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# SOUTH BEVERLY GRILL

## SUSHI

<b>SPICY TUNA ROLL</b> #1 ahi tuna, avocado & jicama .....	16
<b>CLASSIC CALIFORNIA ROLL</b> creamy crab and vegetable mix with cucumber & avocado .....	15
<b>AVOCADO ROLL</b> seasoned rice, nori & trout roe .....	14
<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>CRUNCHY SHRIMP ROLL</b> jumbo white shrimp, spicy rémoulade sauce & macadamia .....	17
<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
<b>HIRAMASA SASHIMI &amp; KALE SALAD</b> fresh herbs and roasted peanut vinaigrette .....	20

## FIRST

<b>AHI TUNA TARTARE</b> hand chopped sushi grade tuna, toasted ciabatta & avocado .....	21
<b>SALMON POKE</b> with mango, avocado, shrimp & toasted macadamia nuts .....	16
<b>OYSTERS ST. CHARLES</b> crispy fried oysters with creamed spinach, artichokes & lemon aioli .....	15
<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>NICE LITTLE HOUSE</b> mixed greens, warm roasted beets, goat cheese, walnuts .....	14
<b>ROSEMARY FOCACCIA &amp; OLIVE PLATE</b> .....	4

## SALADS

<b>CAESAR SALAD</b> crisp romaine, house-made croutons, grated Reggiano ( <i>add crispy oysters +8</i> ) .....	14
<b>EMERALD KALE &amp; ROTISSERIE CHICKEN</b> with fresh herbs & roasted peanut vinaigrette .....	18
<b>THAI STEAK &amp; NOODLE SALAD</b> marinated filet with avocado, mango, herbs & chopped peanuts .....	23
<b>SHRIMP LOUIE</b> jumbo gulf shrimp, avocado, tomato, iceberg boat & louie dressing .....	21
<b>TUNA NIÇOISE SALAD</b> seared ahi tuna, warm yukon gold potatoes & haricot verts .....	23
<b>GRILLED CHICKEN SALAD</b> mixed greens, jicama, honey-lime vinaigrette & peanut sauce .....	20
<b>ICEBERG WEDGE &amp; BLUE CHEESE SALAD</b> with tomatoes & warm beets ( <i>bacon upon request</i> ) .....	15

## 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 .....	23
<b>SPINACH &amp; CHEESE OMELETTE</b> with mixed greens, tomato & griddled toast .....	19
<b>GREEK CHICKEN</b> slow roasted rotisserie chicken with tabbouleh in lemon vinaigrette ( <i>limited</i> ) .....	26
<b>MT. LASSEN TROUT</b> Cajun seasoned and hardwood grilled, with seasonal green vegetable .....	28
<b>FAROE ISLAND SALMON</b> pan-crisped, served with seasonal green vegetable .....	30
<b>GEORGES BANK PAN-SEARED SCALLOPS</b> tomatoes, beets, field greens & vinaigrette ( <i>Wed - Sat</i> ) .....	26
<b>DOVER SOLE MEUNIERE</b> lightly breaded and pan fried, served with classic tartar ( <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>	
<b>CAMPFIRE RIB-EYE</b> sliced thick, with house-made Worcestershire and blue cheese tomatoes .....	38
<b>USDA PRIME FILET</b> center-cut tenderloin with seasonal green vegetable .....	44
<b>BARBECUE PORK RIBS</b> fall off the bone tender, Hillstone barbecue sauce, coleslaw & haystack fries ...	33

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

## DESSERTS

<b>SOUTH BEVERLY BROWNIE, APPLE WALNUT COBLER</b> .....	14
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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!*