



Thank you for dining with us today. We are committed to our guests' and our staffs' health and safety. Our staff is adhering to all in-house sanitation policies as well as CDC & FDA sanitation and safety guidelines.

-Face coverings required for our staff

-Health screening prior to arriving at work

-Regular sanitation of high traffic areas, commonly used tools, and shared equipment

-Using digital or disposable menus

-Eliminating use of any table side condiments and shared elements.

-Use of gloves when polishing, cleaning, and rolling silverware, and glassware.

STARTERS

Signature Belvie Bread **V**

French baguette, garlic, sun-dried tomato aioli, parmesan cheese \$11

Sweet Potato Tacos **V**

Queso fresco, avocado, pickled cucumber \$12

Fried Avocado **V**

Hand breaded Avocado served with a spicy remoulade \$12

Lamb Chops **GF**

cardamom, pear, raisin and herb chutney \$16

Escargot **GF**

French escargot, hazelnut-garlic, demi \$13

Asian Beef Sliders

3 sliders, bibb lettuce, soy-ginger mayo, spicy chili oil, jicama slaw, steamed bao buns \$12

Steamed Mussels **GF**

shallots, white wine, garlic, tomatoes, herbs \$17 full /\$11 half

Shrimp Cocktail **GF**

3 jumbo shrimp, traditional cocktail sauce, lemon, bibb lettuce \$15

Fried Bacio Mozzarella **V**

hand breaded, marinara \$11

Baked Crab Dip **GF**

cajun spices & sauces, fresh crab, parmesan, white corn tortilla chips \$13

Shrimp and Salmon Beurre Monté **GF**

shrimp, salmon, herbs, butter, slow poached in a crock \$15

Executive Chef

Daniel LeBoon

Chef de Cuisine

Luis Acosta

The FDA advises that consuming raw or undercooked food may cause food borne illness. Please make your server aware of any food allergies you may have

GF * 20% Gratuity added to parties of 6 or more
GLUTEN-FREE **V** **VEGETARIAN**

SOUPS

Lobster Bisque

lobster, cream, sherry
\$8 cup
\$10 bowl

Soup Du Jour

Chef's creation
\$7 cup
\$9 bowl



FROM THE GARDEN

Belvedere House Salad **V GF**

seasonal lettuces, herbs, red wine vinaigrette
\$8 Full/\$5 Half

Wedge Salad **GF**

iceberg, bacon, crumbled gorgonzola, toasted pistachios, warm bacon dressing \$11

Yuzu Roasted Cauliflower **V GF**

bibb lettuce, butternut squash, quinoa, lychee nuts, creole toasted cashews, yuzu vinaigrette \$14

Roasted Beet Salad **V GF**

Red beets & Golden beets, goat cheese, savory pumpkin and pecan granola, roasted pear, balsamic honey \$14

Signature Grilled Caesar Salad

char-grilled romaine, Caesar dressing, parmesan cheese, croutons \$10

Petite Grilled Caesar Salad

char-grilled romaine, Caesar dressing, parmesan cheese, croutons \$6

compliment any salad with an add on...

wild mushrooms \$4	grilled chicken \$6
smoked mussels \$9	gulf shrimp \$11
seared salmon \$15	sea scallops \$16
4 oz crab cake \$18	fried mozzarella \$8
bourbon marinated tenderloin tips \$11	

ENTRÉES

Chicken Piccata

lemon, white wine, garlic, mashed potatoes, sautéed asparagus \$19

Veal Oscar **GF**

veal tenderloin, pan Provençal demi, jumbo lump crab, asparagus, hollandaise \$36

Wild Game Two Ways **GF**

frenched venison chop & rabbit sausage, whiskey and mustard pan gravy, pumpkin and feta bread pudding, baby top carrots \$39

Four Hour Braised Short Ribs **GF**

slow cooked with tomato madeira herb demi, green beans, three cheese macaroni gratin \$31

Grilled Filet Mignon **GF**

8 oz beef tenderloin, asparagus, potato dauphinoise, Maître d' butter \$38

Signature Crab Cake **GF**

8 oz jumbo lump crab, dijon cream sauce, baby carrots, fingerling potatoes \$36

Pan Seared Salmon **GF**

lime and herb butter, mushroom jus, roman artichokes, wild rice \$29

Seared Sea Scallops **GF**

butternut squash caponata, green beans \$33

Chilean Sea Bass **GF**

grenobloise vinaigrette with shrimp, wild rice pilaf, sautéed brussels sprouts \$34

Seafood Beurre Monté with Pasta

jumbo crab, shrimp, scallops, smoked mussels escargot, herbs, campanelle pasta \$29

Pumpkin Risotto **V GF**

Cippolini, rainbow carrots, brussels, black garlic, parmesan cheese in a light cream sauce \$21

