



3 COURSE MENU
FOR \$30, \$50 AND \$60 OPTIONS
AVAILABLE JULY 14 - AUGUST 28

FIRST COURSE (\$50 and \$60 menu includes a house cocktail, house wine, or select martini)

CUP OF CUBAN GUMBO

CUP OF CLAM CHOWDER

PETITE MACEDONIAN SALAD

Tomatoes, cucumbers, onions,
kalamata olives, peppers, feta
cheese; olive oil, lemon

TOMATO SALAD

Honey & truffle infused blue
cheese dressing

ENTRÉES (\$30 MENU)

PAPPARDELLE BOLOGNESE

braised bee, veal, vegetables, wine

MUSSELS OVER LINGUINI

brandy fra diavolo, capers,
tomato, basil

SHRIMP OVER LINGUINI

white wine, garlic, butter, lemon zest

CHICKEN OR FLOUNDER PICCATA

white wine, lemon, butter, capers,
yukon gold puree

ROASTED HALF CHICKEN

rosemary butter, yukon gold
puree, broccolini

ENTRÉES (\$50 MENU)

PAN-ROASTED SALMON

honey pepper glaze, coconut-
pineapple risotto, cucumber
vegetable slaw

OSSOBUCO

slow-braised port shank with forest
mushroom & truffle risotto

14OZ. N.Y. STRIP

yukon gold puree, broccolini, roasted
garlic bulb

LASAGNETTE WITH SEAFOOD

crab, mussels, bay scallops, shrimp,
grape tomatoes, butter, lobster
broth, cognac

ENTRÉES (\$60 MENU)

20OZ BONE-IN RIBEYE

yukon gold puree, broccolini,
roasted garlic bulb

SURF & TURF

5oz fillet mignon, half a lobster tail,
yukon gold puree & broccolini

**FRESH WHOLE YELLOWTAIL
OR BRONZINO**

grilled asparagus, vegetable risotto,
lemon garlic caper butter sauce

WHOLE FRIED SNAPPER

drizzled with thai chili salsa, served
with chow slaw, vegetable risotto

DESSERTS

KEY LIME PIE

VANILLA ICE CREAM

MOLTEN LAVA CAKE (\$60 menu only)



**\$1 FROM THIS MEAL
DIRECTLY BENEFITS
BEVERLY'S ANGELS**

FLAVORS of **5th**
July 14 – August 28, 2025

THIS MENU CANNOT BE COMBINED WITH ANY OTHER OFFER OR COUPON/DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.
CONSUMING RAW OR UNDERCOOKED MEATS POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE.