

BEGINNINGS

Hummus and Olives

Onion naan bread | balsamic reduction | olive oil | basil | feta | grape tomatoes | roasted garlic Kalamata olives | house made hummus 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 | pickled apple | pistachio | cranberries | jalapeño honey | arugula 15

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 | smoked salmon roe | Napa cabbage slaw | bloody Mary vinaigrette | cilantro 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

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

Frisée Fall Salad

pickled apple | pastrami baby carrots | pistachio | goat cheese | cranberry | maple roasted cauliflower 15

SEAFOOD

Coriander Crusted King Salmon

Maple roasted cauliflower and frisée | cauliflower puree | pumpkin seed pistou 36

“Jet Fresh” Big Eye Ahi Tuna

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

Jumbo Sea Scallops

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

Seafood Paella

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

MEAT AND POULTRY

Maple Leaf Farms Roasted Muscovy Duck

toasted barley salad | tart cherries | crispy brussel sprouts | kale | port reduction 37

Pepper Grilled Pork Rib Chop

12oz double bone chop | grilled sweet potato salad | apple-fennel slaw | cider gastrique 38

Certified Angus Beef Filet & Prawns

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

Certified Angus Beef Filet Mignon

simply grilled 8oz | yukon gold mashed potatoes | broccolini | baby carrots | béarnaise 47

Elk Osso Bucco

slow braised Elk Osso Bucco | smoked mushrooms | brown butter spätzle | seasonal vegetables red wine demi-glaze

28 Day Aged Certified Angus Rib Eye Chop

18oz certified Angus beef bone in ribeye | yukon gold potatoes confit | mushrooms | seasonal vegetables black truffle butter 59

Harissa Spiced Lamb Rack

sundried tomato and garbanzo bean stew | mint yoghurt | arugula 39

Autumn Vegetable Cianfotta

Basil pesto | parmesan broth | grilled artisan bread 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

Grilled Sweet Potato Salad 7

Loaded Baked Potato 7

Parmesan Truffle Fries 10.5

Lobster Mac 'n' Cheese 19