
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
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	9
ROSEMARY FOCACCIA & OLIVE PLATE	4

SALADS

NICE LITTLE HOUSE or CAESAR SALAD with house-made signature dressing	15
SPINACH & CHICKEN WALDORF spinach and frisée, julienne apples, bacon & egg	20
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	21
ICEBERG WEDGE & BLUE CHEESE SALAD with tomatoes & warm beets	16

ENTRÉES

CHEESEBURGER fresh-ground chuck, served all the way on a house-made bun	19
HOUSE-MADE VEGGIE BURGER brown rice, mushrooms, almonds & melted jack	18
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>)	28
FAROE ISLAND SALMON broiled in white wine with corn velvet & Swiss chard	31
GEORGES BANK PAN-SEARED SCALLOPS tomatoes, beets, field greens & vinaigrette (<i>Wed - Sat</i>)	29
DOVER SOLE MEUNIÈRE flown directly from the North Atlantic for SBG (<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>	
CAMPFIRE RIB-EYE prime cut, with blue cheese tomatoes	39
BEEF SHORT RIBS fork tender, served with roasted vegetables & mashed potatoes	33
USDA PRIME FILET center-cut tenderloin with Swiss chard	46
BARBECUE PORK RIBS fall off the bone tender, Hillstone barbecue sauce, coleslaw & haystack fries	35

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

DESSERTS

SOUTH BEVERLY BROWNIE, APPLE WALNUT COBBLER	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!