



3 COURSE EARLY DINING MENU FOR \$55 PER PERSON PLUS TAX AND GRATUITY

AVAILABLE BEFORE 6:00 PM

FIRST COURSE (CHOOSE ONE)

CHOPPED SALAD

romaine, greek olive, marinated feta, pickled pepper, heirloom tomato, chickpea, cucumber, red onion, herb vinaigrette

CRAB RANGOON

cream cheese, scallion, sesame oil, serrano sweet chili

CHICKEN LETTUCE CUPS 🍗

boston bibb, garlic, ginger, sweet soy, sesame seed, pickled vegetable, fresno chili, micro cilantro

ENTRÉE (CHOOSE ONE)

KOREAN BEEF BULGOGI 🍖

egg noodles, chinese broccoli, gochujang, crispy garlic, chili threads

GRILLED SALMON LO MEIN*

water chestnuts, snow peas, broccoli, carrot, bell pepper, sorrel

THE LOLA BURGER*

cabot cheddar cheese, red onion compote, foie gras sauce, english muffin

DESSERT (CHOOSE ONE)

TRES LECHES

3 milk cake, spiced caramel sauce, strawberry

PRETZEL PARFAIT

chocolate pretzel crunch, whipped mascarpone, dulce de leche

* 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.