



CHRISTMAS MENU 2017

APPETIZERS

CRAB AND PRAWN MARTINI - *Asian Slaw, Cocktail Sauce, Louis Sauce and Lemon* 10

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

DEEP FRIED CALAMARI – *Blistered Shishito Pepper, Sweet Chili and Spicy Aioli* 15

CHEESE AND CRACKERS - *WSU Cougar Gold Pimento Cheese Ball with Pepperccini, Olives, Pickles, Fresh Vegetables, Toasted Baguette and Crackers* 9

BEVERLY'S CRAB CAKE - *Two Jumbo Crab Cakes, Pan Seared with Lemon Garlic Aioli* 12

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 BISQUE - *with Dungeness Crab Beignet* 11



ENTRÉE

ROAST TOM TURKEY - *with Savory Stuffing, Yukon Mashed Potatoes, Cranberry Chutney, Whipped Yams, Green Beans, Rich Turkey Gravy* 39

PRIME RIB BEEF -- *Slow Roasted Ten Ounce Certified Angus Beef, Served with Yukon Mashed Potatoes, Au Jus, and Creamy Horse Radish* 44

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

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

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