
SOUTH BEVERLY GRILL

SUSHI

SPICY TUNA ROLL #1 ahi tuna, avocado & jicama	16
CLASSIC CALIFORNIA ROLL creamy crab and vegetable mix with cucumber & avocado	15
AVOCADO ROLL seasoned rice, nori & trout roe	14
SPICY TUNA 'OSAKA STYLE' sashimi tuna stacked with avocado, cucumber & sushi rice	16
COCONUT SHRIMP ROLL toasted coconut, shrimp & avocado wrapped in white soy paper	18
HIRAMASA ROLL spicy tuna and avocado roll wrapped with hiramasa sashimi & caviar	19
CRUNCHY SHRIMP ROLL jumbo white shrimp, spicy rémoulade sauce & macadamia	17
'YUZU' ROLL salmon stacked with avocado, sashimi tuna, cucumber, crème fraîche & caviar	18
NIGIRI PLATE pristine fillets of salmon, tuna & hiramasa on seasoned rice	17
RAINBOW ROLL our California roll, topped with salmon, tuna, shrimp, hiramasa & avocado	19

FIRST

AHI TUNA TARTARE hand chopped sushi grade tuna, toasted ciabatta & avocado	22
OYSTERS ST. CHARLES crispy fried oysters with creamed spinach, artichokes & lemon aioli	16
CHICAGO-STYLE SPINACH & ARTICHOKE DIP with warm corn tortilla chips	16
DEVILED EGGS 'SBG' with Ding's pickle relish, minced celery & herbs	10
ROSEMARY FOCACCIA & OLIVE PLATE	5

SALADS

NICE LITTLE HOUSE or CAESAR SALAD (<i>anchovies upon request</i>) with house-made dressing	15
SPINACH & CHICKEN WALDORF spinach and frisée, julienne apples, bacon & egg	21
THAI STEAK & NOODLE SALAD marinated filet with avocado, mango, herbs & chopped peanuts	24
SHRIMP LOUIE jumbo gulf shrimp, avocado, tomato, iceberg boat & louie dressing	23
TUNA NIÇOISE SALAD seared ahi tuna, warm yukon gold potatoes & haricot verts	26
GRILLED CHICKEN SALAD mixed greens, jicama, honey-lime vinaigrette & peanut sauce	22
ICEBERG WEDGE & BLUE CHEESE SALAD with tomatoes & warm beets	16

ENTRÉES

CHEESEBURGER fresh-ground chuck, served all the way on a house-made bun	20
HOUSE-MADE VEGGIE BURGER brown rice, mushrooms, almonds & melted jack	19
FAMOUS FRENCH DIP roasted prime rib served piled high on a freshly-baked french roll	24
SPINACH & CHEESE OMELETTE with mixed greens, tomato & griddled toast	21
GREEK CHICKEN slow roasted rotisserie chicken with tabbouleh in lemon vinaigrette (<i>limited</i>)	29
FAROE ISLAND SALMON broiled in white wine with corn velvet & seasonal green vegetable	32
GEORGES BANK PAN-SEARED SCALLOPS tomatoes, beets, field greens & vinaigrette (<i>Wed - Sat</i>)	31
DOVER SOLE MEUNIÈRE flown directly from the North Atlantic for SBG (<i>Thurs - Sat</i>)	MKT

Our authentic Dover sole hails from the Strait of Dover and is delivered to us within 24 hours of being caught. Long considered a delicacy and mainstay of European cuisine, this mild and sweet fish is a special indulgence we are proud to offer.

PRIME NEW YORK STRIP 8 oz., charbroiled and sliced, seasonal green vegetable & mashed potatoes ..	34
CAMPFIRE RIB-EYE prime cut, with blue cheese tomatoes	41
BEEF SHORT RIBS fork tender, served with roasted vegetables & mashed potatoes	33
USDA PRIME FILET center-cut tenderloin with seasonal green vegetable	47
BARBECUE PORK RIBS fall off the bone tender, Hillstone barbecue sauce, coleslaw & haystack fries ...	36

We do not guarantee steaks ordered 'medium well' or above

DESSERTS

SOUTH BEVERLY BROWNIE, APPLE WALNUT COBLER	15
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We take pride in preparing our food from scratch every day. Some items may have limited availability. We are concerned for your well-being, if you have allergies please alert us as not all ingredients are listed. We hope you enjoy your time with us. Bon Appétit!