

BELMONT

— Kitchen & Cocktails —

STARTERS

CEVICHE VERDE*	24	SIBERIAN CAVIAR SERVICE*	195
Shrimp, Cucumber, Red Onion, Bell Pepper, Avocado Mousse, Crispy Plantains		Potato, Blini, Shallot, Chive, Egg, Crème Fraiche	
WAGYU BEEF CARPACCIO*	24	SPANISH OCTOPUS*	33
Caper-Horseradish Aioli, Parmigiano, Pickled Shallots		Romesco Sauce, Crispy Potatoes, Celery, Preserved Lemon	
BIG EYE TUNA TARTARE*	26	FILET EMPANADAS "ANCHO ADOBO"	19
Crispy Rice, Avocado, Yuzu Ponzu, Fresno Chile, Sriracha Aioli		Chimichurri, Tomato Jam, Aji Amarillo	
PORCINI MUSHROOM CIGARS	23	ARTICHOKE FLOWERS	21
Truffle Pecorino, Wilted Spinach, Roasted Chicken Jus, Wild Mushrooms		Parmesan Garlic Dressing, Pistachios, Aged Parmigiano Cheese	
HAMACHI CRUDO*	24	CHAR-GRILLED IBERICO PLUMA	32
Tropical Ponzu, Green Apple, Cucumber, Onion		Sweet-Spicy Glaze, Green Papaya, Sambal Chili, Cucumber, Ginger Ponzu	

SALADS

THE WEDGE	18	ROASTED BEET & PINEAPPLE SALAD	19
Honey-Spiced Bacon, Cabrales Bleu Cheese-Ranch, Oven Dried Tomatoes, Crispy Onion, Croutons		Goat Cheese, Toasted Pistachio, Aged Balsamico	
GEM LETTUCE "CAESAR"	17	CHOPPED SALAD	18
Creamy Garlic Dressing, Herb Croutons, Parmigiano "Frico"		Crispy Corn, Pepitas, Tomatoes, Fried Chickpeas, Aged Manchego, Avocado	
MOZZARELLA & HEIRLOOM TOMATO	24		
'Fior Di Latte' Mozzarella, Heirloom Tomato, Balsamic Pearls, Basil Oil, Country Bread			

MAIN COURSE

PRIME FILET MIGNON*	68	CHILEAN SEA BASS*	68
Asparagus, Twice Baked Loaded Potato, Wild Mushrooms, Madeira Sauce		Roasted Peppers, Potato Pavé, Vin Jaune, Basil Oil	
RICOTTA GNOCCHI	34	RIGATONI ALLA BOLOGNESE	38
San Marzano Tomato Sauce, Basil, Mozzarella, Tuscan First Press Olive Oil		Fresh Basil, Ricotta, Parmigiano	
AUSTRALIAN RACK OF LAMB*	71	HOKKAIDO SCALLOPS*	58
Sweet Pea Puree, Spring Vegetables, Tzatziki Sauce		Corn Purée, Pancetta, Oven Dried Tomato, Banyuls Reduction	
CHICKEN PARMIGIANA	42	BRAISED SHORT RIB OF PRIME BEEF	63
Ricotta Ravioli, Tomato, Mozzarella		Mascarpone Polenta, Spice-Roasted Carrots, Ginger-Tomato Jam	
CRISPY NORDIC SALMON*	46		
Gazpacho Vegetables, Green Tomato Coulis, Crispy Potatoes			

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

BISOL, "JEIO"	15
Brut Prosecco DOC, Veneto, IT NV	
MICHELE CHIARLO "NIVOLE"	15
Moscato d'Asti DOCG, Italy 2023	
SCHRAMSBERG	23
Brut Rosé, North Coast, California 2021	
POL ROGER, "RESERVE BRUT"	29
Champagne, France NV	
VEUVE CLICQUOT	35
Brut Champagne, France NV	

SAUVIGNON BLANC

ANT MOORE	15
Marlborough, New Zealand 2024	
APERTURE	19
Sonoma County, CA 2023	
DOMAINE CHATELAIN	22
"Expression Terroirs" Sancerre, FR 2022	

CHARDONNAY

FRANK FAMILY	19
Carneros, California 2024	
THE HILT	24
Sonoma Coast, California 2022	
OLIVIER LEFLAIVE "LES SETILLES"	32
Burgundy, France 2022	

OTHER WHITES

KARTHÄUSERHOF "BRUNO"	18
Riesling Spätlese, Mosel, Germany 2018	
MARTÍN CÓDAX	16
Albariño, Rias Baixas, Spain 2024	
SCARPETTA	17
Pinot Grigio, Friuli-Venezia Giulia, Italy 2024	

WATER SERVICE

SAN PELLEGRINO SPARKLING	10
ACQUA PANNA STILL	10

UPCOMING EVENTS

Sunday 5/10/2026

Mother's Day Brunch & Dinner

Chef Specials, complimentary glass of bubbles for Mom, and family polaroid pictures. Come join us for unforgettable memories.

ROSÉ

TRIENNES	17
Nans-Les-Pins, Provence, France 2023	

PINOT NOIR

ET FILLE	19
Willamette Valley, Oregon 2023	
PATZ & HALL	25
Sonoma Coast, California 2021	
CHEVALIER de la CRÉE	29
"Knights Templar Cuvée" Côte de Beaune, FR 2020	

CABERNET SAUVIGNON

KATHERINE GOLDSCHMIDT	19
"Stonemason Hill" Alexander Valley, CA 2023	
DAOU RESERVE	25
Paso Robles, California 2022	
PEJU	28
Napa Valley, California 2023	

OTHER REDS

LES CADRANS de LASSEGUE	26
Saint-Émilion, Bordeaux, France 2022	
JONATA "TODOS"	25
Ballard Canyon, California 2020	
FANTI "POGGIO TORTO"	17
Toscana IGT, Italy 2021	

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	

Alex McGregor – General Manager | Alex Stratta – Executive Chef | Wine Director – Kyrri Rauber

We are a seed-oil free kitchen. 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.