

BELMONT

Kitchen & Cocktails

DINNER

♦ STARTERS ♦

WATERMELON CEVICHE *	\$24
Shrimp, Cucumber, Red Onion, Bell Pepper, Pistachio, Crispy Plantains	
WAGYU BEEF CARPACCIO *	\$18
Caper-Horseradish Aioli, Parmigiano, Pickled Shallots	
CRISPY RICE TUNA *	\$31
Yellowfin Tuna Tartare, Avocado, Yuzu Ponzu, Fresno Chile, Sriracha Aioli	
PORCINI MUSHROOM CIGARS	\$23
Truffle Pecorino, Wilted Spinach, Roasted Chicken Jus, Wild Mushrooms	
HAMACHI CRUDO *	\$24
Tropical Ponzu, Green Apple, Cucumber, Onion	
FILET EMPANADAS ‘ANCHO ADOBO’	\$19
Chimichurri, Tomato Jam, Aji Amarillo	
ARTICHOKE FLOWERS	\$21
Parmesan Garlic Dressing, Pistachios, Aged Parmigiano Cheese	
SHRIMP ‘SCAMPI’	\$40
Garlic-Herb Butter, Grilled Country Bread, Oven-Dried Tomatoes	
RAVIOLI CARBONARA	\$24
Ricotta, Spinach, Guanciale, Parmigiano, Snap Peas, Chicken Jus	
JUMBO LUMP CRAB RELLENO *	\$36
Roasted Poblano, Tomato Salsa, Dried Corn, Pepitas	

♦ SALADS ♦

THE WEDGE	\$18
Honey-Spiced Bacon, Bleu Cheese Ranch, Oven Dried Tomatoes, Crispy Onion, Croutons	
GEM LETTUCE ‘CAESAR’	\$17
Creamy Garlic Dressing, Herb Croutons, Parmigiano ‘Frico’	
MOZZARELLA & HEIRLOOM TOMATO	\$24
‘Fior Di Latte’ Mozzarella, Heirloom Tomato, Balsamic Pearls, Basil Oil, Country Bread	
ROASTED BEET & PINEAPPLE SALAD	\$19
Goat Cheese, Toasted Pistachio, Aged Balsamico	
CHOPPED SALAD	\$18
Crispy Corn, Pepitas, Tomatoes, Fried Chickpeas, Dried Strawberries, Avocado	
WATERMELON & CUCUMBER SALAD	\$19
Arugula, Whipped Feta, Candied Cashews, Pickled Red Onion, Dijon-Shallot Vinaigrette	

♦ A BELMONT INDULGENCE ♦

VENEZIA CAVIAR SERVICE * \$195

Potato, Blini, Shallot, Chive, Egg, Crème Fraiche

♦ MAIN COURSE ♦

CAST IRON SEARED

BELMONT SIGNATURE CUTS *

Sunchoke-Potato Purée, Asparagus, Cipollini Onion, Red Wine Sauce

ARGENTINE FILET MIGNON	8 OZ	\$68
AMERICAN WAGYU NY STRIP	8 OZ	\$55

BRAISED SHORT RIB OF PRIME BEEF	\$63
Mascarpone Polenta, Roasted Carrots, Tomato-Ginger Jam	

AUSTRALIAN RACK OF LAMB *	\$71
Sweet Pea Puree, Summer Vegetables, Tzatziki Sauce	

PROSCIUTTO STUFFED CHICKEN	\$42
Jidori Chicken Breast, Gruyere, Corn Pudding, Summer Succotash	

MAINE HALIBUT *	\$58
Roasted Peppers, Potato Pavé, White Wine Beurre Blanc, Basil Oil	

MISO GLAZED BLACK COD *	\$56
Orange Butter Sauce, Savoy Cabbage, Peanut Sambal	

SPANISH BRANZINO	\$67
Baby Zucchini, Confit Tomatoes, Green Olives, Salsa Verde, Chickpea Fritter	

CRISPY NORDIC SALMON *	\$46
Gazpacho Vegetables, Tomatillo Coulis, Fresno Chili	

POTATO GNOCCHI & WILD MUSHROOMS	\$36
Brown Butter, Spicy Calabrian Sausage, Fontina Cheese	

ALEX MCGREGOR – GENERAL MANAGER | ALEX STRATTA – EXECUTIVE CHEF | FIDENCIO ALATRISTE – EXECUTIVE SOUS CHEF

Please note, parties of six or more are subject to a 20% gratuity. *These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

◆ CHAMPAGNE & SPARKLING ◆

BISOL ‘JEIO’\$17

Brut Prosecco DOC, Veneto, IT NV

Green apple, citrus and white flowers; crisp and dry.

MICHELE CHIARLO ‘NIVOLE’\$20

Moscato d’Asti DOCG, Italy 2023

Floral, with peach and apricot; creamy fine bubble, fresh finish.

