



3 COURSES FOR \$49 PER PERSON  
PLUS 30% OFF ALL BOTTLES OF WINE,  
AVAILABLE ALL NIGHT, 7 DAYS A WEEK.



## FIRST COURSE (CHOOSE ONE)

### BIG BACON

"chunks" of cherrywood smoked bacon, champagne vinaigrette, candied jalapeno

### HANDROLLED SPRING ROLLS\*

shrimp, shiitake mushrooms, ginger and soy mandarin - mango bbq

### STEAKHOUSE CAESAR

crisp baby romaine, red oak, treviso radicchio, homemade dressing

### FRESH MARKET

local greens, artisan lettuces, heirloom tomatoes, steakhouse sherry, walnut and honey dressing

## SECOND COURSE (CHOOSE ONE)

### SLICED TRI-TIP

dry aged prime beef, house cut french fries\*, white truffle béarnaise

### BLACK PEPPERCORN SEARED WAGYU

ms-5 teres major, stuffed baked potato, homemade steak sauce

### ORGANIC CHICKEN À L'ORANGE

fresh summer vegetable stir fry, sticky rice

### CEDAR PLANK FAROE ISLAND SALMON\*

bourbon sugar glaze, mango sweet and sour, puréed cauliflower, green papaya salad, veggie spring roll

### DRY AGED 7oz. FILLET MIGNON\* (add \$10)

sea salt baked potato and your choice of sauce

### PAN SEARED BLACK GROUPE (add \$10)

with wild mushroom risotto and a sauce of "screaming hot" rock shrimp, tomatoes, garlic and white wine

### TERIYAKI GLAZED CHILEAN SEA BASS\* (add \$10)

shrimp, pineapple sweet and sour, coconut rice cakes, baby bok choy

### COFFEE CRUSTED PORK CHOP (add \$10)

gouda potato cakes, calvados brandy-caramelized onion demi, sautéed swiss chard, chipotle apple sauce

### CHOPS BRAISED SHORT RIB\* (add \$10)

braised short rib, port wine bbq, parsnip whipped potatoes, rainbow peppers

## DESSERT

### FRESH KEY LIME PIE

with yuzu and blueberry

\* Contains (or may contain) raw or undercooked ingredients.



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

FLAVORS of <sup>5<sup>th</sup></sup>  
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.