

BELMONT

Kitchen & Cocktails

STARTERS

BAKED BRIE CHEESE EN CROUTE	21	SPANISH OCTOPUS*	28
Harbison Ranch, Black Truffle, Sunchoke-Arugula Salad		Romesco Sauce, Crispy Potatoes, Celery, Preserved Lemon	
WAGYU BEEF CARPACCIO*	22	MAINE LOBSTER RAVIOLI	39
Caper-Horseradish Aioli, Parmigiano, Pickled Shallots		Black Truffle, Asparagus, Tomato Confit, Coral Sauce	
CHILLED KUMAMOTO OYSTERS 6/12*	32/59	FILET EMPANADAS "ANCHO ADOBO"	19
Pickled Shallot, Szechuan Mignonette		Chimichurri, Tomato Jam, Aji Amarillo	
PORCINI MUSHROOM CIGARS	19	BIG EYE TUNA TARTARE*	24
Truffle Pecorino, Wilted Spinach, Roasted Chicken Jus, Wild Mushrooms		Crispy Rice, Avocado, Yuzu Ponzu, Remoulade	

SALADS & SOUP

CHILLED MARYLAND CRAB "LOUIS"	36	ROASTED BEET & PINK PINEAPPLE SALAD	19
Fresh Hearts of Palm, Cara Cara Oranges, Avocado, Grated Egg		Goat Cheese, Toasted Pistachio, Aged Balsamico	
THE WEDGE	17	CHOPPED SALAD	17
Honey-Spiced Bacon, Cabrales Ranch, Oven Dried Tomatoes, Crispy Sweet Onion		Crispy Corn, Pepitas, Tomatoes, Fried Chickpeas, Aged Manchego	
GEM LETTUCE "CAESAR"	17	ROASTED BUTTERNUT SQUASH SOUP	19
Creamy Garlic Dressing, Herb Croutons, Parmigiano "Frico"		Duck Confit, Marcona Almonds, Dried Figs	

MAIN COURSE

WAGYU FILET MIGNON*	75	CHILEAN SEA BASS*	63
Porcini Mushroom, Onion & Bacon Tart, Madiera Sauce		Roasted Peppers, Potato Pavé, Vin Jaune, Basil Oil	
BELMONT SIGNATURE CUT*	54	ROASTED CHICKEN BREAST	37
USDA Prime Omaha Beef, Bone Marrow Gratin, Sunchoke, Spinach		Butter Whipped Potatoes, Haricot Verts, Mushrooms, Sweet Garlic Jus	
RICOTTA GNOCCHI	32	MAINE DIVER SCALLOPS*	56
San Marzano Tomato Sauce, Basil, Mozzarella, Tuscan First Press Olive Oil		Celery Root "Risotto," Black Truffle, Roasted Pears, Red Wine Jus	
AUSTRALIAN RACK OF LAMB*	62	BRAISED SHORT RIB OF PRIME BEEF	52
Herb Crust, Roasted Artichokes, Yukon Potatoes, Wild Mushrooms, Pancetta, Rosemary Jus		Mascarpone Polenta, Spice-Roasted Carrots, Ginger-Tomato Jam	
VEAL AGNOLOTTI "DEL PLIN"	34	CRISPY FAROE ISLAND SALMON*	38
Chanterelles, Ricotta, Oven-Dried Tomatoes, Braising Jus		Fennel, Orange, Ube Purée, Fresno Chili, Red Wine Sauce	
PAN ROASTED VEAL CHOP*	85		
14oz Bone In, Roasted Garlic Jus, Beef Cannelloni, Wild Mushrooms, Herb Baked Tomato			

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

JEIO BRUT, PROSECCO	19
Brut DOC, Veneto, Italy NV	
SCHRAMSBERG	23
Brut Rosé, North Coast, California	
HENRIOT, BRUT	32
Champagne, France NV	
VEUVE CLICQUOT, BRUT	39
Champagne, France NV	

SAUVIGNON BLANC

DOMAINE SERGE LAPORTE	23
"Les Boursicotte" Sancerre, France 2023	
ANT MOORE	17
Marlborough, New Zealand 2022	
DETAILS BY SINEGAL	17
North Coast, California 2023	

CHARDONNAY

FRANK FAMILY	19
Carneros, California 2023	
THE HILT	26
Sonoma Coast, California 2022	
OLIVIER LEFLAIVE "LES SETILLES"	32
Burgundy, France 2022	

OTHER WHITES

ASTRID, ALBARINO	19
Rias Baixas, Spain 2022	
SCARPETTA, PINOT GRIGIO	17
Friuli-Venezia, Italy 2023	
PRINZ PSALM, "TWO PRINCESS"	16
Riesling, Nahe, Germany 2023	

WATER SERVICE

SAN PELLEGRINO SPARKLING	10
ACQUA PANNA STILL	10

ROSÉ

TRIENNES	16
Nans-Les-Pins, France 2023	

PINOT NOIR

CRISTOM	22
Willamette Valley, Oregon 2024	
MARINE LAYER "LYRA"	25
Sonoma Coast, California 2022	

CABERNET SAUVIGNON

DAOU RESERVE	23
Paso Robles, California 2022	
PEJU	30
Napa Valley, California 2022	

OTHER REDS

LES CADRANS de LASSEGUE	26
Saint Emilion, Bordeaux Grand Cru 2022	
MONSALAIA	18
Tuscany, Italy 2020	
JONATA "TODOS"	29
Ballard Canyon, California 2020	

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
HENEKIN 0.0	9

EVENTS

12/31/2025 NYE 2026 PRIX FIXE MENU

Ring in 2026 with an unforgettable evening of elevated dining. Enjoy a luxurious four-course menu showcasing caviar, truffles, and premium ingredients, crafted by chef Alex Stratta and team. Limited seatings available for this exclusive celebration. **\$195 per person ++**

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.