

# BELMONT

*Kitchen & Cocktails*

## STARTERS

|                                                                       |       |                                                         |    |
|-----------------------------------------------------------------------|-------|---------------------------------------------------------|----|
| HAMACHI NAPOLEON & OSETRA CAVIAR*                                     | 29    | SPANISH OCTOPUS*                                        | 28 |
| Lace Potatoes, Cucumbers, Wasabi Kusho Umami                          |       | Romesco Sauce, Crispy Potatoes, Celery, Preserved Lemon |    |
| WAGYU BEEF CARPACCIO*                                                 | 22    | MAINE LOBSTER RAVIOLI                                   | 41 |
| Caper-Horseradish Aioli, Parmigiano, Pickled Shallots                 |       | Black Truffle, Asparagus, Tomato Confit, Coral Sauce    |    |
| CHILLED KUMAMOTO OYSTERS 6/12*                                        | 32/59 | BEEF EMPANADAS "ANCHO ADOBO"                            | 19 |
| Pickled Shallot, Szechuan Mignonette                                  |       | Chimichurri, Tomato Jam, Chile Amarillo Sauce           |    |
| PORCINI MUSHROOM CIGARS                                               | 19    | BIG EYE TUNA TARTARE*                                   | 24 |
| Truffle Pecorino, Wilted Spinach, Roasted Chicken Jus, Wild Mushrooms |       | Crispy Rice, Avocado, Yuzu Ponzu, Sriracha Aioli        |    |

## 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

|                                                                                        |    |                                                                     |    |
|----------------------------------------------------------------------------------------|----|---------------------------------------------------------------------|----|
| ARGENTINE FILET MIGNON*                                                                | 70 | CHILEAN SEA BASS*                                                   | 63 |
| 8oz Grass-Fed Beef, Porcini Mushroom, Onion & Bacon Tart, Madiera Sauce                |    | Roasted Peppers, Potato Pavé, Vin Jaune, Basil Oil                  |    |
| BELMONT SIGNATURE CUT*                                                                 | 56 | ROASTED CHICKEN BREAST                                              | 37 |
| 8oz 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                                     | 49 |
| 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*                                                                 | 75 |                                                                     |    |
| 14oz, 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 |    |
| HENRIOT, BRUT              | 32 |
| Champagne, France NV       |    |
| VEUVE CLICQUOT, BRUT       | 39 |
| Champagne, France NV       |    |

SAUVIGNON BLANC

|                                         |    |
|-----------------------------------------|----|
| DOMAINE SERGE LAPORTE                   | 23 |
| "Les Boursicotte" Sancerre, France 2023 |    |
| CATALINA SOUNDS                         | 19 |
| Marlborough, New Zealand 2023           |    |
| DETAILS BY SINEGAL                      | 17 |
| North Coast, CA 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

|                                  |    |
|----------------------------------|----|
| ET FILLE                         | 19 |
| Willamette Valley, Oregon 2023   |    |
| CRISTOM                          | 22 |
| Willamette Valley, Oregon 2024   |    |
| RACINES                          | 28 |
| STA. Rita Hills, California 2020 |    |

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 |
| EATE 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 ++**