



BEGINNINGS

Hummus & Caramelized Onion Naan Bread

kalamata olives | garlic cloves | feta cheese | grape tomatoes | basil | balsamic reduction 15

Deep Fried Calamari

asian slaw | crispy rice noodles | sweet chili sauce | spicy aioli 18

Snake River Farms Kobe Beef Carpaccio

garlic dijon aioli | truffle oil | smoked sea salt | crispy capers | horseradish foam | brioche toast 21

Pacific Red Crab Cakes

lobster claw skillet corn | braised winter greens | beurre nantais sauce 22

Baked Brie en Croute

skillet baked | toasted spiced pecans | fire roasted apples | dried cranberries | fig honey glaze 16

Iced Jumbo Prawn Cocktail

pickled vegetables | lemon | cocktail sauce 20

Fresh Oysters on the Half Shell

seasonally selected pacific oysters | cucumber mignonette | cocktail sauce | tabasco 22

Beverly's Chilled Seafood Tower

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

serves two - 50 | serves four - 90

SOUPS AND SALADS

Seasonal Soup

chef's daily seasonal creation 12

French Onion Gratin

sherry infused | aged gruyere | sourdough crostini 12

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 12

SEAFOOD

Wild Columbia King Salmon

lobster mashed potatoes | braised rainbow chard & kale | brown butter carrots | lemon herb beurre nantais 42

Alaskan Black Cod and Manila Clams

fingerling potatoes | wilted leeks | bacon lardon | organic turnips | white cheddar clam chowder broth | garlic crostini 42

“Jet Fresh” Big Eye Ahi Tuna

sesame crusted | jasmine rice | baby bok choy | ginger | wasabi aioli | soy glaze 41

Jumbo Sea Scallops

crispy polenta | bacon | leeks | mushroom | garbanzo beans | citrus cream 41

Seafood Paella

prawns | scallops | halibut | clams | saffron rice | spanish chorizo | rouille 44

MEAT AND POULTRY

Certified Angus Beef Filet Mignon

simply grilled 8oz | Yukon gold mashed potatoes | green beans | onion straws | baby carrots | cremini mushrooms | béarnaise 48

Hot Rock Filet Mignon

8oz certified Angus beef | roasted red potato | green beans | baby carrots | cremini mushrooms | whiskey peppercorn sauce 65

USDA Choice Ribeye Steak

12oz grilled ribeye | horseradish mashed potatoes | sauteed mushrooms | peppercorn demi-glace 46

Filet and Prawns

Snake River Farms American Waygu Beef | jumbo prawn skewer | confit potato planks | roasted brussel sprouts | cauliflower puree | bernaise sauce | black garlic demi-glace | horseradish chimichurri 68

Bison Burger

half pound bison burger | house smoked bacon | Truffle Tremor or Gruyere cheese | brioche | arugula | black garlic aioli | fries 28

Truffle Honey Fried Chicken

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

Wild Mushroom Risotto

honey roasted fall vegetables | parmesan crisps | rosemary balsamic | crispy morel mushrooms 32

SIDES

Crispy Idaho Fries 8

Parmesan Truffle Fries 11

Honey Roasted Brussel Sprouts 8

Loaded Baked Potato 9

Sauteed Mushrooms 8

Lobster Mashed Potatoes 15