

BELMONT

— Kitchen & Cocktails —

STARTERS

BAKED LA TUR CHEESE EN CROUTE Black Truffle, Sunchoke-Arugula Salad	21	SPANISH OCTOPUS* Romesco Sauce, Crispy Potatoes, Celery, Preserved Lemon	28
WAGYU BEEF CARPACCIO* Caper-Horseradish Aioli, Parmigiano, Pickled Shallots	22	MAINE LOBSTER RAVIOLI Black Truffle, Asparagus, Tomato Confit, Coral Sauce	41
CHILLED KUMAMOTO OYSTERS 6/12* Pickled Shallot, Szechuan Mignonette	32/59	BEEF EMPANADAS "ANCHO ADOBO" Chimichurri, Tomato Jam, Chile Amarillo Sauce	19
PORCINI MUSHROOM CIGARS Truffle Pecorino, Wilted Spinach, Roasted Chicken Jus, Wild Mushrooms	19	BIG EYE TUNA TARTARE* Crispy Rice, Avocado, Yuzu Ponzu, Sriracha Aioli	24

SALADS & SOUP

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

MAIN COURSE

ARGENTINE FILET MIGNON* 8oz Grass-Fed Beef, Porcini Mushroom, Onion & Bacon Tart, Madeira Sauce	70	CHILEAN SEA BASS* Roasted Peppers, Potato Pavé, Vin Jaune, Basil Oil	63
BELMONT SIGNATURE CUT* 8oz USDA Prime Omaha Beef, Bone Marrow Gratin, Sunchoke, Spinach	56	ROASTED CHICKEN BREAST Butter Whipped Potatoes, Haricot Verts, Mushrooms, Sweet Garlic Jus	37
RICOTTA GNOCCHI San Marzano Tomato Sauce, Basil, Mozzarella, Tuscan First Press Olive Oil	32	MAINE DIVER SCALLOPS* Celery Root "Risotto," Black Truffle, Roasted Pears, Red Wine Jus	56
AUSTRALIAN RACK OF LAMB* Herb Crust, Roasted Artichokes, Yukon Potatoes, Wild Mushrooms, Pancetta, Rosemary Jus	62	BRAISED SHORT RIB OF PRIME BEEF Mascarpone Polenta, Spice-Roasted Carrots, Ginger-Tomato Jam	49
VEAL AGNOLOTTI "DEL PLIN" Chanterelles, Ricotta, Oven-Dried Tomatoes, Braising Jus	34	CRISPY FAROE ISLAND SALMON* Fennel, Orange, Ube Purée, Fresno Chili, Red Wine Sauce	38
PAN ROASTED VEAL CHOP* 14oz, Roasted Garlic Jus, Beef Cannelloni, Wild Mushrooms, Herb Baked Tomato	75		

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

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

SAUVIGNON BLANC

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

CHARDONNAY

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

OTHER WHITES

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

WATER SERVICE

SAN PELLEGRINO SPARKLING	10
ACQUA PANNA STILL	10

ROSÉ

TRIENNES Nans-Les-Pins, France 2023	16
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PINOT NOIR

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

CABERNET SAUVIGNON

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

OTHER REDS

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

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.