



At The Coeur d'Alene Resort

First Plates

Chef's house-made Soup Maison
cup 4 bowl 6

Sweet Onion Soup
Sherry infused, with Gruyere crouton gratinée
cup 4 bowl 6

Fried Calamari
with Asian slaw, sweet-pungent sauce, togarashi aioli, cilantro 8

Tempura Vegetables
seasonal vegetable selection with assorted sauces 7

Prawn Cocktail
with Asian slaw, avocado and wasabi cocktail sauce 10

Oysters on the half shell
daily fresh selection each 3

Sandwiches

Turkey Cordon Bleu
house smoked turkey breast, shaved prosciutto, Dijon aioli and Swiss cheese served on
house baked croissant served with sweet potato French fries and fresh fruit 13

Snake River Farms Kobe Beef Burger
house cured and smoked bacon, Point Reyes bleu cheese and served with Beverly's signature
French fries, house made pickles and chef's accoutrement tray 15
or served traditionally 13

Sinful Wild Mushroom Grilled Cheese
grilled baguettes with creamy Boursin, aged Gouda, Pecorino E Tartufo and sautéed wild
mushrooms finished with white truffle oil and Oregon spring truffle peels served atop spring
greens tossed in a strawberry blood orange vinaigrette with strawberries, blood orange
segments, rhubarb, candied pine nuts and Amaltheia Farm goat Chevre cheese 14

Monte Cristo
smoked Hillshire ham, Boursin cheese, smoked cheddar, oven-roasted turkey breast
served with huckleberry-pear butter, spicy raspberry jam and fresh fruit 12



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Entrée Salads

Beverly's Classic Caesar

- with parmesan-reggiano 10
- with firecracker chicken tenderloins 12
- with firecracker prawns 16
- with firecracker King salmon 18

Mediterranean Chicken Salad

grilled pesto chicken breast on organic spring greens tossed in a feta vinaigrette with fried artichoke hearts, assorted Greek and kalamata olives, grape tomatoes, caper berries, cucumber, feta cheese, pesto cheese spread, romesco, hummus and grilled pita bread 16

Seafood Salad Sampler

bay shrimp, lobster and Dungeness crab salads served with frisee, organic spring greens and spiny arugula tossed in a lemon shallot vinaigrette with avocado, cherry tomatoes, asparagus, hard boiled free range chicken egg, homemade crackers and finished with lemon garlic aioli and cocktail sauce 24

Ahi Tuna Salad

Hawaiian big-eye tuna tossed in a spicy Thai vinaigrette and togarashi spice atop diced avocado and garnished with curly dikon radish served with an Asian seaweed slaw atop Belgian endive, pickled and candied ginger, wasabi aioli, soy glaze, fried wonton crackers and finished with wasabi oil, togarashi spice and chili oil 18

Rustic Spring Salad

grilled chicken breast on organic spring greens tossed in a champagne lemon vinaigrette with watermelon radish, candy cane beets, asparagus, fresh English peas, candied pecans and Amaltheia Farm goat Chevre cheese served with strawberry rhubarb chutney 14

Charcuterie and Cheese Salad

organic spring greens tossed in a fig balsamic vinaigrette with smoked cheddar, fresh mozzarella and provolone cheeses, Serrano ham, Mortadella, salami, kalamata olives, dried figs, parmesan crisp and homemade crackers finished with herb oil 15



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Signature Main Plates

Tempura Halibut

hand-dipped fresh Alaskan halibut served with Beverly's signature French fries, fresh fruit and chef's accoutrement tray 16

Seared Ahi Tuna

seared black and white wasabi sesame seed crusted #1 sashimi grade Hawaiian big-eye tuna served with jasmine rice, baby bok Choy and Asian condiments 18

Mahi Mahi Tacos

three fresh white corn tortillas stuffed with pan seared Mahi Mahi, Asian slaw and mango glaze served with Maifoon rice salad, salsa, guacamole, grilled pineapple mango relish, cilantro, pickled and candied ginger 16

Dungeness Crab and Prawn Gratin

our Dungeness crab, artichoke and spinach dip with Mexican white prawns and melted parmesan-reggiano cheese served with an organic house salad tossed in a lemon garlic vinaigrette, homemade crackers, toasted baguettes and sesame bread sticks 20

King Salmon

simply grilled atop roasted sun chokes served with balsamic ramps and sautéed fiddle head ferns and morel mushrooms finished with a vegetable glaze 20

Alaskan Halibut

pan seared with white wine and finished with a Beurre nante sauce served with wild mushroom risotto, English pea puree and seasonal vegetables 22

Dungeness Crab Cakes

two panko crusted pan seared cakes with lemon garlic aioli, chili and herb oil served with Yukon mashed potatoes and seasonal vegetables 20

Seafood Pasta Shells

three shells stuffed with prawns, scallops, crab, lobster, ricotta and parmesan cheeses, leeks and bell peppers in a rich lobster thermidor sauce and finished with herb oil and sweet grape tomatoes served with garlic bread and seasonal vegetables 18

Trout and Prawn Napoleon

pan seared Idaho trout and garlic buttered Mexican white prawns with sautéed spinach and Beurre nante sauce served atop Yukon mashed potatoes with seasonal vegetables 16

Vegetarian Harvest Trio

Chef Tyler's weekly selection 12



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Beverly's Commitment to Excellence

Our goal is to create an outstanding dining experience to complement our magnificent view.

Our service staff looks forward to meeting your needs and expectations in a world class restaurant.

Our culinary team only uses the best organic and sustainable products available, sourcing from local farms first. We are proud to offer some of our nation's best products like our Prime Cut steaks from Chicago and Ahi from Honolulu.

We are honored to present one of the most award winning wine lists in the entire Pacific Northwest, offering over 2,000 carefully selected and matured wines.

Thank you for choosing to join us this evening!

General Manager - Jeremiah Neal
Chef de Cuisine - Tyler Schwenk
Sommelier - Eric Cook

