

Appetizers

Creamed Spinach & Artichoke Dip- Served with sliced French baguette bread. \$8.50

Shrimp Cocktail- Six Jumbo shrimp served with cocktail sauce, lemon and cracker bread. \$9.25

Iowa Beef Wings- Chef's own creation. A ½ pound of charbroiled seasoned steak strips topped with salsa ranch and garnished with diced roma tomatoes and scallions. \$10.25

New! Peking duck Egg Rolls- Tender Pecking style duck and vegetable wrapped in a wonton and cooked to a crispy golden brown finish and served with plum sauce (6). \$9.50

Calamari- Homemade and lightly battered then cooked to a golden brown and served with a spicy marinara sauce and fresh lemon. \$8.95

Beer Battered Onion Rings- A heaping plate of hand battered, light and crispy tender onion rings served with Bev's special dipping sauce \$7.95

New! Crawfish Croustade- Another of Chef's creations. Sautéed Louisiana crawfish in a rich cream sauce served in a flaky pastry shell cooked to perfection. \$9.50

Shrimp Scampi with Baked Havarti- Six scampi style shrimp sautéed in garlic butter, smothered in Havarti cheese and baked to perfection. Served with warm French banquette bread. \$10.25

New! Escargot-Escargot sautéed in garlic butter, topped with melted havarti cheese. Served with warm French banquette bread. \$9.25

Maryland Crab Cakes- This is a treat in itself. Four large handmade crab cakes made using Lump crab meat and chef's own recipe. Served with Garlic aioli sauce and fresh lemon. \$11.25

New! Boursin Cheese and Pepper Pesto- A blend of rich and creamy Boursin cheese and roasted red pepper pesto, served with a variety of crackers and fresh baked lavosh. \$8.95

Appetizer Platter- This crowd pleasing platter is enough for six people! An assortment of our most popular appetizers that include, Iowa beef wings, calamari, onion rings and Peking duck egg rolls \$19.95

Homemade Soups

New England Clam Chowder- A thick and creamy chowder that is loaded with clams and potatoes.

Cup- \$2.95

Bowl- \$5.95

Traditional Baked French Onion Soup-Provolone cheese melted over a hearty beef and onion stock served in a crock. Topped with scallions. \$5.95

Soup Creation of the day- Ask your server for details.

Cup- \$2.95 Bowl- \$5.95

Fresh Salads

Bev's House Salad- Mixed greens, veggies, and a hardboiled egg. Served with your choice of dressing. \$5.95

New! Sunshine Shrimp Salad- Crispy golden brown coconut shrimp nestled on a bed of mixed green, garnished with mandarin oranges, chopped tomatoes, diced red onions and candied pecans. Served with a refreshing raspberry vinaigrette dressing, and a side of raspberry pepper sauce for dipping. \$10.95

Wedge of Iceberg- This wedge is topped with a creamy blue cheese dressing, Maytag Blue cheese crumbles, shredded carrots, diced tomatoes, bacon bits, red onion rings and roasted walnuts. \$6.25

Caesar Salad- This untraditional Caesar salad is served with crisp romaine lettuce, fresh Romano cheese, diced red onion and fresh bacon bits. Tossed with a creamy Caesar dressing and served in Bev's own edible parmesan bowl. \$7.25 Add a grilled chicken breast \$5.00 or pan seared salmon filet for \$6.00

Blackened Sirloin Salad-Tender strips of blackened sirloin, fire roasted mushrooms, caramelized onions and feta cheese crumbles all served on a bed of mixed greens and balsamic vinaigrette dressing. \$10.95

New! Italian Chef Salad- Julienne strips of Genoa salami, pepperoni, provolone and Swiss cheese served on a bed of chopped iceberg lettuce. Garnished with hard boiled eggs, sliced black olives, pepperoncini rings and golden Italian dressing. \$10.25

New! Applewood Smoked Chicken- Chicken breast slow smoked with apple wood. Sliced and served on a bed of crisp romaine. Garnished with roasted peppers, red onion rings, bacon bits and roma tomatoes. Served with Blue Cheese vinaigrette dressing. \$10.95

Dressing

Choices

1000 Island, Creamy Blue Cheese, Blue Cheese Vinaigrette, Homemade buttermilk Ranch, Catalina, Golden Italian, Balsamic Vinaigrette, Fat Free Raspberry Vinaigrette, and Vinegar and Oil.

