



At The Coeur d'Alene Resort

From Our Seafood Bar

Oysters on the half shell

1/2 dozen 14

ask server for today's fresh selection

Ahi Tuna Tar Tare 12

#1 sashimi grade big-eye tuna,
wasabi aioli, soy glaze

Shellfish Tower 54

chilled prawns, sushi scallops, fanny bay
oysters, green lip mussels, Maine lobster, king crab; serves two or more

Dungeness Crab and Prawn Martini 12

avocado, wasabi cocktail sauce lemon sabayon

Small Plates

Crispy Wok Fried Calamari 13

with Asian slaw, sweet-pungent sauce, cilantro

Wild Game Skewers 20

a selection of ostrich and quail

Dungeness Crab Cakes 16

with lemon garlic aioli, chili oil and lemon zest

Charcuterie Platter 16

duck prosciutto, buffalo summer sausage,
Serrano ham with house-made mustards and
pickled accompaniments

Fruit and Cheese Plate 16

5 fantastic cheeses, candied nuts, fresh tree fruit, berries, fresh comb honey,
cranberry port syrup

Bison Carpaccio 16

white truffle oil, horseradish cloud,
garlic-Dijon aioli, caper popcorn



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Mediterranean Trio 12

grilled pita, green garbanzo hummus, romesco, date tapenade, roasted garlic, caper berries and assorted olives with balsamic drizzle

Steamed Mussels 13

New Zealand Green-lips in spicy, garlic broth

Soup and Salad

Sweet Onion Soup 8

Sherry infused with gratinée gruyere crouton

Soup Maison 6

Beverly's Caesar Salad 8

a classic with extra virgin olive oil, garlic croutons and parmesan-reggiano

Beverly's House Salad 8

organic field greens, seasonal vegetables and huckleberry vinaigrette

Watermelon and Watercress Salad 8

organic golden and pink watermelon, shaved red onion, orange segments, candied pistachios, Chardonnay vinaigrette and a white wine crouton



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Main Plates

Prime Tenderloin of Beef

flown from Chicago, corn-fed, USDA prime center cut with our accoutrement tray and your choice of horseradish Yukon mashed potatoes or Beverly's signature French fries 54

Prime New York Steak

12 ounce USDA prime New York with , garlicky sautéed portabella mushrooms, brandy-peppercorn sauce and your choice of Yukon Gold confit potatoes or Beverly's signature French fries 44

Australian Lamb Chops

mango-papaya glazed and pistachio crusted chops, passion fruit demi glace and jasmine rice 40

Chicken Oscar Napoleon

pan seared chicken breast, yukon mashed potatoes, organic asparagus, Dungeness crab and sauce béarnaise 32

Grilled Vegetable Napoleon

portabella mushrooms, zucchini, yellow squash, red bell pepper, spinach, broccolini and carrots with whipped yukon potatoes, balsamic and pesto oil 24

Wild Things

Duck, Duck, Goose

pan seared Muscovy duck breast, goose confit and spice rubbed Foie Gras with St. Maries-cherry wild rice and a blood orange duck glaze 38

Rack of Elk

pan roasted chop with lingon berry-Merlot reduction and parsnip pear puree 52



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Sea Dwellers

Lobster Leopauldo

12 ounce Dungeness crab stuffed Australian Rock lobster tail with angel hair pasta and a lemon-garlic caper beurre blanc 75

Wild Alaskan Halibut

Dungeness crab gratinée, oven roasted Yukon potatoes and organic watercress and arugula tossed in smoked tomato vinaigrette 38

Nantucket Sea Scallops

leeks, bacon, Crimini mushrooms with crisp polenta and lemon cream 34

#1 Sashimi Grade Hawaiian Ahi Tuna

recommended rare; traditional Asian accompaniments 36

Alaskan King Crab

one pound, sweet butter poached with drawn butter, béarnaise, and lemony sauce beurre blanc 52

Wild Alaskan King Salmon

Chef's daily fresh preparation 40

Chef's Seasonal 6 Course Tasting Menu 75

Warm Desserts 12

(made to order, please allow 20 minutes)

Chocolate Molten Cake: with Dulce De Leche ice cream, caramelized bananas, and macadamia nut brittle

Soufflés: huckleberry, Godiva chocolate, or Grand Marnier



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Our Commitment to Excellence

Lake Coeur d'Alene has long been recognized as one of the five most beautiful lakes in the world. *Beverly's Restaurant* proudly presents an outstanding dining experience to compliment its magnificent view. Chef de Cuisine Tyler Schwenk and his team have developed a harmonious blend of tradition and innovation with exquisite, seasonally driven cuisine crafted from the finest, freshest ingredients available. In addition and almost as required by its dramatic setting, Executive Pastry Chef Jeff Smith will treat you to sensational desserts that are a delight to the eye and palate. *Beverly's* is one of the few restaurants in the West that serves Certified Prime Beef, and fresh seafood (no farm-raised fish either) flown in from both coasts and Hawaii. We are extremely proud to present one of the most outstanding wine lists in the entire Pacific Northwest, offering over 2500 carefully selected and matured wines.