BELMONT
Kitchen & Cocktails

STARTERS

BAKED BRIE CHEESE EN CROUTE 21
Harbison Ranch, Black Truffle, Sunchoke-Arugula Salad

WAGYU BEEF CARPACCIO* 22
Caper-Horseradish Aioli, Parmigiano, Pickled Shallots

CHILLED KUMAMOTO OYSTERS 6/12* 32/59
Pickled Shallot, Szechuan Mignonette

PORCINI MUSHROOM CIGARS 19
Truffle Pecorino, Wilted Spinach, Roasted Chicken Jus, Wild Mushrooms

FILET EMPANADAS "ANCHO ADOBO" 19
Chimichurri, Tomato Jam, Aji Amarillo

SIBERIAN CAVIAR SERVICE* 195
Potato, Blini, Shallot, Chive, Egg, Crème Fraiche

SPANISH OCTOPUS* 28
Romesco Sauce, Crispy Potatoes, Celery, Preserved Lemon

MAINE LOBSTER RAVIOLI 39
Black Truffle, Asparagus, Tomato Confit, Coral Sauce

BIG EYE TUNA TARTARE* 24
Crispy Rice, Avocado, Yuzu Ponzu, Aioli

SALADS & SOUP

CHILLED MARYLAND CRAB "LOUIS" 36
Fresh Hearts of Palm, Cara Cara Oranges, Avocado, Grated Egg

THE WEDGE 17
Honey-Spiced Bacon, Cabrales Ranch, Oven Dried Tomatoes, Crispy Sweet Onion

GEM LETTUCE "CAESAR" 17
Creamy Garlic Dressing, Herb Croutons, Parmigiano "Frico"

ROASTED BEET & PINK PINEAPPLE SALAD 19
Goat Cheese, Toasted Pistachio, Aged Balsamico

CHOPPED SALAD 17
Crispy Corn, Pepitas, Tomatoes, Fried Chickpeas, Aged Manchego

ROASTED BUTTERNUT SQUASH SOUP 19
Duck Confit, Marcona Almonds, Dried Figs

MAIN COURSE

WAGYU FILET MIGNON* 75
Porcini Mushroom, Onion & Bacon Tart, Madiera Sauce

BELMONT SIGNATURE CUT* 54
USDA Prime Omaha Beef, Bone Marrow Gratin, Sunchoke, Spinach

RICOTTA GNOCCHI 32
San Marzano Tomato Sauce, Basil, Mozzarella, Tuscan First Press Olive Oil

AUSTRALIAN RACK OF LAMB* 62
Herb Crust, Roasted Artichokes, Yukon Potatoes, Wild Mushrooms, Pancetta, Rosemary Jus

VEAL AGNOLOTTI "DEL PLIN" 34
Chanterelles, Ricotta, Oven-Dried Tomatoes, Braising Jus

PAN ROASTED VEAL CHOP* 85
14oz Bone In, Roasted Garlic Jus, Beef Cannelloni, Wild Mushrooms, Herb Baked Tomato

CHILEAN SEA BASS* 63
Roasted Peppers, Potato Pavé, Vin Jaune, Basil Oil

ROASTED CHICKEN BREAST 37
Butter Whipped Potatoes, Haricot Verts, Mushrooms, Sweet Garlic Jus

MAINE DIVER SCALLOPS* 56
Celery Root "Risotto," Black Truffle, Roasted Pears, Red Wine Jus

BRAISED SHORT RIB OF PRIME BEEF 52
Mascarpone Polenta, Spice-Roasted Carrots, Ginger-Tomato Jam

CRISPY FAROE ISLAND SALMON* 38
Fennel, Orange, Ube Purée, Fresno Chili, Red Wine Sauce

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

JEIO BRUT, PROSECCO 15
Brut DOC, Veneto, Italy NV

SCHRAMSBERG 23
Brut Rosé, North Coast, California

POL ROGER, RESERVE BRUT 29
Champagne, France NV

VEUVE CLICQUOT, BRUT 35
Champagne, France NV

SAUVIGNON BLANC

ANT MOORE 15
Marlborough, New Zealand 2022

DETAILS BY SINEGAL 17
North Coast, California 2023

DOMAINE SERGE LAPORTE 23
"Les Boursicottes" Sancerre, France 2023

CHARDONNAY

FRANK FAMILY 19
Carneros, California 2023

THE HILT 24
Sonoma Coast, California 2022

OLIVIER LEFLAIVE "LES SETILLES" 32
Burgundy, France 2022

OTHER WHITES

PRINZ PSALM, "TWO PRINCES" 14
Riesling, Nahe, Germany 2023

MARTÍN CÓDAX 16
Albariño, Rias Baixas, Spain 2024

SCARPETTA, PINOT GRIGIO 17
Friuli-Venezia Giulia, Italy 2023

ROSÉ

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

PINOT NOIR

ET FILLE 19
Willamette Valley, Oregon 2024

PATZ & HALL 25
Sonoma Coast, California 2021

REMOISSENET PÉRE et FILS 29
Burgundy, France 2022

CABERNET SAUVIGNON

DAOU RESERVE 25
Paso Robles, California 2022

PEJU 28
Napa Valley, California 2022

OTHER REDS

LES CADRANS de LASSEGUE 26
Saint-Émilion, Bordeaux, France 2022

JONATA "TODOS" 25
Ballard Canyon, California 2020

MONSALAIA 17
Tuscany, Italy 2020

WATER SERVICE

SAN PELLEGRINO SPARKLING 10
ACQUA PANNA STILL 10

BEER SELECTIONS

HUSS BREWING CO. "ORANGE BLOSSOM" 9
WREN HOUSE BIG SPILL PILS 12
FATE BREWING LOCAL LAGER 16oz 12
WREN HOUSE SPELLBINDER IPA 16oz 13
SECOND CHANCE MULLIGAN AMBER 16oz 13
BEST DAY BREWING KOLSCH NA 9

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.