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# SOUTH BEVERLY GRILL

## SUSHI

<b>SPICY TUNA ROLL</b> #1 ahi tuna, avocado & jicama .....	16
<b>SALMON MANGO ROLL</b> cucumber, mango and avocado with salmon and toasted sesame seeds.....	18
<b>CLASSIC CALIFORNIA ROLL</b> creamy crab and vegetable mix with cucumber & avocado .....	15
<b>SPICY TUNA 'OSAKA STYLE'</b> sashimi tuna stacked with avocado, cucumber & sushi rice .....	16
<b>COCONUT SHRIMP ROLL</b> toasted coconut, shrimp & avocado wrapped in white soy paper .....	18
<b>HIRAMASA ROLL</b> spicy tuna and avocado roll wrapped with hiramasa sashimi & caviar.....	19
<b>TUNA MANGO ROLL</b> sushi grade tuna, mango & avocado in soy paper wrapper.....	18
<b>CRUNCHY SHRIMP ROLL</b> jumbo white shrimp, spicy rémoulade sauce & macadamia.....	17
<b>'YUZU' ROLL</b> salmon stacked with avocado, sashimi tuna, cucumber, crème fraiche & caviar .....	18
<b>NIGIRI PLATE</b> pristine fillets of salmon, tuna & hiramasa on seasoned rice .....	17
<b>RAINBOW ROLL</b> our California roll, topped with salmon, tuna, shrimp, hiramasa & avocado .....	19

## FIRST

<b>AHI TUNA TARTARE</b> hand chopped sushi grade tuna, toasted ciabatta & avocado .....	22
<b>OYSTERS ST. CHARLES</b> crispy fried oysters with creamed spinach, artichokes & lemon aioli.....	16
<b>CHICAGO-STYLE SPINACH &amp; ARTICHOKE DIP</b> with warm corn tortilla chips .....	16
<b>DEVILED EGGS 'SBG'</b> with Ding's pickle relish, minced celery & herbs .....	9
<b>ROSEMARY FOCACCIA &amp; OLIVE PLATE</b> .....	4

## SALADS

<b>NICE LITTLE HOUSE</b> or <b>CAESAR SALAD</b> with house-made signature dressing .....	15
<b>SPINACH &amp; CHICKEN WALDORF</b> spinach and frisée, julienne apples, bacon & egg .....	20
<b>THAI STEAK &amp; NOODLE SALAD</b> marinated filet with avocado, mango, herbs & chopped peanuts .....	24
<b>SHRIMP LOUIE</b> jumbo gulf shrimp, avocado, tomato, iceberg boat & louie dressing .....	23
<b>TUNA NIÇOISE SALAD</b> seared ahi tuna, warm yukon gold potatoes & haricot verts.....	26
<b>GRILLED CHICKEN SALAD</b> mixed greens, jicama, honey-lime vinaigrette & peanut sauce .....	21
<b>ICEBERG WEDGE &amp; BLUE CHEESE SALAD</b> with tomatoes & warm beets .....	16

## ENTRÉES

<b>CHEESEBURGER</b> fresh-ground chuck, served all the way on a house-made bun .....	19
<b>HOUSE-MADE VEGGIE BURGER</b> brown rice, mushrooms, almonds & melted jack.....	18
<b>FAMOUS FRENCH DIP</b> roasted prime rib served piled high on a freshly-baked french roll.....	24
<b>SPINACH &amp; CHEESE OMELETTE</b> with mixed greens, tomato & griddled toast .....	21
<b>GREEK CHICKEN</b> slow roasted rotisserie chicken with tabbouleh in lemon vinaigrette ( <i>limited</i> ) .....	28
<b>FAROE ISLAND SALMON</b> broiled in white wine with corn velvet & Swiss chard.....	31
<b>GEORGES BANK PAN-SEARED SCALLOPS</b> tomatoes, beets, field greens & vinaigrette ( <i>Wed - Sat</i> )....	29
<b>DOVER SOLE MEUNIÈRE</b> flown directly from the North Atlantic for SBG ( <i>Thurs - Sat</i> ).....	MKT
<b>CAMPFIRE RIB-EYE</b> prime cut, with blue cheese tomatoes.....	39
<b>PRIME NEW YORK STRIP STEAK</b> french fries & watercress salad .....	48
<b>BEEF SHORT RIBS</b> fork tender, served with roasted vegetables & mashed potatoes .....	33
<b>HAWAIIAN RIB-EYE</b> pineapple soy ginger marinade, with loaded baked potato.....	38
<b>USDA PRIME FILET</b> center-cut tenderloin with Swiss chard.....	46
<b>BARBECUE PORK RIBS</b> fall off the bone tender, Hillstone barbecue sauce, coleslaw & haystack fries....	35

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

## DESSERTS

<b>SOUTH BEVERLY BROWNIE, APPLE WALNUT COBBLER</b> .....	14
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*We take pride in preparing our food from scratch every day. Some items may have limited availability and we respectfully cannot guarantee steaks prepared 'medium well' or above. 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!*