



SOUP & APPETIZERS

- CLASSIC FRENCH ONION SOUP** 6
- STEAK & MUSHROOM QUESADILLA** 8
Chipotle aioli & fresh salsa
(Available with grilled vegetables 6 / chicken 7)
- CRISPY VEGETABLE SPRING ROLLS** 7
Asian dipping sauce
- CORNMEAL FRIED CALAMARI** 9
Crispy jalapeños & braised garlic
Tomato basil sauce & caper aioli
- P.E.I. MUSSELS** 9
White wine garlic herb almond broth
- SPINACH & ARTICHOKE DIP** 8
Fresh salsa & warm tortilla chips
- HOISIN GLAZED BABY BACK RIBS** 12
Scallions & sesame seeds
- BOURBON SOAKED BEEF KABOBS** 11
Romesco sauce & warm tortillas



DESSERTS

- KEY LIME PIE**
Sweet whipped cream
- WARM APPLE CRISP**
Amy's Mexican Vanilla ice cream
- MOLTEN CHOCOLATE CAKE**
Amy's Mexican Vanilla ice cream
- BOURBON PECAN CHEESECAKE**
Raspberry and caramel sauce
- CLASSIC CREME BRULÉE**
7 dollars each

HAPPY HOUR
EVERYDAY 2PM – 7PM
Drink Specials & ½ Price Appetizers

SALADS

- ICEBERG WEDGE SALAD** 6
Buttermilk bleu cheese dressing & smoked bacon
- MIXED GREEN SALAD** 4/7
Cherry tomatoes, garlic croutons & champagne vinaigrette
Add grilled chicken 4 / shrimp or salmon 6
- CAESAR SALAD** 5/8
Hearts of romaine & garlic croutons
Add grilled chicken 4 / shrimp or salmon 6
- ARUGULA, ROASTED PEAR & GOAT CHEESE SALAD** 6/9
Apple cider roasted shallot vinaigrette & spiced pecans
Add grilled chicken 4 / shrimp or salmon 6
- THE BELMONT CHOPPED SALAD** 10
Spit roasted chicken, feta cheese, chick peas, cherry tomatoes, cucumbers, green beans, garlic croutons & red wine vinaigrette
- GRILLED STEAK* SPINACH SALAD** 13
Cranberry vinaigrette, crumbled bleu cheese & toasted walnuts
- CRISPY CHICKEN COBB SALAD** 10
Avocado, smoked bacon, hard boiled egg & ranch dressing

BURGERS & SANDWICHES

- THE BELMONT BURGER*** 8
Cheddar, Swiss or bleu 50¢ each
Caramelized onions, sautéed mushrooms, BBQ sauce or bacon 75¢ each
- PRESSED CUBAN SANDWICH** 9
Roasted pork, ham, chipotle mayo & pickle relish
- FRENCH DIP AU JUS** 9
Roast beef, Swiss cheese & au jus for dipping
- GRILLED CHICKEN B.L.T.** 8
Swiss cheese & mayo
- CRISPY CHICKEN SANDWICH** 8
Canadian bacon, Swiss cheese & honey mustard
Sandwiches served with hand cut fries or side salad

ENTRÉES

- CHEF BEN'S FAMOUS SPIT ROASTED HALF CHICKEN** 14
Mashed potatoes, lemon sage brown butter & watercress
- CHILI LIME SALMON** 16
Cheddar grits & tomatillo sauce
- HONEY CHIPOTLE GLAZED PORK CHOP*** 18
Maple sweet potato mash & green beans
- PENNE SHRIMP À LA VODKA** 14
Artichoke, tomato & parmesan cream sauce
- BUTTERNUT SQUASH RAVIOLI** 13
Sage brown butter, pine nuts, shaved parmesan & fresh nutmeg
- CHICKEN FRIED CHICKEN** 12
Mashed potatoes, green beans & gravy
- BLACKENED RED FISH** 17
Crawfish brandy sauce & dirty rice
- GRILLED NIMAN RANCH N.Y. STRIP*** 25
Crispy polenta cake & bleu cheese mushroom ragù
- GRILLED BEEF TENDERLOIN*** 28
Whipped potatoes, asparagus & red wine sauce

Executive Chef Benjamin Nathan
An 18% gratuity will be included for parties of 5 or more.

WINE LIST

SPARKLING & CHAMPAGNE

GLASS/BOTTLE

<i>Sofia Can, California</i>	10
<i>NV Bouvet Sparkling Rosé, France</i>	9/45
<i>NV Villa Sandi Prosecco, Valdobbiadene</i>	9/45
<i>2003 Domaine Carneros, Carneros</i>	11/55
<i>NV Veuve Clicquot Brut</i>	18/90
<i>NV Taittinger Prestige Rosé, Champagne</i>	120
<i>1998 Dom Pérignon, Champagne</i>	205

WHITES

PINOT GRIGIO

<i>2005 di Lenardo, Friuli</i>	8/32
<i>2005 Bottega Vinaia, Trentino</i>	11/44
<i>2006 Terlato Estates, Russian River</i>	13/52

SAUVIGNON BLANC

<i>2005 Nobile, Marlborough</i>	8/32
<i>2006 Ferrari Carano, Sonoma</i>	10/40
<i>2005 Turnbull, Napa</i>	41

CHARDONNAY

<i>2005 Toad Hollow, Sonoma</i>	8/32
<i>2005 Benziger, Carneros</i>	10/40
<i>2005 Kendall Jackson Grand Reserve, California</i>	12/48
<i>2005 Jordan, Sonoma</i>	68

OTHER WHITES

<i>2006 Yangarra Rosé, McLaren Vale</i>	8/32
<i>2005 Wakefield Promised Land Riesling, South Australia</i>	8/32
<i>2004 Jewel Viognier, California</i>	8/32
<i>2006 Ponzi Pinot Gris, Oregon</i>	9/36
<i>2005 Caymus Conundrum, California</i>	47

REDS

PINOT NOIR

<i>2005 La Vis, Trentino</i>	8/32
<i>2005 Blackstone Reserve, Sonoma</i>	14/56
<i>2005 Belle Glos Clarke and Telephone, Santa Maria</i>	70

MERLOT

<i>2005 Santa Rita Reserve, Maipo</i>	8/32
<i>2003 Raymond Reserve, Napa</i>	10/40
<i>2005 Frei Brothers, Russian River</i>	12/48
<i>2005 Shafer, Napa</i>	95

CABERNET SAUVIGNON

<i>2005 Montes Classica, Colchagua</i>	9/36
<i>2004 Liberty School, Paso Robles</i>	11/44
<i>2003 Sequoia Grove, Rutherford Valley</i>	17/68
<i>2004 Mt. Veeder, Napa</i>	81
<i>2005 Caymus, Napa</i>	115
<i>2003 Silver Oak, Alexander Valley</i>	127

OTHER REDS

<i>2005 Ravenswood Zinfandel, Lodi</i>	9/36
<i>2004 Tintara Shiraz, South Australia</i>	10/40
<i>2006 Gascon Malbec, Mendoza</i>	11/44
<i>2003 Westside Red, Paso Robles</i>	11/44
<i>2005 Edmeades Zinfandel, Mendocino</i>	12/48
<i>2005 Girard Petite Syrah, Napa</i>	63
<i>2004 Treana Meritage, Paso Robles</i>	89