
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
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
HIRAMASA SASHIMI & KALE SALAD fresh herbs and roasted peanut vinaigrette	20

FIRST

AHI TUNA TARTARE hand chopped sushi grade tuna, toasted ciabatta & avocado	22
SALMON POKE with mango, avocado, shrimp & toasted macadamia nuts	16
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
NICE LITTLE HOUSE mixed greens, warm roasted beets, goat cheese, walnuts	15
ROSEMARY FOCACCIA & OLIVE PLATE	5

SALADS

CAESAR SALAD crisp romaine, house-made croutons, grated Reggiano	15
EMERALD KALE & ROTISSERIE CHICKEN with fresh herbs & roasted peanut vinaigrette	19
THAI STEAK & NOODLE SALAD marinated filet with mango, chopped peanuts, basil & mint	23
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 (<i>bacon upon request</i>)	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
MT. LASSEN TROUT Cajun seasoned, with seasonal green vegetable & pomme purée	28
FAROE ISLAND SALMON pan crisped, served with seasonal green vegetable	32
GEORGES BANK PAN-SEARED SCALLOPS tomatoes, beets, field greens & vinaigrette (<i>limited</i>)	31
TRUE DOVER SOLE lightly breaded and pan fried, served with classic tartar sauce (<i>Thurs - Sat</i>)	MKT
<i>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.</i>	
DOUBLE-CUT PORK CHOP with Pommery mustard sauce, braised red cabbage & pomme purée	29
CAMPFIRE RIB-EYE sliced thick, with house-made Worcestershire and blue cheese tomatoes	41
BEEF SHORT RIBS fork tender, served with pomme purée & seasonal green vegetable	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!