SCHRAMSBERG\$24

Brut Rosé, North Coast, California 2021

Strawberry and raspberry with juicy orange and lemon-lime; dry.

POL ROGER ‘RESERVE BRUT’\$31

Champagne, France NV

Pear and quince, honeysuckle and brioche; equal thirds of all three grapes.

VEUVE CLICQUOT\$35

Brut Champagne, France NV

Pear, apple and peach with mandarin and brioche; Pinot Noir backbone.

◆ SAUVIGNON BLANC ◆

ANT MOORE\$15

Marlborough, New Zealand 2024

Passionfruit, citrus and pineapple rind with dried herb; crisp and dry.

APERTURE\$20

Sonoma County, CA 2023

White flowers, Meyer lemon and spice; broad, with Sémillon and barrel.

DOMAINE DE LA BARBOTAINÉ\$24

Sancerre, Loire Valley, FR 2025

Lemon, cut grass and asparagus; high acidity, mineral, no oak.

◆ CHARDONNAY ◆

MORGAN ‘HIGHLAND’\$19

Sta. Lucia Highlands, California 2024

Lemon, pear and baking spice; lemon curd and a hint of butterscotch.

FRANK FAMILY\$21

Carneros, California 2024

Zesty lemon and guava with vanilla and crème brûlée; creamy, fresh acidity.

OLIVIER LEFLAIVE ‘LES SETILLES’\$32

Burgundy, France 2022

Sliced pear, white flowers and citrus zest; Puligny and Meursault fruit.

WINE BY THE GLASS & BEER

◆ OTHER WHITES ◆

KARTHÄUSERHOF ‘BRUNO’\$19

Riesling Spätlese, Mosel, Germany 2018

Tropical fruit, ripe apple and quince honey; intensely mineral finish.

MARTÍN CÓDAX\$16

Albariño, Rias Baixas, Spain 2024

Pear, ripe apple, peach and lemon zest; bright minerality, crisp and dry.

SCARPETTA\$17

Pinot Grigio, Friuli-Venezia Giulia, Italy 2024

Stone fruit and melon with wet stone; bone dry, light on its feet.

◆ ROSÉ ◆

TRIENNES\$17

Nans-Les-Pins, Provence, France 2023

Strawberries and white flowers with a hint of vanilla; pale and dry.

◆ PINOT NOIR ◆

ET FILLE\$19

Willamette Valley, Oregon 2024

Tart red cherry, raspberry and crushed rose petal; sturdy tannins.

PATZ & HALL\$25

Sonoma Coast, California 2021

Morello cherry and wild strawberry with forest floor and warm spice.

CHEVALIER DE LA CRÉE\$29

‘Knights Templar Cuvée’ Côte de Beaune, FR 2020

Dried dark cherry and cedar with citrus peel; silky, soft tannins.

◆ CABERNET SAUVIGNON ◆

KATHERINE GOLDSCHMIDT\$19

‘Stonemason Hill’ Alexander Valley, CA 2023

Black cherry, boysenberry and fig; silky tannins, plush and inviting.

DAOU RESERVE\$27

Paso Robles, California 2022

Blackcurrant and cassis with graphite and cedar; polished, full-bodied.

PINE RIDGE VINEYARDS\$29

Napa Valley, California 2023

Baking spice, blueberry bramble and cherry; cocoa nib and slate.

◆ OTHER REDS ◆

JONATA ‘TODOS’\$25

Ballard Canyon, California 2021

Dark fruit, crushed rock and wild herb with peppery spice; Syrah-led.

LES CADRANS DE LASSEGUE\$26

Saint-Émilion, Bordeaux, France 2023

Red cherry and currant with nutmeg and white pepper; fine, mineral finish.

ROCCA DELL MACIE ‘SASYR’\$19

Toscana IGT, Italy 2023

Cherry, blackberry and spice with tobacco and chocolate; Sangiovese-Syrah.

◆ RESERVE BY THE GLASS ◆

DOM PERIGNON, BRUT\$87

Champagne, France 2015

ALEX - MOREAU, WHITE BURGUNDY\$101

Chassagne-Montrachet, Burgundy, France 2023

PATRIMONY, CABERNET SAUVIGNON\$116

Adelaida District, Paso Robles, CA 2021

◆ BEER ◆

FATE IRISH REDIrish Red Ale\$12

FATE BREWING LOCAL LAGERHelles Lager\$12

WREN HOUSE SPELLBINDERHazy IPA\$12

PAPAGO ORANGE BLOSSOMWheat Ale\$9

STELLA ARTOISBelgian Pilsner\$10

COORS LIGHTLight Lager\$7

HEINEKEN o.oNon-Alcoholic\$9

◆ UPCOMING EVENTS ◆

TACO TUESDAYEvery Tuesday

MOONE TSAI WINE DINNEROctober 13th