

APPS

Wedge Salad 16.
iceberg, bacon, tomatoes, crispy onions,
blue cheese dressing

Caesar Salad 16.
romaine, double-smoked bacon,
garlic croutons, parmesan

Beef Tartare 20.
egg yolk, pickle, shallot,
mustard, crostini

MAINS

Roasted Salmon 32.
Brussels sprouts, barley, sunchoke, pine nuts,
carrot-ginger sauce

Squash Risotto 25.
smoked butternut, brown butter, sage, parmesan

Fried Calamari 18.
chimichurri, jalapeño-lime crema, lemon

Braised Beef Grilled Cheese Bites 18.
cabernet cheddar, red wine-onion jam,
arugula, mustard mayo

Shrimp Cocktail 18.
cocktail sauce, lemon

Chicken Breast 28.
molasses baked beans, oyster mushroom,
Swiss chard

Please inform your server of any dietary restrictions or allergies.
While we accommodate allergies, we do not guarantee an allergen-free kitchen.
A gratuity of 18% will be added to parties of 8 or more.

CHEF DE CUISINE Marco Battaglia
GENERAL MANAGER Victor Szeverenyi



STEAKHOUSE SUNDAY

select your steak, one side, one vegetable, and one sauce

BEVERLY CREEK STEAK

8-oz. Bavette 37.

6-oz. Tenderloin 53.

10-oz. Striploin 49.

SIDES

Fries
Tavern mayo

Truffle Fries
truffle mayo, parmesan, chives

Herb & Garlic Mashed Potatoes

Mac & Cheese
bacon, cheddar, herbed breadcrumbs

VEGETABLES

Green Beans
anchovy butter

Roasted Carrots
yogurt, seed crumble, crispy chickpeas, herbs

Beets
whipped goat cheese, pickled raisins, dill

Brussels Sprouts
double-smoked bacon, apple vinaigrette

SAUCES

Green Peppercorn Jus Chimichurri
Tarragon Béarnaise AT Steak Sauce

ADD Garlic Butter Shrimp \$15.

