

BEGINNINGS

Hummus and Olives

grilled flat bread | balsamic reduction | olive tapenade | hazelnut romesco | feta 13

Deep Fried Calamari

asian slaw | crispy rice noodles | sweet chili sauce | spicy aioli 16

Ahi Tuna Tower

avocado | crispy wonton | wasabi | soy glaze | togarashi aioli | pickled ginger 17

Baked Brie en Croute

puff pastry | sundried cherries | pistachios | balsamic glaze 14

Snake River Farms Kobe Beef Carpaccio

garlic dijon aioli | truffle oil | smoked sea salt | crispy capers | horseradish foam | brioche toast 18

Crab Cakes

crispy panko crust | tobiko caviar | roasted skillet corn | lemon beurre blanc | herb oil 18

Iced Jumbo Prawn Cocktail

pickled vegetables | lemon | cocktail sauce 16

Fresh Oysters on the Half Shell

seasonally selected pacific oysters | cucumber mignonette | cocktail sauce | tabasco 21

Artisan Meats and Cheese

sopressata | spicy coppa | chorizo | artisan cheeses | pickled vegetables | spicy mustard 21

Oysters Rockefeller

four oven baked oysters in the shell | creamy Boursin spinach | garlic cheese 18

Beverly's Chilled Seafood Tower

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

serves two - 44 | serves four - 80

SOUPS AND SALADS

Seasonal Soup

chef's daily seasonal creation 7

French Onion Gratin

sherry infused | aged gruyere | sourdough crostini 10

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 10

Beverly's Wedge Salad

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

Tomato Burrata

vine ripe tomato | burrata cheese | fresh basil | aged balsamic | extra virgin olive oil 15

SEAFOOD

Pan Seared Columbia River King Salmon

vegetable quinoa | roasted skillet corn | lemon beurre blanc 36

“Jet Fresh” Big Eye Ahi Tuna

sesame crusted | jasmine rice | baby bok choy | ginger | wasabi aioli | shallot-Ponzu reduction 39

Jumbo Sea Scallops

crispy polenta | bacon | leeks | mushroom | garbanzo beans | citrus cream 39

Alaskan Halibut and Clams

leeks | asparagus | fingerling potatoes | garlic white wine broth | focaccia toast 42

Seafood Paella

prawns | scallops | halibut | clams | saffron rice | spanish chorizo 42

Idaho Trout and Prawn Napoleon

asparagus | spinach | yukon gold mashed potatoes | blistered tomatoes | tobiko | lemon thyme beurre nante 32

MEAT AND POULTRY

Maple Leaf Farms Roasted Muscovy Duck

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

Pork Tomahawk Chop

12oz double bone chop | yukon gold mashed potatoes | crispy brussel sprouts | apple cider gastrique 38

Certified Angus Beef Filet & Prawns

6oz pan seared filet | scampi prawns | smoked gouda potato cake | baby spinach | bearnaise
cabernet demi-glaze 48

Certified Angus Beef Filet Mignon

Simply grilled 8oz | yukon gold mashed potatoes | broccolini | baby carrots | bearnaise 47

Double Rib Elk Chop

8oz pan seared | smoked ham hock, butter corn & peas succotash | Mexican chocolate demi-glaze 44

New York Steak

12oz certified Angus beef | caramelized mushrooms | fingerling potatoes | Brush Creek blue cheese
Cabernet reduction 44

28 Day Aged Certified Angus Rib Eye Chop

18oz | yukon gold potatoes confit | portabella mushrooms | broccolini | baby carrots | black truffle butter 59

New Zealand Lamb Chops

3 double cut lamb chops | honey dijon glaze | smoked mushroom quinoa risotto | sautéed rainbow Swiss chard
lamb demi-glaze 39

Thai Coconut Curry Stir Fry

broccolini | carrots | mushroom | Napa cabbage | sprouts | cilantro | red peppers | bok choy
water chestnuts | rice noodles 28

Bison Burger

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

Truffle Honey Fried Chicken

crispy chicken breast | truffle honey | Yukon gold mashed | roasted skillet corn | chicken demi-glaze 32

Hot Rock Filet Mignon

8oz certified angus beef | roasted red potato | broccolini | baby carrots | cremini mushrooms | whiskey peppercorn
sauce 65

SIDES

Crispy Idaho Fries 7

Brussels Sprouts 7

Loaded Baked Potato 7

Parmesan Truffle Fries 10.5

Lobster Mac 'n' Cheese 19