
SOUTH BEVERLY GRILL

SUSHI

SPICY TUNA ROLL #1 ahi tuna, avocado & jicama	16
SALMON MANGO ROLL cucumber, mango and avocado with salmon and toasted sesame seeds.....	18
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
TUNA MANGO ROLL sushi grade tuna, mango & avocado in soy paper wrapper.....	18
CRUNCHY SHRIMP ROLL jumbo white shrimp, spicy rémoulade sauce & macadamia.....	17
'YUZU' ROLL salmon stacked with avocado, sashimi tuna, cucumber, crème fraiche & 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	21
OYSTERS ST. CHARLES crispy fried oysters with creamed spinach, artichokes & lemon aioli.....	15
CHICAGO-STYLE SPINACH & ARTICHOKE DIP with warm corn tortilla chips	16
DEVILED EGGS 'SBG' with Ding's pickle relish, minced celery & herbs	8
ROSEMARY FOCACCIA & OLIVE PLATE	4

SALADS

NICE LITTLE HOUSE or CAESAR SALAD with house-made signature dressing	14
SPINACH & CHICKEN WALDORF spinach and frisée, julienne apples, bacon & egg	19
THAI STEAK & NOODLE SALAD marinated filet with avocado, mango, herbs & chopped peanuts	23
SHRIMP LOUIE jumbo gulf shrimp, avocado, tomato, iceberg boat & louie dressing	21
TUNA NIÇOISE SALAD seared ahi tuna, warm yukon gold potatoes & haricot verts	23
GRILLED CHICKEN SALAD mixed greens, jicama, honey-lime vinaigrette & peanut sauce	20
ICEBERG WEDGE & BLUE CHEESE SALAD with tomatoes & warm beets	15

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.....	23
SPINACH & CHEESE OMELETTE with mixed greens, tomato & griddled toast	19
GREEK CHICKEN slow roasted rotisserie chicken with tabbouleh in lemon vinaigrette (<i>limited</i>)	25
FAROE ISLAND SALMON broiled in white wine with corn velvet & Swiss chard.....	29
GEORGES BANK PAN-SEARED SCALLOPS tomatoes, beets, field greens & vinaigrette (<i>Wed - Sat</i>)	25
DOVER SOLE MEUNIÈRE flown directly from the North Atlantic for SBG (<i>Thurs - Sat</i>).....	MKT
CAMPFIRE RIB-EYE prime cut, with blue cheese tomatoes.....	37
PRIME NEW YORK STRIP STEAK french fries & watercress salad	46
HAWAIIAN RIB-EYE pineapple soy ginger marinade, with seasonal vegetable.....	38
USDA PRIME FILET center-cut tenderloin with Swiss chard.....	44
BARBECUE PORK RIBS fall off the bone tender, Hillstone barbecue sauce, coleslaw & haystack fries...	33

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!