



At The Coeur d'Alene Resort

From our Seafood Bar

Oysters on the half shell

1/2 dozen 12

ask server for today's fresh selection

Sesame Crusted Blue Fin Tuna

wasabi aioli and soy glaze with
candied and pickled ginger 9

Dungeness Crab Cakes

with lemon garlic aioli and chili oil 16

Crispy Wok Fried Calamari

Asian slaw, sweet-pungent sauce 7

Prawn Cocktail

avocado, wasabi cocktail sauce
and lemon zest 9

Steamed Mussels

New Zealand Green-lips in spicy, garlic broth 10

Shellfish Tower

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

with Maine lobster 65

without Maine lobster 45



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Small Plates

Mediterranean Trio

grilled pita, green garbanzo hummus, romesco,
date tapenade, roasted garlic, caper berries and
assorted olives with balsamic drizzle 8

Charcuterie Platter

duck prosciutto, smoked buffalo sausage,
quail foie gras pate, venison-smoked cheddar salami, and a duck rilette with chefs
accompaniments 16

Fruit and Cheese Plate

choose from 7 fantastic cheeses with seasonal fruit, fresh honeycomb, quince paste
and port syrup
-your choice of 3,5 or 7 selections starting at 12

Bison Carpaccio

white truffle oil, horseradish cloud,
garlic-Dijon aioli, caper popcorn 16

Gardens and Orchards

Sweet Onion Soup

Sherry infused with gratinée Gruyere crouton 6

Beverly's Caesar Salad

a classic with extra virgin olive oil, garlic
croutons and parmesan-reggiano 7

Beverly's House Salad

organic field greens, seasonal vegetables
and huckleberry vinaigrette 8

Heirloom Beet Salad

spicy greens, organic goat cheese, toasted cashews, crispy prosciutto, shaved red onion, and
smoked tomato vinagrette 9



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Fields and Pastures

Chicken Oscar

pan seared free-range airline chicken breast, yukon mashed potatoes, organic asparagus, Dungeness crab cake and sauce béarnaise served Napoleon style 32

Prime Filet of Ribeye

8 ounce USDA prime filet of ribeye pepper crusted served with roasted garlic mashed potatoes, local morel mushrooms, cabernet demi glace and seasonal vegetables 44

Australian Rack of Lamb

herb crusted rack of lamb served with jasmine rice, bearnaise sauce and seasonal vegetables 40

Vegetarian Summer Plate

potato gnocchi with fresh peas, morel mushrooms and asparagus, caprese salad, spinach stuffed portobella mushroom and golden beet puree 24

Pork Tenderloin

8 ounce grilled pork tenderloin served with a cold St. Maries wild rice and quinoa salad, peach compote, summer stone fruits and rich cherry syrup 28

Prime Tenderloin of Beef

flown from Chicago, corn-fed, USDA prime center cut with our accoutrement tray and your choice of Yukon mashed potatoes or Beverly's signature French fries 49

Beverly's Surf and Turf

4 ounce medallion of prime filet mignon paired with jumbo scampi prawns, Yukon mashed potatoes, seasonal vegetables and accoutrements 55



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Sea Dwellers

Firecracker Prawns

jumbo prawns with angel hair pasta and seasonal vegetables 28

Diver Sea Scallops

leeks, bacon, organic green garbanzo beans, oyster mushrooms
with crisp polenta and beurre nante 29

Wild Alaskan Halibut

pan seared, served with King crab orzo and seasonal vegetables 32

Wild King Salmon

ask your server about our Chefs Preparation for the evening 34

#1 Sashimi Grade Hawaiian Ahi Tuna

recommended rare; traditional Asian accompaniments 36

Australian Rock Lobster

12 ounce Australian Rock lobster tail served traditional OR crab stuffed with
King crab orzo and organic vegetables market price

Wild Things

Roasted Rack of Venison

Golden beet puree, seasonal vegetables, huckleberry demi glace 52

Muscovy Duck

prepared two ways: Chinese five-spice roasted breast, caramelized leg,
Served with jasmine rice, Asian slaw with sweet sesame vinaigrette 36



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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 it's 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.