



**3 COURSE MENU**  
**FOR \$36 PER PERSON**  
AVAILABLE THRU AUGUST

## APPETIZER (CHOOSE ONE)

### OLIVESAVE SALAD

baby spinach, radicchio, walnuts, tangerine segments, crumble goat cheese, honey mustard dressing

### CAESAR SALAD

romaine hearts, shaved parmigiano reggiano, baked croutons

### MUSSELS AL FORNO (add \$8)

PEI mussels, grilled crostini, garlic, white wine

## RECOMENDACIÓN DE LA CASA (ADD \$15)

### "CHURRASCO" SKIRT STEAKGRILLED

grilled 10oz. skirt steak served with french fries, house salad, chimichurri sauce

### CHILEAN SEA BASS

served over asparagus risotto and grilled carrots, finished in Lemon Caper Sauce

## ENTREE (CHOOSE ONE)

### STEAKGRILLED SALMONGRILLED

saffron rice with zucchini & carrots, grilled asparagus, basil aioli

### SAUCECHICKEN PARMESAN

served over linguine san marzano

### FETTUCCINE BOLOGNESE

slow cooked beef and pork ragu

### PEAR FIOCCHI WITH PARMESAN CREAM

cheese and pear filled pasta served in white truffle cream sauce

### BUTTERFLY BRANZINO

served with sauteed spinach, cherry tomatoes, capers, kalamata olives

### LA CARBONARA

fettuccine pasta in parmesan cream sauce with italian pancetta

### CHICKEN MARSALA

with wild mushrooms, mashed potatoes, and sauteed spinach

## DESSERT

### PISTACCIO RICOTTA CAKE



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

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