace 42

RIB EYE CHOP - 18oz certified Angus Bone-In Rib Eye, Mashed Red Potato, Asparagus, Brandy-Peppercorn Sauce 59

FILET MIGNON – Eight Ounce Pan Seared Certified Angus Beef, Crème Fresh Smashed Red Potato, Cremini Mushrooms, Béarnaise, Demi-Glace 49

SEA BASS AND PRAWNS- Pan seared Chilean Sea Bass and Two Jumbo Garlic Prawns, with Yukon Potatoes, Spinach, Asparagus, and Lemon Beurre Blanc Sauce 48

SALMON OSCAR- Pan Seared Columbia King Salmon, Yukon Mashed Potatoes, Asparagus, Butter Braised Crab and Sauce Béarnaise 46

ELK CHOP – Pan seared bone in Elk Chop, Sweet potato-Spinach Barley Risotto, and Port fig Sauce 51  
JUMBO SEA SCALLOPS -- with Crispy Polenta, Bacon, Leeks, Mushrooms, and Citrus Cream 43

HAWAIIAN TUNA – Sesame Seared Sushi Grade Hawaiian Tuna with Jasmine Rice, Baby Bok Choy, Wasabi, Soy Reduction 43

VEGETARIAN SHEPARD'S PIE – Roasted Acorn Squash, with Black Lentil Mushroom Ragu, Covered with Whipped Yukon Potatoes 32

ROASTED GARNISH GAME HEN – Rich Pan Gravy, Mushroom & Sausage Dressing, Yukon Mashed Potatoes, Broccolini, Cranberry Sauce 39

## DESSERT

BOUCHE D NOEL - Chocolate Chiffon Cake, White Chocolate Mousse, Brandied Cherries, Chocolate Ganache Frosting 7

WARM CHOCOLATE BROWNIE CAKE - Peppermint Ice-cream and Warm Chocolate Sauce 8

CRÈME BRÛLÉE - Rich Vanilla Custard, Caramelized Sugar Top, Fresh Berries, Tuile Cookie 10

WARM PUMPKIN BEIGNETS - Spiced Crème Anglaise, homemade Vanilla Bean Ice Cream 10