DESSERTS

Belvedere Pots de Crème ^{GF}

dark, milk, and white chocolate
french custard \$10

Layered Carrot Cake

carrot cake, whipped cream
cheese icing \$9

Chocolate Butterscotch Bread Pudding

brioche, butterscotch and chocolate chips,
Gifford's vanilla ice cream \$11

Vanilla Bean Crème Brûlée ^{GF}

vanilla cream custard,
caramelized sugar \$10

French Apple Tart

baked apples, pastry, Gifford's
vanilla ice cream \$11

ICE CREAM

Gifford's

southern peach | cookies & cream
vanilla | chocolate | salted caramel truffle |
campfire s'mores | cherry blossom
\$7

Maine blueberry pomegranate sorbet
\$6

LIQUID DESSERT

Signature Espresso Martini \$12

Chocolate Martini
\$12

Espresso \$3.5

Cappuccino \$5

Ask your server for our list of cordials,
aperitifs and digestives

HANDCRAFTED COCKTAILS

Belvedere Favorites



Raspberry Lemonade

Svedka Raspberry vodka, Chambord,
limoncello, fresh sour, splash of citrus soda
\$12

Million Dollar Martini

Stateside Vodka, White Truffle Infused
Olive Brine, Truffle Infused Blue
Cheese Stuffed Olives \$14

Degero

Gosling's Dark Rum, Campari, Antica
Carpano sweet vermouth, Espresso syrup,
Black Walnut bitters, Orange Swath \$14

Lavender Spritz

Sparkling Rose, blackberry brandy, lavender
syrup, splash of citrus soda \$13

Triple Threat

Hendricks gin, St. Germaine,
Decibel Sauvignon Blanc \$12

Mezicali Mule

Herradura Tequila, grapefruit, lime,
ginger beer, splash of mezcal \$10

House Infusion

Ask your server what our bartenders have in
the jar! Market Price

WHITE WINES

WINES BY THE GLASS

CHAMPAGNE & SPARKLING WINE

- ‡ Pascual Toso Brut (Argentina) \$9/33
- ‡ Desiderio JEIO Prosecco (Italy) \$9/35
- ‡ Desiderio JEIO Cuvée Rosé \$9/35
- ‡ Colle de Venti Moscato d'Asti (Italy) \$10/36
- ‡ Thorn Hill Brut Cuvee (California) \$11/49
 - G. H. Mumm Grand Cordon Brut (France) \$87
 - Moët & Chandon Imperial Brut \$90
 - Schramsberg Brut Rosé \$94
 - Moët Rose Nectar Imperial \$110
 - G. H. Mumm Cordon Rosé \$122
 - Veuve Clicquot Yellow Label \$149
 - Dom Perignon \$210
 - Dom Perignon P-2 \$900

CHARDONNAY

- ‡ Oak Vineyards (California) \$9
- ‡ Domaine Martinolles \$12/44
 - Robert Oatley (Australia) \$32
- ‡ Thorn Hill Reserve (California) \$13/\$49
 - William Fevre Champs Royaux (France) \$57
 - Groth (California) \$74
- ‡ Walt by Katherine Hall \$23/82
 - Robert Keenan (Napa) \$87
 - Ramey Hyde Vineyard (California) \$142
 - Domaine de Bel Air Pouilly-Fume (France) \$167

PINOT GRIGIO

- ‡ Avia Pinot Grigio (Italy) \$9
 - Craftwork Pinot Grigio \$36
 - King Estate Pinot Gris (Oregon) \$69

SAUVIGNON BLANC

- ‡ Decibel (New Zealand) \$9/32
- ‡ Waltz Vineyards (Lancaster, PA) \$11/43
 - St. Supery (Napa, CA) 44

WHITE VARIETALS

- E. Guigal Cotes Du Rhone Blanc (France) \$37
- Bonterra Viognier (California) \$52

RIESLING

- ‡ Guntrum (Germany) \$10/38
 - Robert Eymael Monchof (Germany) \$45

BLUSH WINES

- ‡ Oak Vineyards White Zinfandel (California) \$8
- ‡ Desiderio JEIO Cuvée Sparkling Rosé (Italy) \$9/35
- ‡ Acrobat (Oregon) \$12/44

RED WINES

CABERNET

- ‡ Oak Vineyards (California) \$9
- ‡ (bin 110) Joel Gott (Washington) \$13/48
 - (bin 112) Felino by Paul Hobbs (Argentina) \$43
 - (bin 120) Barkan (Israel) Kosher \$49
 - (bin 121) Thorn Hill Vineyards, Volcanic (California) \$61
 - (bin 130) Foley Johnson (Napa) \$82
 - (bin 140) Hall Napa Valley (Napa) \$97
 - (bin 145) Silverado Cabernet (Napa) \$28/109
 - (bin 150) Amapola Estate (Sonoma) \$118
 - (bin 210) Paul Hobbs Crossbarn Napa (Napa) \$128
 - (bin 222) Caymus Cabernet (Napa) \$165
 - (bin 223) Rodney Strong (Alexander Valley) \$210
 - (bin 741) Beaulieu BV Georges De Latour (Napa) \$308
 - (bin 541) Daou "Soul of a Lyon" 2012 (Paso Robles) \$330
 - (bin 550) Justin Isosceles 2012 (Paso Robles) \$391

