

DINNER

THE FARM OF BEVERLY HILLS® IS COMMITTED TO BUYING ONLY THE BEST FARM FRESH, LOCALLY SOURCED & ORGANIC PRODUCTS WHENEVER POSSIBLE.

Beginnings

SWEET CORN CHOWDER	BOWL 6.45	CUP 4.45
BLACK BEAN TURKEY CHILI	BOWL 6.45	CUP 4.45
SOUP OF THE DAY	BOWL 6.45	CUP 4.45

CALAMARI FRITES 9.85
CRISPY BREADED CALAMARI STRIPS WITH SPICY RÉMOULADE & MARINARA SAUCE

ROASTED BABY BEETS 9.65
GOLDEN, STRIPED & RED BEETS, TURNIPS, BABY CARROTS, GOAT CHEESE & BABY GREENS DRIZZLED WITH WHITE BALSAMIC REDUCTION & BASIL INFUSED OLIVE OIL

AHI TUNA TOWER 11.85
AHI TUNA, AVOCADO, SPROUTS & CUCUMBERS WITH CRISP WONTONS, MISO HONEY MUSTARD & WASABI SAUCES

CRISPY GOAT CHEESE SALAD 11.65
CRISPY GOAT CHEESE ROUND, OLIVE TAPENADE, BABY GREENS, CARAMELIZED RED ONIONS, OVEN-ROASTED TOMATOES & BALSAMIC DRESSING

CAESAR SALAD 7.65
ROMAINE LETTUCE, ROSEMARY CROUTONS & SHAVED PARMESAN CHEESE WITH CAESAR DRESSING

Burgers

SERVED WITH CRISP FARM FRENCH FRIES, MIXED BABY GREENS OR COLESLAW.
SUBSTITUTE SWEET POTATO FRIES ADD 1

BBQ BACON CHEESEBURGER 14.85
CERTIFIED HUMANE MEYER NATURAL ANGUS®, APPLEWOOD SMOKED BACON, CRISPY ONIONS, BBQ SAUCE & AGED CHEDDAR CHEESE ON A KING'S HAWAIIAN® SWEET ROLL

TURKEY BURGER 13.85
GROUND TURKEY, WILD MUSHROOMS, GRILLED ONIONS, COUNTRY MAYO & GRUYÈRE CHEESE ON A FARM BAKED BUN

GRILLED ARTICHOKE 10.85
WHOLE GRILLED ARTICHOKE SERVED WITH SALT & PEPPER GARLIC BUTTER

CHEESE PLATE 14.85
CHEF HANS' SELECTION OF ASSORTED CHEESES WITH CARAMELIZED ONIONS, OLIVE TAPENADE, CARAMELIZED PEARS, CANDIED PECANS & CROSTINI

CRISPY CHICKEN FINGERS 8.85
CRISPY CHICKEN FINGERS SERVED WITH CHIPOTLE RANCH DRESSING

WARM SPINACH SALAD 11.65
BABY SPINACH, RED ONIONS, TOMATOES, HARD BOILED EGGS & WARM BACON HONEY DRESSING

HEIRLOOM TOMATO & BURATTA 9.45
AN HEIRLOOM CHEROKEE TOMATO & FRESH BURATTA WITH SEA SALT, CRUSHED BLACK PEPPER & BALSAMIC REDUCTION

BUFFALO BLUE BURGER 14.85
GROUND BUFFALO, BLUE CHEESE, MAYO, FRESH & OVEN-ROASTED TOMATOES, FRESH & CARAMELIZED ONIONS & BUTTER LETTUCE ON A KING'S HAWAIIAN® SWEET ROLL

VEGGIE BURGER 13.65
VEGGIE BURGER, AVOCADO, CUCUMBERS, RADISH SPROUTS, FRESH TOMATO & DIJON MUSTARD ON A FARM BAKED BUN

Salads

MAPLE BAKED SALMON SALAD 15.65
MAPLE BAKED SALMON, WATERCRESS, BABY GREENS, APPLES, CANDIED PECANS, CHERRY TOMATOES, RED GRAPES & MAPLE HONEY MUSTARD VINAIGRETTE

AHI THREE WAYS 16.65
PEPPER CRUSTED, CRÊPE WRAPPED & TARTARE AHI TUNA WITH BABY GREENS, BALSAMIC DRESSING & WARM PONZU SAUCE

Entrees

BBQ BEEF SHORT RIBS 25.65
SLOW ROASTED BONELESS SHORT RIBS WITH BBQ SAUCE, COLE SLAW & GRILLED CORN MASHED POTATOES

20oz COWBOY STEAK FOR TWO 48.65
CERTIFIED HUMANE MEYER NATURAL ANGUS® GRILLED BONE IN 20oz RIB EYE STEAK WITH CHOICE OF TWO SIDES

