



BEGINNINGS

Hummus, Romesco & Tapenade

grilled pita | Kalamata olives | roasted garlic | feta cheese | caper berries | balsamic reduction 12

Deep Fried Calamari

blistered shishito pepper | sweet chili | spicy aioli 15

Ahi Tuna Tower

avocado | crispy wonton | cucumber | wasabi | soy | spicy aioli | pickled ginger 16

Baked Brie en Croute

warm brie in puff pastry | sundried cherries | pistachios | local honey 13

Snake River Farms Kobe Beef Carpaccio

garlic Dijon aioli | truffle oil | crispy capers | horseradish foam | brioche toast 18

Crab Cakes

crispy panko crust | tobiko caviar | lemon garlic aioli | herb oil 17

Chilled Jumbo Prawn Cocktail

Napa slaw | lemon | cocktail sauce 16

Fresh Oysters on the Half Shell

seasonally selected Pacific oysters | cucumber mignonette | cocktail sauce | Tabasco 16

Artisan Meats and Cheese

sopressata | spicy coppa | chorizo | artisan cheeses | pickled vegetables | spicy mustard 18

Oysters Rockefeller

four oven baked oysters in the shell | creamy Boursin spinach | garlic cheese 16

Beverly's Chilled Seafood Tower

jumbo prawns | Alaskan king crab | scallops |
Pacific oysters | cocktail sauce | Louie dressing

serves two - 44 | serves four - 75

SOUPS AND SALADS

Seasonal Soup

chef's daily seasonal creation 7

French Onion Gratin

sherry infused | aged gruyere | sourdough crostini 8

Beverly's House Caesar

romaine hearts | garlic croutons | shaved parmesan | lemon-garlic dressing 10

Beverly's House Salad

organic greens | grape tomato | cucumber | carrot | red onion | parmesan | crouton 9.5

Beverly's Wedge Salad

ice berg | garlic croutons | cucumber | red onion | apple smoked pepper bacon |
Tillamook cheddar | chipotle buttermilk dressing 10

*These delicious made-to-order desserts require extra time to prepare.
Please inform your server when ordering your Entrée*

Chocolate or Huckleberry Soufflé 10.50

Beignets 9.50

****Additional desserts are available on our dessert menu****

SEAFOOD

Pan Seared Columbia River King Salmon

celery root hash | celery root puree | yam gnocchi | huckleberry gastrique 36

“Jet Fresh” Big Eye Ahi Tuna

seared | sesame crusted | jasmine rice | baby bok choy | ginger | wasabi aioli | soy glaze 39

Jumbo Sea Scallops

crispy polenta | bacon | leeks | mushroom | citrus cream 38

Chilean Sea Bass and Prawns

Yukon gold mashed | asparagus | spinach | lemon beurre blanc 39

Seafood Bouillabaisse

prawns | scallops | seabass | clams | saffron broth | rouille croutons 36

Angel Hair Pasta with Prawns

jumbo prawns | wilted spinach | steamed broccoli | scampi cream sauce 29

MEAT AND POULTRY

Braised Short Rib Ragu and Pappardelle Pasta

house made pappardelle egg pasta | foraged mushrooms | roasted herbed Roma tomatoes | fresh Parmesan 28

Maple Leaf Farms Roasted Muscovy Duck

St. Maries wild rice | delicata squash | crispy Brussels sprouts | cherry port reduction 37

Pork Tomahawk Chop

12oz double bone chop | crème fraiche mashed | crispy Brussels sprouts | apple bacon sauce 38

Certified Angus Beef Filet Mignon

crimini mushrooms | onion straws | broccolini | carrots | cabernet demi-glace | Yukon mashed or French fries
6oz 39 8oz 47

Pepper Crusted New York Steak

12oz certified Angus beef | black pepper crusted Yukon gold/butternut squash mashed | crispy Brussels sprouts
bourbon cream sauce 44

New Zealand Lamb Chops

3 double cut lamb chops | smoked mushroom quinoa risotto | sautéed rainbow Swiss chard
roasted cipollini onions | lamb demi-glace 39

Cauliflower Steak with Curry Coconut Rice

coconut curry brown rice | peas | bell pepper | baby bok choy | bamboo shoots | toasted coconut 27

Bison Burger

half pound bison burger | house smoked bacon | Cougar Gold white cheddar | brioche | fries 26

SIDES

Crispy Idaho Fries 9.5

Brussels Sprouts 9.5

Parmesan Truffle Fries 10.5

Lobster Mac 'n' Cheese 19.5