



BEGINNINGS

Hummus, Olives & Flat Bread

grilled flat bread | tapenade | romesco | roasted garlic | basil | feta | caper berries 11

Deep Fried Calamari

blistered shishito pepper | sweet chili | spicy aioli 13

Ahi Tuna Tower

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

Beef Carpaccio

dijon mustard aioli | truffle oil | crispy capers | horseradish foam | brioche toast 17

Crab Cakes

crispy panko crust | tobiko caviar | lemon garlic aioli | herb oil 16

Chilled Jumbo Prawn Cocktail

napa slaw | lemon | cocktail sauce 15

Fresh Oysters

seasonally selected pacific oysters | tabasco air | cucumber mignonette | cocktail sauce 16

Artisan Meats and Cheese

sopressata | spicy coppa | chorizo | artisan cheese | pickled vegetables | spicy mustard 17

Oyster Rockefeller

four oven baked oysters in the shell | creamy boursin spinach | garlic cheese 15

Beverly's Chilled Seafood Tower

jumbo prawns | alaskan king crab | scallops | pacific oysters | cocktail sauce | louie dressing

serves two - 35 | serves four - 68

SOUPS AND SALADS

Seasonal Soup

chef's daily seasonal creation 7.5

French Onion Gratin

sherry infused | aged gruyere | sour dough crostini 8.5

Beverly's House Caesar

romaine hearts | garlic croutons | shaved parmesan lemon-garlic dressing 8.5

Beverly's House Salad

organic greens | grape tomato | cucumber | carrot | red onion | parmesan | crouton 8.5

Wedge

iceberg | smoked bacon | tomato | egg | crouton | gorgonzola | buttermilk dressing 9.5



SEAFOOD

Pan Seared Salmon

british columbia king salmon | sweet corn fritter | avocado relish | cilantro lime aioli 33

Ahi Tuna

jasmine rice | baby bok choy | ginger | wasabi | soy 39

Jumbo Sea Scallops

crispy polenta | bacon | leeks | mushroom | citrus cream 36

Alaskan Halibut and Prawns

yukon mashed | asparagus | spinach | lemon beurre blanc 42

Seafood Bouillabaisse

prawns | scallops | halibut | clams | saffron broth | rouille croutons 38

Pesto Prawn Pappardelle

pan seared prawns | pappardelle | artichoke hearts | mushrooms | pesto | white wine | parmesan 34

MEAT AND POULTRY

Steak and Prawns

three tenderloin medallions | crab stuffed prawns | yukon mashed potatoes | béarnaise | demi-glace 40

Kobe Beef Burger

Half pound snake river farm kobe | house smoked bacon | cougar gold white cheddar | brioche | fries 24

Filet Mignon

8oz certified angus beef | chefs accoutrements | yukon mashed or french fries 45

New York Steak

12oz certified angus beef | broccolini | carrots | cabernet reduction | roasted red potato or french fries 38

Rib Eye Chop

18oz certified angus bone-in rib eye | horseradish mashed | brandy-peppercorn sauce 58

New Zealand Lamb

chick pea fries | mediterranean relish | balsamic honey reduction 39

Berkshire Pork Tomahawk

12oz double bone chop | horseradish mashed | broccolini | morel-peppercorn sauce 33

Lemon Garlic Chicken

asparagus | sweet peas | melted leeks | purple peruvian potatoes 28

Vegetable Napoleon

seasonal vegetables | yukon mashed | sweet bell pepper coulis 25



SIDES

Crispy Idaho Fries 9

Brussels Sprouts 9

Lobster Mac n Cheese 19

Garlic Spinach & Gorgonzola 9

Roasted Red Potatoes 9

Parmesan Truffle Fries 10

BEVERLY'S SIGNATURE DESSERTS

These desserts should be ordered with Entrée order

Chocolate Soufflé or

Huckleberry Soufflé

made to order 9.5

| Beignets

crispy french doughnuts | chocolate & huckleberry sauce 8.5

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