



3 COURSE MENU
FOR \$59 PER PERSON
AVAILABLE JULY 14 - AUGUST 28

APPETIZER (CHOOSE ONE)

BEEF CARPACCIO*

filet mignon-truffle-arugula-mushrooms-shaved
parmesan cheese-breadstick

GRILLED TIGER SHRIMP *gf*

creamy mashed cauliflower-carrot-grilled
pineapple

QUINOA SALAD *gf*

avocado-green leaf-feta cheese-lemon
vinaigrette dressing

DESSERT

MERINGATA

flour eggs sugar milk heavy cream
vanilla cornstarch

CHOCOLATE CAKE

Flour eggs chocolate cocoa milk heavy
cream corn starch

MAIN COURSE (CHOOSE ONE)

GRILLED LAMB CHOPS*

mashed potato-broccolini-mustard grain sauce

RISOTTO

fresh scallops-bisque sauce-shallot-mascarpone
cheese-parmesan cheese

WHITE BOLOGNESE

home-made fettuccine-porcini mushrooms-par-
mesan cheese

TORTELLI AI FUNGHI

mushroom morel-portobello-oyster-shitake-porci-
ni-white truffle sauce-black truffle shaves

gf GLUTEN FREE * Contains (or may contain) raw or undercooked ingredients.



**\$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.