

BELMONT

Kitchen & Cocktails

DINNER

◆ STARTERS ◆

SHRIMP & WATERMELON CEVICHE *	\$24
Cucumber, Red Onion, Bell Pepper, Pistachio, Crispy Plantains	
WAGYU BEEF CARPACCIO *	\$18
Caper-Horseradish Aioli, Parmigiano, Pickled Shallots	
CRISPY RICE TUNA *	\$29
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 *	\$23
Tropical Ponzu, Green Apple, Cucumber, Onion	
FILET EMPANADAS ‘ANCHO ADOBO’	\$16
Chimichurri, Tomato Jam, Aji Amarillo	
ARTICHOKE FLOWERS	\$20
Parmesan Garlic Dressing, Pistachios, Aged Parmigiano Cheese	
SHRIMP ‘SCAMPI’	\$39
Garlic-Herb Butter, Grilled Country Bread, Oven-Dried Tomatoes	
RAVIOLI CARBONARA	\$23
Ricotta, Spinach, Guanciale, Parmigiano, Snap Peas, Chicken Jus	

◆ SALADS ◆

THE WEDGE	\$16
Honey-Spiced Bacon, Bleu Cheese Ranch, Oven Dried Tomatoes, Crispy Onion, Croutons	
GEM LETTUCE ‘CAESAR’	\$15
Creamy Garlic Dressing, Herb Croutons, Parmigiano ‘Frico’	
MOZZARELLA & HEIRLOOM TOMATO	\$20
‘Fior Di Latte’ Mozzarella, Heirloom Tomato, Balsamic Pearls, Basil Oil, Country Bread	
ROASTED BEET & PINEAPPLE SALAD	\$18
Goat Cheese, Toasted Pistachio, Aged Balsamico	
CHOPPED SALAD	\$17
Crispy Corn, Pepitas, Tomatoes, Fried Chickpeas, Dried Strawberries, Avocado	
WATERMELON & CUCUMBER SALAD	\$18
Arugula, Whipped Feta, Candied Cashews, Pickled Red Onion, Dijon-Shallot Vinaigrette	

◆ A BELMONT INDULGENCE ◆

VENEZIA CAVIAR SERVICE *	\$175
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	\$64
AMERICAN WAGYU NY STRIP	8 OZ	\$55

BRAISED SHORT RIB OF PRIME BEEF	\$59
Mascarpone Polenta, Roasted Carrots, Tomato-Ginger Jam	

AUSTRALIAN RACK OF LAMB *	\$69
Sweet Pea Puree, Summer Vegetables, Tzatziki Sauce	

PROSCIUTTO STUFFED CHICKEN	\$36
Jidori Chicken Breast, Gruyere, Corn Purée, Summer Succotash	

MAINE HALIBUT *	\$54
Roasted Peppers, Potato Pavé, White Wine Beurre Blanc, Basil Oil	

MISO GLAZED BLACK COD *	\$44
Orange Butter Sauce, Savoy Cabbage, Peanut Sambal	

SPANISH BRANZINO	\$55
Baby Zucchini, Confit Tomatoes, Green Olives, Salsa Verde, Chickpea Fritter	

CRISPY NORDIC SALMON *	\$39
Gazpacho Vegetables, Tomatillo Coulis, Fresno Chili	

POTATO GNOCCHI & WILD MUSHROOMS	\$30
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, white flowers.

MICHELE CHIARLO ‘NIVOLE’ \$20

Moscato d'Asti DOCG, Italy 2023
Peach, apricot, orange blossom.

SCHRAMSBERG \$24

Brut Rosé, North Coast, California 2021
Strawberry, raspberry, citrus.

POL ROGER ‘RESERVE BRUT’ \$31

Champagne, France NV
Pear, honeysuckle, brioche.

VEUVE CLICQUOT \$35

Brut Champagne, France NV
Apple, peach, mandarin.

◆ SAUVIGNON BLANC ◆

ANT MOORE \$15

Marlborough, New Zealand 2024
Passionfruit, citrus, fresh herb.

APERTURE \$20

Sonoma County, CA 2023
Meyer lemon, white flowers, spice.

DOMAINE DE LA BARBOTAINÉ \$24

Sancerre, Loire Valley, FR 2025
Lemon, cut grass, minerals.

◆ CHARDONNAY ◆

MORGAN ‘HIGHLAND’ \$19

Sta. Lucia Highlands, California 2024
Lemon, pear, baking spice.

FRANK FAMILY \$21

Carneros, California 2024
Lemon, guava, vanilla.

OLIVIER LEFLAIVE ‘LES SETILLES’ \$32

Burgundy, France 2022
Pear, white flowers, citrus zest.

◆ OTHER WHITES ◆

KARTHÄUSERHOF ‘BRUNO’ \$19

Riesling Spätlese, Mosel, Germany 2018
Tropical fruit, apple, honey.

MARTÍN CÓDAX \$16

Albariño, Rías Baixas, Spain 2024
Pear, peach, lemon zest.

SCARPETTA \$17

Pinot Grigio, Friuli-Venezia Giulia, Italy 2024
Stone fruit, melon, minerals.

◆ ROSÉ ◆

TRIENNES \$17

Nans-Les-Pins, Provence, France 2023
Strawberry, white flowers, vanilla.

◆ PINOT NOIR ◆

ET FILLE \$19

Willamette Valley, Oregon 2024
Red cherry, raspberry, rose petal.

PATZ & HALL \$25

Sonoma Coast, California 2021
Cherry, wild strawberry, warm spice.

CHEVALIER DE LA CRÉE \$29

‘Knights Templar Cuvée’ Côte de Beaune, FR 2020
Dark cherry, cedar, citrus peel.

◆ CABERNET SAUVIGNON ◆

KATHERINE GOLDSCHMIDT \$19

‘Stonemason Hill’ Alexander Valley, CA 2023
Black cherry, boysenberry, fig.

DAOU RESERVE \$27

Paso Robles, California 2022
Blackcurrant, cassis, cedar.

PINE RIDGE VINEYARDS \$29

Napa Valley, California 2023
Blueberry, cherry, cocoa.

◆ OTHER REDS ◆

JONATA ‘TODOS’ \$25

Ballard Canyon, California 2021
Dark fruit, wild herb, black pepper.

LES CADRANS DE LASSEGUE \$26

Saint-Émilion, Bordeaux, France 2023
Red cherry, currant, nutmeg.

ROCCA DELLE MACIÈ ‘SASYR’ \$19

Toscana IGT, Italy 2023
Cherry, blackberry, tobacco.

◆ RESERVE BY THE GLASS ◆

DOM PÉRIGNON, 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 RED Irish Red Ale \$12

FATE BREWING LOCAL LAGER Helles Lager \$12

WREN HOUSE SPELLBINDER Hazy IPA \$12

PAPAGO ORANGE BLOSSOM Wheat Ale \$9

STELLA ARTOIS Belgian Pilsner \$10

COORS LIGHT Light Lager \$7

HEINEKEN o.o Non-Alcoholic \$9

◆ UPCOMING EVENTS ◆

TACO TUESDAY Every Tuesday

MOONE TSAI WINE DINNER October 13th