

LUNCH

Small & Shareable

Organic Crudité 18.75

Roasted Heirloom Baby Carrots, Chilled Asparagus, Vine Ripe Tomatoes, Poached broccoli, Hummus

Crispy Calamari & Shrimp 19.95

Spicy Marinara Sauce and Fresh Lemon

Seared Albacore Tuna 19.75

Spicy Chili Oil, Crouton and Sprouts

Coconut Lime Shrimp Ceviche 20.75

Coconut Milk, Lime, Basil, Jalapeno, Fried Plantains

Avocado Toast 17.95

Lime Juice, Sweet Red Onion, Chili Flake, Radish, Fresh Cilantro, Tomato Jam on Toasted Sourdough Bread

Add 2 fried Egg for 4

Tomato Bisque 12

Parmesan Puff Twist

Pizza Oven

Margherita 24

Tomato Sauce, Mozzarella Cheese & Fresh Basil

Prosciutto di Parma & Arugula 25.75

Prosciutto, Arugula, Fresh Shaved Parmesan Cheese

Vegetarian 24

Heirloom Tomatoes, Mozzarella Cheese, Artichoke and "Gipsy-Pepper"

Diavola 25.75

Mozzarella Cheese, Spicy Calabria Salami, Beech Mushroom & Fresno Chili

Larger Plates

Spaghetti Meatballs 26.75

Homemade Spaghetti Pasta with Beef Meatballs, Marinara Sauce, and Parmesan Cheese.

Butternut Squash Ravioli 24.75

Sage Brown Butter, Shaved Parmesan, Pumpkin Seeds

10oz Prime NY Steak 44.95

Potato au Gratin, Roasted Shaved Brussel Sprouts

Pan Roasted Skuna Bay Salmon 32.95

Roasted Acorn Squash, Sautéed Rainbow Chard, Salsa Verde

Chicken Paillard 24.55

Served with Balsamic, Arugula, Roasted Cherry Tomatoes, Beech Mushroom and Shaved Parmesan

Salads

Mediterranean Salad 24.45

Romaine Lettuce, Roasted Artichoke and Bell Pepper, Feta Cheese, Cucumber, Garbanzo, Pickled Onion, Green Olive, Tomatoes, Oregano and Balsamic

Mixed Green Salad 20.75

Crumbled Goat Cheese, Sliced Green Apples, Pickled Red Onions, Pomegranate Seeds, Candied Pecans, Green Goddess Dressing

Avocado, Kale and Quinoa 24.85

Chopped Tuscan Kale, Shaved Fennel, Red and White Quinoa, Roasted Almonds, Grape Tomatoes, Avocado, Pecorino Cheese with Lemon Vinaigrette

Chop Chop Cobb Salad 25.50

Choice of Dressing: Balsamic, Blue Cheese or Ranch
Roasted Chicken, Bacon, Eggs, Blue Cheese, Beets, Tomatoes, Avocado, Iceberg and Romaine Lettuce

Caesar Salad 19.95

Chopped Romaine and Iceberg lettuce, Red Endive, Parmesan Cheese, Anchovies and homemade Croutons

Grain & Seasonal Vegetable Bowl 18.95

Quinoa, Sautéed Seasonal Vegetables, Sautéed spinach

... add Grilled Chicken \$5, Roasted Salmon \$6,

Grilled Shrimp \$6 Tuna steak \$10

Sandwiches

(your choice of: French Fries, Balsamic Mix Green, Fresh Fruit or Small Soup)

Fried Chicken Sandwich 19.75

Mary's Free Range Chicken rolled in Crispy Crumb, Herb Aioli, Mustard pickle slaw, Tomatoes, Pickled Red Onions

The Beverly Hilton Club Sandwich 20.75

Honey Roasted Turkey, Bacon, Tomato, Mayonnaise, Lettuce on Toasted Sourdough

Caprese Sandwich 17.25

Heirloom Tomatoes, Basil Pesto, Buratta Cheese, EVOO, Grilled Ciabatta Bread

Falafel Pita Pocket 19.75

Falafel, Classic Hummus, Shredded Romaine, Cucumbers, Whole Wheat Pita Bread, Tzatziki

Rustic Tuna Melt Sandwich 18.55

Sourdough Bread, Tuna mixed with Capers and Cornichons, Swiss Cheese

The BH Grass Fed Beef Burger 24.75

Boston Lettuce, Thousand Island, Fresh Tomatoes, Pickles, Onions and Cheddar Cheese

Make it Vegetarian with Impossible Burger \$4 

 Vegetarian or Vegan
 Gluten Free

CIRCA 55

An 18% gratuity will be added for a party of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase consumer's risk of food borne illness.

We are proud to support and partner with local farmers and culinary artisans in presenting seasonal menus of diverse taste and style. Throughout the year, we present an innovative menu that is free of processed and chemically preserved foods, delivered fresh from the farm and our kitchen to your table.