

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

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

USDA PRIME FILET MIGNON 8 OZ \$74

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.

WINE BY THE GLASS & BEER			WINE BY THE GLASS & BEER		
◆ CHAMPAGNE & SPARKLING ◆			◆ OTHER WHITES ◆		
BISOL ‘JEIO’	\$17	Brut Prosecco DOC, Veneto, IT NV <i>Green apple, citrus, white flowers.</i>	KARTHÄUSERHOF ‘BRUNO’	\$19	Riesling Spätlese, Mosel, Germany 2018 <i>Tropical fruit, apple, honey.</i>
MICHELE CHIARLO ‘NIVOLE’	\$20	Moscato d’Asti DOCG, Italy 2023 <i>Peach, apricot, orange blossom.</i>	MARTÍN CÓDAX	\$16	Albariño, Rias Baixas, Spain 2024 <i>Pear, peach, lemon zest.</i>
SCHRAMSBERG	\$24	Brut Rosé, North Coast, California 2021 <i>Strawberry, raspberry, citrus.</i>	SCARPETTA	\$17	Pinot Grigio, Friuli-Venezia Giulia, Italy 2024 <i>Stone fruit, melon, minerals.</i>
POL ROGER ‘RESERVE BRUT’	\$31	Champagne, France NV <i>Pear, honeysuckle, brioche.</i>	◆ ROSÉ ◆		
VEUVE CLICQUOT	\$35	Brut Champagne, France NV <i>Apple, peach, mandarin.</i>	TRIENNES	\$17	Nans-Les-Pins, Provence, France 2023 <i>Strawberry, white flowers, vanilla.</i>
◆ SAUVIGNON BLANC ◆			◆ PINOT NOIR ◆		
ANT MOORE	\$15	Marlborough, New Zealand 2024 <i>Passionfruit, citrus, fresh herb.</i>	ET FILLE	\$19	Willamette Valley, Oregon 2024 <i>Red cherry, raspberry, rose petal.</i>
APERTURE	\$20	Sonoma County, CA 2023 <i>Meyer lemon, white flowers, spice.</i>	PATZ & HALL	\$25	Sonoma Coast, California 2021 <i>Cherry, wild strawberry, warm spice.</i>
DOMAINE DE LA BARBOTAINÉ	\$24	Sancerre, Loire Valley, FR 2025 <i>Lemon, cut grass, minerals.</i>	CHEVALIER DE LA CRÉE	\$29	‘Knights Templar Cuvée’ Côte de Beaune, FR 2020 <i>Dark cherry, cedar, citrus peel.</i>
◆ CHARDONNAY ◆			◆ CABERNET SAUVIGNON ◆		
MORGAN ‘HIGHLAND’	\$19	Sta. Lucia Highlands, California 2024 <i>Lemon, pear, baking spice.</i>	KATHERINE GOLDSCHMIDT	\$19	‘Stonemason Hill’ Alexander Valley, CA 2023 <i>Black cherry, boysenberry, fig.</i>
FRANK FAMILY	\$21	Carneros, California 2024 <i>Lemon, guava, vanilla.</i>	DAOU RESERVE	\$27	Paso Robles, California 2022 <i>Blackcurrant, cassis, cedar.</i>
OLIVIER LEFLAIVE ‘LES SETILLES’	\$32	Burgundy, France 2022 <i>Pear, white flowers, citrus zest.</i>	PINE RIDGE VINEYARDS	\$29	Napa Valley, California 2023 <i>Blueberry, cherry, cocoa.</i>
◆ OTHER REDS ◆			◆ RESERVE BY THE GLASS ◆		
JONATA ‘TODOS’	\$25	Ballard Canyon, California 2021 <i>Dark fruit, wild herb, black pepper.</i>	DOM PERIGNON, BRUT	\$87	Champagne, France 2015
LES CADRANS DE LASSEGUE	\$26	Saint-Émilion, Bordeaux, France 2023 <i>Red cherry, currant, nutmeg.</i>	ALEX - MOREAU, WHITE BURGUNDY	\$101	Chassagne-Montrachet, Burgundy, France 2023
ROCCA DELL MACIE ‘SASYR’	\$19	Toscana IGT, Italy 2023 <i>Cherry, blackberry, tobacco.</i>	PATRIMONY, CABERNET SAUVIGNON	\$116	Adelaida District, Paso Robles, CA 2021
◆ BEER ◆			◆ BEER ◆		
FATE IRISH RED	Irish Red Ale	\$12	FATE IRISH RED	Irish Red Ale	\$12
FATE BREWING LOCAL LAGER	Helles Lager	\$12	FATE BREWING LOCAL LAGER	Helles Lager	\$12
WREN HOUSE SPELLBINDER	Hazy IPA	\$12	WREN HOUSE SPELLBINDER	Hazy IPA	\$12
PAPAGO ORANGE BLOSSOM	Wheat Ale	\$9	PAPAGO ORANGE BLOSSOM	Wheat Ale	\$9
STELLA ARTOIS	Belgian Pilsner	\$10	STELLA ARTOIS	Belgian Pilsner	\$10
COORS LIGHT	Light Lager	\$7	COORS LIGHT	Light Lager	\$7
HEINEKEN 0.0	Non-Alcoholic	\$9	HEINEKEN 0.0	Non-Alcoholic	\$9
◆ UPCOMING EVENTS ◆			◆ UPCOMING EVENTS ◆		
TACO TUESDAY	Every Tuesday		TACO TUESDAY	Every Tuesday	
MOONE TSAI WINE DINNER	October 13th		MOONE TSAI WINE DINNER	October 13th	