PINOT NOIR

- ‡ Hangtime (California) \$13/47
- ‡ Battlecreek (OR) \$16/60
 - (bin 230) Redwood Empire (Napa) \$34
 - (bin 241) Battle Creek Cellar Unconditional (OR) \$60
 - (bin 251) North Valley (Willamette Valley, OR) \$68
 - (bin 246) Christom Pinot Noir (OR) \$22/87
 - (bin 310) Ramey Wine Cellars (Russian River) \$99
 - (bin 311) Ch. 24 "The Fire" (Willamette Valley) \$117
 - (bin 320) Rochioli (Russian River Valley) \$165

MERLOT

- ‡ Oak Vineyards (California) \$9
- ‡ (bin 330) Canoe Ridge Expedition (Washington) \$42
 - (bin 341) Napa Cellars (Napa) \$55
 - (bin 342) Peju Provide (Napa) \$71
 - (bin 350) Waltz Cherry Tree Merlot (Lancaster, PA) \$75
 - (bin 352) Emollo (Napa) \$27/97
 - (bin 353) Hickinbotham (Australia) \$162
 - (bin 351) Longshadows Pedestal Merlot \$197

RED WINES CONTINUED

ZINFANDEL

- (bin 321) Easton (Amador) \$67
- (bin 322) Robert Keenan (Napa) \$82
- (bin 323) Vemeil Luvisi 1908 (Calistoga) \$94

MALBEC

- 🍷 Valentin Bianchi (Argentina) \$10/36
- (bin 411) Trivento Reserva (Argentina) \$44
- (bin 412) Salentein Reserva (Argentina) \$57
- (bin 413) Bramore Valle de Uco (Argentina) \$86

SYRAH/SHIRAZ

- (bin 421) Tournon Mathilda Shiraz (Australia) \$54
- (bin 422) Motor Kitty City Syrah (Washington) \$74

RED VARIETALS OF INTEREST

- (bin 423) Casa Silva Carmenere (Chile) \$41
- (bin 442) San Roman Toro (Spain) \$127
- (bin 450) Dominus Napanook (Napa, CA) \$196

FRENCH REGIONAL WINES

- (bin 443) Haut De Buisson Côtes Du Rhône \$34
- (bin 441) Les Dauphins Cotes du Rhone Reserve \$35
- (bin 452) Chateau Recougne Bordeaux \$51
- (bin 453) Chateau Beau Site (Saint-Estephe) \$99
- (bin 512) E. Guigal Chateauneuf-Du-Pape \$111

ITALIAN REGIONAL WINES

- (bin 513) Giovanni Rosso Barbera d'Alba \$47
- (bin 522) Il Grigio 2013 Chianti \$51
- (bin 523) Cataldi Madonna Montepulciano \$53
- (bin 530) Camigliano Rosso Di Montalcino DOC \$61
- (bin 557) San Felice Vigorello Super Tuscan \$120
- 🍷 **(bin 553) Buglioni Amarone \$34/\$131** 
- (bin 556) Belcolle Barolo \$140
- (bin 511) Val Di Suga Brunello Di Montalcino \$142

BEERS

DRAFT BEERS

Coming Soon!

BOTTLED BEERS

Angry Orchard	Michelob Ultra
Blue Moon	Budweiser
Rolling Rock	Bud Light
Samuel Adams Boston	Coors Light
Sierra Nevada Pale Ale	Miller Lite
Tröegs Perpetual IPA	Amstel Light
Six Point Dbl IPA	Yuengling Lager
New Belguim Hazy IPA	Corona
Franziskaner	Guinness
Heineken	LBC Baked Pumpkin
	Non-Alcoholic Feature

CORDIALS & DIGESTIFS

Averna Amaro \$10		Amaro Lucano \$10
Branca Fernet \$9		Branca Menta \$11
Dolin Genepy \$11		Carpano Antica \$12
Taylor Fladgate vintage ruby port \$7		
Sandeman's 10 year tawny \$11		20yr \$19
Hennessey \$13		Hennessey XO \$40
Remy Martin VSOP \$14.5		1738 \$19 XO \$40
Balvenie 12yr \$20		Oban 14yr \$28
Glenlivet 12yr \$11.5		Dewars \$9.5
Macallan 12yr \$18		18yr \$45
Glenmorangie 10yr \$11.5		Glenfiddich 12yr \$11.5
Laphroaig 10yr \$16.5		
Basil Hayden \$14		Blanton's \$20
Woodford Reserve \$12.5		Dbl Oaked \$20
Grand Marnier \$10		Grand Marnier 100 \$44
		Grand Marnier 1880 \$78
Remy Louis XIII .5oz \$100		1oz \$200 1.5oz \$300