



At The Coeur d'Alene Resort

### Small Plates

Oysters on the half shell

1/2 dozen 12

single 2

ask server for today's fresh selection

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

Crispy Wok Fried Calamari

Asian slaw, sweet-pungent sauce 7

Steamed Mussels

New Zealand Green-lips in spicy, garlic broth 10

Prawn Cocktail

avocado, wasabi cocktail sauce and fresh lemon zest 9

Sesame Crusted Blue Fin Tuna

wasabi aioli and soy glaze with candied and pickled ginger 8

Bison Carpaccio

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

Mediterranean Trio

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

Dungeness Crab Cakes

with lemon garlic aioli and chili oil 16



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## **Soup and Salad**

Sweet Onion Soup  
Sherry infused with gratinée Gruyere crouton 6

Soup Maison 6

Beverly's Caesar Salad  
a classic with extra virgin olive oil, garlic  
croutons and parmesan-reggiano 6

Beverly's House Salad  
organic field greens, seasonal vegetables  
and huckleberry vinaigrette 6

Smoked Salmon Salad  
house cured and smoked with winter greens,  
grated egg, Yukon potatoes, red onion, capers,  
lemon zest and lemon-shallot vinaigrette 7



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### **Main Plates**

#### Firecracker Prawns

jumbo prawns with angel hair pasta and seasonal vegetables 24

#### Vegetarian Harvest Trio

butternut squash raviolis with maple beurre blanc, root vegetable puree  
and wild mushroom and truffle potato gnocchi 22

#### #1 Sashimi Grade Hawaiian Ahi Tuna

recommended rare; traditional Asian accompaniments 34

#### 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 42

#### Chicken Oscar

all natural bone-in chicken breast, yukon mashed potatoes, organic asparagus,  
Dungeness crab cake and sauce béarnaise served Napoleon style 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

6oz 39

8oz 49

#### Chilean Seabass

pan seared with Mediterranean relish, jasmine rice,  
sweet balsamic glaze and basil chiffonade 26

#### 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 28

#### Australian Rock Lobster

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



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New Zealand King Salmon  
in-house cold smoked and grilled with roasted yukon  
potatoes, nicoise style salad and lemon-shallot vinaigrette 28

Muscovy Duck  
prepared two ways: Chinese five-spice roasted breast and a caramelized leg,  
with jasmine rice, Asian slaw and sweet sesame vinaigrette 34

Beverly's Surf and Turf  
two 4 oz medallions of prime filet mignon paired with jumbo  
scampi prawns with Yukon mashed potatoes, seasonal vegetables  
and accoutrements 65

### **Warm Desserts 12**

(made to order, please allow 20 minutes)

Warm Cream Cheese Gratin: with huckleberry sauce and house made  
huckleberry sorbet

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.