FARM STEAK 23.85
BLUE CHEESE CRUSTED TOP SIRLOIN STEAK WITH MERLOT SAUCE, GARLIC MASHED POTATOES & SAUTÉED BROCCOLINI

MEATLOAF 17.65
CERTIFIED HUMANE MEYER NATURAL ANGUS® MEATLOAF WITH MUSHROOM GRAVY, BLUE CHEESE MASHED POTATOES & GREEN BEANS & BACON

DILL PICKLE FRIED CHICKEN 18.85
½ A FREE RANGE ORGANIC CRISPY FRIED CHICKEN WITH GRILLED CORN ON THE COB & TRUFFLED MAC 'N CHEESE

FARM CHICKEN POT PIE 15.65
CHICKEN BREAST, CORN, PEAS & BRAISED VEGETABLES WITH MASHED POTATOES & GRAVY TOPPED WITH A SAVORY CRUST

OVEN ROASTED CHICKEN BREAST 17.85
OVEN ROASTED CHICKEN BREAST WITH LEMON CHARDONNAY SAUCE, SWEET WHITE CORN, FINGERLING POTATOES & GOLDEN BEETS

FARM COBB SALAD 13.65
CHOPPED GRILLED CHICKEN BREAST, AVOCADO, TOMATOES, APPLEWOOD SMOKED BACON, HARD BOILED EGG, ROMAINE LETTUCE, BLUE CHEESE & SHERRY WINE VINAIGRETTE

LOBSTER SALAD 24.65
FRESH MAINE LOBSTER, ROMAINE LETTUCE, APPLEWOOD SMOKED BACON, HARD BOILED EGG, AVOCADO, FRESH TOMATOES & SHERRY VINAIGRETTE

BAKED HALIBUT 26.85
BAKED FRESH ALASKAN HALIBUT, CRISPY POLENTA, ROASTED ROOT VEGETABLES, CHERRY TOMATOES & GOAT CHEESE DRIZZLED WITH WHITE BALSAMIC & APPLE REDUCTION

GRILLED SALMON 19.85
GRILLED SALMON WITH LEMON CAPER CHARDONNAY SAUCE, GARLIC MASHED POTATOES & ROASTED ROOT VEGETABLES

SPAGHETTI SQUASH & VEGGIE MEATBALLS 12.85
SPAGHETTI SQUASH & VEGETARIAN MEATBALLS TOPPED WITH MARINARA SAUCE

TURKEY LASAGNA 14.85
GROUND TURKEY, ONIONS, CELERY, SPINACH, JACK & MOZZARELLA CHEESES & MARINARA SAUCE LAYERED BETWEEN LASAGNA NOODLES

THREE CHEESE RAVIOLI 12.65
PARMESAN, MOZZARELLA & RICOTTA CHEESE STUFFED RAVIOLI WITH SAUTÉED BABY SPINACH, WILD MUSHROOMS & VEGETARIAN GARLIC CREAM SAUCE

Sides 4

BAKED POTATO
GARLIC MASHED POTATOES
GRILLED CORN
CORN BREAD STUFFING
GREEN BEANS & BACON
CREAMED SPINACH
BROCCOLINI
TRUFFLED MAC 'N CHEESE
ROASTED ROOT VEGETABLES

WINE LIST

BECAUSE WE ARE COMMITTED TO SUPPORTING OUR LOCAL ECONOMY & REDUCING OUR FOOTPRINT, WE OFFER ONLY CALIFORNIA WINE

WHITE WINE

Half Bottles

SCHRAMSBERG, BLANC DE BLANCS, BRUT, CA, 2005	½ BTL	45
KENWOOD, SONOMA COUNTY, SAUVIGNON BLANC, 2008		18
TESTAROSSA, CASTELLO, CHARDONNAY, 2007		34
CAKEBREAD, NAPA, CHARDONNAY, 2008		45

Sparkling

MUMM, CUVÉE M, NAPA VALLEY, NV	SPLIT	BTL	10
GLORIA FERRER, VA DE VI, NAPA			38
SCHRAMSBERG, NAPA			79

Riesling

FIRESTONE, CENTRAL COAST, 2009	3oz	6oz	BTL	4	7	26
--------------------------------	-----	-----	-----	---	---	----

Sauvignon Blanc

SIMI, SONOMA COUNTY, 2008	3oz	6oz	BTL	4	7	26
BENZIGER, NORTH COAST, 2009				5	9	32
CARTLIDGE & BROWN, SONOMA COUNTY, 2006				6	11	38
CHALK HILL, ESTATE, SONOMA COUNTY, 2006				7	14	47

Fumé Blanc

ROBERT MONDAVI, NAPA VALLEY, 2008	3oz	6oz	BTL	5	9	32
-----------------------------------	-----	-----	-----	---	---	----

Viognier

THE WHITE KNIGHT, CLARKSBURG, 2008	3oz	6oz	BTL	4	7	26
------------------------------------	-----	-----	-----	---	---	----