Bev's Favorites

All of Bev's Favorites come with a pre-designated side, house salad and warm dinner rolls. Substitute a Wedge or Caesar Salad for \$2.00

Bev's Signature Chicken- An 8oz. boneless, skinless grilled chicken breast smothered in a gorgonzola cream sauce, with fresh spinach, sun dried tomatoes, and pine nuts. Served with made from scratch skin on garlic mashed potatoes. \$17.25

Stuffed Iowa Pork Chops- Two 5 ounce center cut chops filled with honey cornbread stuffing & topped with cinnamon apple cream sauce. Served with made from scratch skin on garlic mashed potatoes. \$18.95

New! Chicken Oscar- 7oz. bacon wrapped chicken breast, topped with Lump crab meat, asparagus tips and hollandaise sauce. Served with made from scratch skin on garlic mashed potatoes. \$17.95

New! Smoked Chicken Pot Pie- This palate pleasing comfort food is made using apple wood smoked chicken breast and slow roasted vegetables in a hearty sauce, and baked inside a puff pastry shell with homemade garlic mashed potatoes. \$15.95

Cashew Chicken Stir fry-Peppers, onions, snow peas and cashews are stir fried with chicken and a mild sauce. Served with steamed rice and an egg roll. \$14.95

New! Citrus Roast Duck- A semi boneless duck is slow roasted and topped with a citrus glaze. Served with risotto and sautéed vegetables. \$22.95

Country Fried Steak- Fork tender sirloin beef steak is hand battered and cooked to a golden brown then served on top of homemade garlic mashed potatoes and smothered in creamy country style gravy. \$13.95

New! Lamb Wellington- Boneless rack of lamb seared with fresh rosemary and topped with a wild mushroom duxelle. Wrapped in a flaky puff pastry before baking, and served with sautéed vegetables and mint jelly. \$21.95

New! Pork Osso Bucco- Braised pork shank slow roasted in a rich natural au jus. Served on a bed of skin on garlic mashed potatoes and smothered in rich brown gravy. \$18.95

Bev's Signature Prime Rib Sandwich- Our signature prime rib, slow-roasted to perfection. 8 oz. sandwich served on toasted marble rye with steak fries on the side. \$17.95

Bev's Signature Prime

Rib

Herb encrusted and slow roasted to perfection.

Served with a house salad, loaded baked potato, sautéed vegetables and warm dinner rolls.

Substitute a Wedge or Caesar salad for

\$2.00

\$24.50 10 oz. cut \$21.50 14 oz cut

Fresh Seafood

All seafood entrees are served with a house salad, parmesan risotto, sautéed fresh jumbo asparagus topped with hollandaise sauce, and warm dinner rolls

New! Hawaiian Walu-Overnight deliveries from our distributor in Honolulu make this deep water, flaky white fish one of the freshest catches on the menu. It is grilled and then topped with a parmesan sour cream. \$23.95

New! Blackened Mahi Mahi- This is a dish to good not to try. A mild white fish served with lemon butter. \$16.95

Alaskan King Salmon Fillet-We start with a quality fillet that is pan fried and then topped with a pineapple teriyaki glaze. \$16.95

Canadian Walleye- A lightly battered fillet that is cooked to a crispy golden brown. Served with a homemade tartar sauce and fresh lemon. \$18.95

Bacon wrapped Scallops- Four jumbo scallops wrapped in Applewood smoked bacon, pan seared then cooked in a garlic wine and butter sauce. \$17.95

Shrimp Scampi- Five Jumbo Shrimp sautéed in a garlic white wine and butter. \$18.50

Almond Shrimp - Five Jumbo Shrimp, coated in an almond breading, cooked to a golden brown & served with a mandarin orange sauce. \$18.50

New! Macadamia Halibut- Baked and served with a macadamia nut and bread crumb topping. \$22.95

Alaskan King Crab Legs- Two pounds of Jumbo legs steamed and served with drawn butter. Market Price

Australian Lobster Tail- One pound tail baked and served with drawn butter. Market Price

Desserts

Warm Apple Dumpling- Freshly baked, served with Vanilla Bean Ice Cream and drizzled with an apple cinnamon sauce. \$6.25

New York Cheese Cake- An Original from the “Cheese Cake Factory” \$6.95

Chocolate Brownie Cheesecake- Another “Cheese Cake Factory” favorite. Smooth cheesecake with a brownie crust and brownie chunks mixed through-out. \$6.95

Crème Brulee’- Homemade chilled stirred vanilla custard with a brittle caramelized sugar topping. \$6.95

Chocolate Fudge Sheba- Chef Ricks’ special chocolate creation, served with a rich anglaise sauce. A chocolate lovers dream. \$5.95

Chef Ricks’ Bread Pudding & Bourbon Sauce- Individual homemade puddings that are baked to order. This is a 20 minute cooking time, please pre-order when possible. \$6.95

New! Homemade Pecan Pie- Better than your moms, its super rich and full of pecans. Served with a scoop of vanilla bean ice cream. \$6.95

Golden Carrot Cake- Chock full of nuts and carrots, and rich cream cheese frosting. \$5.95