



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 8

Shellfish Tower

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

with Maine lobster 60

without Maine lobster 40

Prawn Cocktail

avocado, wasabi cocktail sauce and lemon zest 10

Steamed Mussels

New Zealand Green-lips in spicy, garlic broth 12

Dungeness Crab Cakes

with lemon garlic aioli and chili oil 16

Crispy Wok Fried Calamari

Asian slaw, sweet-pungent sauce 10

Small Plates

Bison Carpaccio

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

Mediterranean Trio

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

Fruit and Cheese Plate

5 fantastic cheeses, candied nuts, berries, fresh comb honey, quince
paste and port syrup 18

Charcuterie Platter

duck prosciutto, smoked buffalo sausage, quail foie gras pate, venison-smoked cheddar salami and a venison-
currant terrine with chef's accompaniments 16



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Soup and Salad

Sweet Onion Soup
Sherry infused with gratinée Gruyere crouton 8

Soup Maison 8

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 7

Fall Harvest Salad
house smoked bacon, fleur de sel caramel
pecans, dried cranberries, roasted apples and pears with spiced apple cider vinaigrette 9

Main Plates

Chicken Oscar
pan seared free-range airline chicken breast, yukon mashed potatoes, organic asparagus,
Dungeness crab cake and sauce béarnaise served Napoleon style 36

Prime Filet of Ribeye
8 ounce USDA prime filet of ribeye pan seared with cabernet demi glace, conift Yukon
potatoes, local foraged wild mushrooms and gorgonzola-port-pancetta butter 46

New Zealand Rack of Lamb
10 ounce rack stuffed with apple-apricot chutney with port pear demi glace,
swiss chard and root vegetable puree 40

Vegetarian Harvest Trio
butternut squash raviolis with maple beurre blanc, root vegetable puree
and wild mushroom and truffle potato gnocchi 24

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 50



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Wild Things

Roasted Rack of Venison

venison sausage, lingonberry-Merlot reduction and root vegetable puree 44

Muscovy Duck

prepared three ways: Chinese five-spice roasted breast, caramelized leg, seared foie gras, jasmine rice and Asian slaw with sweet sesame vinaigrette 38

Sea Dwellers

Beverly's Shellfish Experience

head-on Madagascar salt prawn, jumbo sea scallop, Dungeness crab cake, baked oyster and lobster risotto with lobster beurre nante and seasonal vegetables 44

Alaskan King Crab Legs

one and a half pounds of steamed and split legs with jasmine rice, and chef's accoutrements market price

Diver Sea Scallops

leeks, bacon, organic green garbanzo beans, oyster mushrooms with crisp polenta and beurre nante 34

Chilean Seabass

pan seared with Dungeness crab granitee, lobster risotto and lemon beurre nante 38

#1 Sashimi Grade Hawaiian Ahi Tuna

recommended rare; traditional Asian accompaniments 36

Australian Rock Lobster

12 ounce Australian Rock lobster tail with drawn butter, jasmine rice and organic vegetables market price

Madagascar Scampi Prawns

head on Madagascar salt prawns with jasmine rice and seasonal vegetables 28

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 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.