Pinot Gris

BUENA VISTA, CARNEROS, 2009			BTL	51
-----------------------------	--	--	-----	----

Pinot Grigio

CLOS DU BOIS, CA, 2008	3oz	6oz	BTL	4	7	26
FERRARI-CARANO, RUSSIAN RIVER VALLEY, 2009				5	9	32
DI BRUNO, STA. RITA HILLS, 2008				7	14	47

White Blend

PINE RIDGE, CHENIN BLANC/VIIGNIER, CA, 2009	3oz	6oz	BTL	5	9	32
---	-----	-----	-----	---	---	----

Chardonnay

JEKEL, MONTEREY, 2009	3oz	6oz	BTL	4	7	26
SIMI, SONOMA COUNTY, 2008				5	9	32
SANFORD, SANTA BARBARA COUNTY, 2008				6	11	38
SONOMA-CUTRER, RUSSIAN RIVER RANCHES, 2008				7	14	47
FLORA SPRINGS, NAPA, 2008						50
STAG'S LEAP WINE CELLARS, KARIA, NAPA, 2007						58
FRANCISCAN, CUVÉE SAUVAGE, CARNEROS, 2007						65
CAKEBREAD CELLARS, NAPA, 2007						75
CLOS PEGASE, HOMMAGE, NAPA, 2008						75

RED WINE

Half Bottles

WILD HORSE, CENTRAL COAST, PINOT NOIR, 2008			½ BTL	30
MATANZAS CREEK, BENNETT VALLEY, MERLOT, 2006				34
HALL, KATHRYN HALL, NAPA, CABERNET SAUVIGNON, 2004				60
SEGHESSIO, SONOMA, ZINFANDEL, 2005				30

Pinot Noir

RED TREE, CA., 2009	3oz	6oz	BTL	4	7	26
RODNEY STRONG, RUSSIAN RIVER VALLEY, 2008				5	9	32
BUENA VISTA, CARNEROS, 2006				6	11	38
INCEPTION, SANTA BARBARA COUNTY, 2008				7	14	47

Petite Syrah

CONCANNON, CENTRAL COAST, 2006	3oz	6oz	BTL	4	7	26
SHANNON RIDGE, LAKE COUNTY, 2008				6	11	38
STAG'S LEAP, NAPA VALLEY, 2007						70

Malbec

LOCKWOOD, MONTEREY, 2008	3oz	6oz	BTL	4	7	26
ROCK & VINE, LAKE COUNTY, 2008				6	11	38

Merlot

JEKEL, MONTEREY, 2007	3oz	6oz	BTL	4	7	26
BUENA VISTA, CANEROS, 2005				5	9	32
FRANCISCAN, NAPA VALLEY, 2006				6	11	38

Syrah

ESTANCIA, CENTRAL COAST, 2007	3oz	6oz	BTL	4	7	26
ALEXANDAR VALLEY, ALEXANDAR VALLEY, 2007				5	9	32

Meritage

STERLING, CENTRAL COAST, 2008	3oz	6oz	BTL	4	7	26
QUINTESSA, NAPA VALLEY, 2005						213

Red Blend

CHASING LIONS, NAPA VALLEY, 2006	3oz	6oz	BTL	5	9	32
BERINGER, ALLUVIUM, KNIGHTS VALLEY, 2007				7	14	47
FERRARI-CARANO, TRÉSOR, SONOMA COUNTY, 2005						70

Cabernet Sauvignon

LIBERTY SCHOOL, PASO ROBLES, 2007	3oz	6oz	BTL	4	7	26
KUNDE, SONOMA VALLEY, 2006				5	9	32
MATCHBOX, LAKE COUNTY, 2007				6	11	38
RAMSAY, NAPA VALLEY, 2008				7	14	47
CHARLES KRUG, NAPA VALLEY, 2008						50
STUHLMULLER, ALEXANDAR VALLEY, 2008						65
HESS COLLECTION, MOUNT VEEDER, NAPA VALLEY, 2006						85

Zinfandel

RANCHO ZABACO, SONOMA COUNTY, 2008	3oz	6oz	BTL	5	9	32
JOEL GOTT, CALIFORNIA, 2008				6	11	38
RAVENSWOOD, TELDESCHI, DRY CREEK VALLEY, 2007						60

NON ALCOHOLIC BEVERAGES

- SODA - COKE, DIET COKE, SPRITE, ROOT BEER
- PASSION FRUIT ICED TEA
- LEMONADE
- JUICE - CRANBERRY, GRAPEFRUIT, ORANGE, APPLE
- COFFEE- DECAF, REGULAR
- AQUA PANA
- SAN PELLIGRINO

PLEASE ASK YOUR SERVER FOR OUR COCKTAIL & BEER SELECTIONS.

*VINTAGES ARE SUBJECT TO CHANGE