
SOUTH BEVERLY GRILL

SUSHI

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| SPICY TUNA ROLL #1 ahi tuna, avocado & jicama | 18 |
| VEG ROLL WITH SPICY PONZU avocado, carrots, cucumber & macadamia | 15 |
| AVOCADO ROLL seasoned rice, nori & trout roe | 15 |
| SPICY TUNA 'OSAKA STYLE' sashimi tuna stacked with avocado, spicy tuna mix & sushi rice | 18 |
| COCONUT SHRIMP ROLL toasted coconut, shrimp & avocado wrapped in white soy paper | 19 |
| HIRAMASA ROLL spicy tuna and avocado roll wrapped with hiramasa sashimi & caviar | 22 |
| CRUNCHY SHRIMP ROLL jumbo white shrimp, spicy rémoulade sauce & macadamia | 17 |
| NIGIRI PLATE pristine fillets of salmon, tuna & hiramasa on seasoned rice | 19 |
| RAINBOW ROLL our California roll, topped with salmon, tuna, shrimp, hiramasa & avocado | 20 |
| HIRAMASA SASHIMI & KALE SALAD fresh herbs and roasted peanut vinaigrette | 23 |

FIRST

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| AHI TUNA TARTARE hand chopped sushi grade tuna, toasted ciabatta & avocado | 24 |
| SALMON POKE with mango, avocado, shrimp & toasted macadamia nuts | 18 |
| CHICAGO-STYLE SPINACH & ARTICHOKE DIP with warm corn tortilla chips | 16 |
| DEVEILED EGGS 'SBG' with Ding's pickle relish, minced celery & herbs | 10 |
| NICE LITTLE HOUSE mixed greens, warm roasted beets, goat cheese, walnuts | 12 |
| CAESAR SALAD crisp romaine, house-made croutons, grated Reggiano | 12 |
| ROSEMARY FOCACCIA & OLIVE PLATE | 5 |

SALADS

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| EMERALD KALE & ROTISSERIE CHICKEN with fresh herbs, roasted peanut vinaigrette, Reggiano | 19 |
| THAI STEAK & NOODLE SALAD marinated filet with mango, chopped peanuts, basil & mint | 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 |
| GEORGES BANK PAN-SEARED SCALLOPS tomatoes, beets, field greens & vinaigrette (<i>limited</i>) | 31 |
| 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

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| 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 | 22 |
| 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 |
| FAROE ISLAND SALMON pan crisped, served with seasonal green vegetable & pomme purée | 32 |
| 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> | |
| CAMPFIRE RIB-EYE sliced thick, with house-made Worcestershire and haystack fries | 42 |
| BEEF SHORT RIBS fork tender, served with pomme purée & vegetables | 34 |
| USDA PRIME FILET center-cut tenderloin with seasonal green vegetable & pomme purée | 49 |
| BARBECUE PORK RIBS fall off the bone tender, Hillstone barbecue sauce, coleslaw & fries | 36 |

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

DESSERTS

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| SOUTH BEVERLY BROWNIE, APPLE WALNUT COBBLER | 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!