

BELMONT

Kitchen & Cocktails

OCEAN SUPPLEMENTS

Premium Caviar elegantly served with a refined selection of accoutrements; Blinis, Potato Pavé, Crème Fraîche, Shallots, Chives, Hard-Boiled Egg, Lemon Segments. Add (6) ROXX Vodka Shots + 40

SASANIAN SIBERIAN OSETRA*	125
SASANIAN VENEZIA OSETRA*	195
NORTHERN DIVINE ROYAL OSETRA*	295

OYSTERS*	
Lemongrass Granita, Scotch-Ginger Mignonette	
(6)	30
(12)	55

OYSTERS & CAVIAR *	95
SEAFOOD TOWER *	135

STARTERS

TIGER SHRIMP COCKTAIL	32
Tiger Prawns, Cocktail Sauce, Atomic Horseradish	
PASSION-HAMACHI CRUDO*	27
Yuzu, Raspberry Pearls, Jalapeño, Orange, Onion	
BRUSSELS SPROUTS	17
Slivered Almonds, Black Currants, Garlic-Champagne Vinaigrette, Parmesan, Balsamic Reduction	
PICI PASTA	22
Pomodoro, Basil, Mozzarella	
WILD MUSHROOM CIGARS	19
Porcini, Oyster, Beech, Leeks, Parmesan	
GRILLED SPANISH OCTOPUS*	32
Pappas Bravas, Puttanesca, Calabrian Aioli, Elephant Garlic Chips	

BIG EYE TUNA*	23
Crispy Rice, Serrano, Avocado, Sriracha Aioli	
CRISPY ROCK SHRIMP*	26
Pineapple Salpicon, Sambal Remoulade, Chives	
FILET EMPANADAS	19
Root Puree, Tomato Jam, Pinot Noir Reduction, Micro Cilantro, Aji Amarillo	
ARTICHOKE FLOWERS	19
Lemon-Garlic Aioli, Pistachios, Mint, Parmesan Add Iberico Jamon + 12	
JUMBO LUMP CRAB CAKE	25
Caper Aioli, Pickled Tomato Relish, Belgian Endive	
BEEF CARPACCIO*	22
Beef Tenderloin, Horseradish Aioli, Capers, Pickled Shallots, 36-month Parmesan, White-Truffle Ponzu	

SALADS & SOUPS

ADD CHICKEN	8	SALMON	12	FILET	14
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CHOPPED SALAD	16
Arugula, Dried Corn, Strawberries, Asiago, Pepitas, Tomato, Couscous, Basil Pesto	
CAESAR SALAD	16
Croutons, Baby Gem, 36-month Parmiggiano Reggiano	

TOMATO & BURRATA	16
Balsamic, Pecan Pesto, Focaccia	

MAIN COURSE

MISHIMA WAGYU BURGER*	28
Wagyu Beef, Baby Gem, Heirloom Tomato, Cheddar, Caramelized Onion, Aioli, Truffle Fries	
FAROE ISLAND SALMON *	45
English Pea Puree, Peas, Red Bell Peppers, Vanilla Bean Beurre Blanc, Squid Ink Tuile	
CACIO E PEPE	34
Spaghetti, Garlic, Hypha Mushrooms, Italian Summer Truffle	
BOLOGNESE	29
Mafaldine, Wagyu Beef, Veal, Pork, Ricotta, Parmesan	
FRUTTI DI MARE*	58
Gemelli, Scallop, Black Tiger Prawn, Cherry Tomato, Njdua (Add 8oz Lobster Tail +55)	
HOKKAIDO SCALLOPS*	49
Corn Purée, Yuzu Vinaigrette, Corn Salsa, Guanciale, Root Chips	

BELMONT SIGNATURE CUTS*	
Potato Pavé, Charred Asparagus, Seasonal Mushrooms, Cipollini Onion, Cognac Jus (Add 8 oz Lobster Tail +55)	
ARGENTINIAN FILET 8oz	62
MISHIMA RESERVE AMERICAN WAGYU FILET 6oz	135
MISHIMA RESERVE AMERICAN WAGYU NY STRIP 10oz	145
AUSTRALIAN LAMB*	48
Roasted Artichokes, Caramelized Onions, Wild Mushrooms, Pancetta	
RED WINE BRAISED SHORT RIB*	55
Parmigiano-Reggiano Polenta, Candied Shallot	
MISO GLAZED MAINE HALIBUT*	49
Miso-Lemongrass Broth, Guanciale, Little Neck Clams, Bok Choy, Shiitake Mushrooms	
CHILEAN SEA BASS*	59
Honey Stewed Bell Peppers, Vin Jaune Sauce, Crispy Potato	
LOBSTER RISOTTO	59
Lobster Tail and Claw, Asparagus, Cherry Tomato, Sunchoke, English Peas	

WINES BY THE GLASS

CHAMPAGNE & SPARKLING	
JEIO BRUT, PROSECCO	18
Brut DOC, Veneto, Italy NV	
TATTINGER BRUT, LA FRANCAISE	29
Champagne, France NV	
VEUVE CLICQUOT, BRUT	37
Champagne, France NV	
DOM PERIGNON, BRUT	115
Champagne, France 2015	
SAUVIGNON BLANC	
DOMAINE SERGE LAPORTE	22
"Les Boursicotte" Sancerre, France 2023	
STAGS LEAP WINERY	20
Napa Valley, California 2022	
CATALINA SOUNDS	18
Marlborough, New Zealand 2023	
CHARDONNAY	
THE HILT	25
Sta. Rita Hills, California 2022	
PATZ & HALL	18
Sonoma Coast, California 2022	
OLIVIER LEFLAIVE "LES SETILLES"	30
Burgundy, France 2022	
OTHER WHITES	
ASTRID, ALBARINO	18
Rias Baixas, Spain 2022	
CASTELLANI, PINOT GRIGIO	16
Sicily, Italy 2023	

PRINZ PSALM, "TWO PRINCESS"	15
Riesling, Nahe, Germany 2023	
ROSÉ	
TRIENNES	16
Nans-Les-Pins, France 2023	
GUST, PETALUMA GAP	17
Sonoma County, California 2024	
PINOT NOIR	
ET FILLE	20
Willamette Valley, Oregon 2023	
RACINES	30
STA. Rita Hills, California 2020	
CABERNET SAUVIGNON	
DAOU RESERVE	25
Paso Robles, California 2022	
SCHWEIGER VINEYARDS	28
Spring Mountain, Napa 2018	
PEJU	30
Napa Valley, California 2022	
ITALIAN REDS	
MONSALAIA	17
Tuscany, Italy 2020	
OTHER REDS	
LES CADRANS de LASSEGUE	25
Saint Emilion, Bordeaux Grand Cru 2022	
JONATA "TODOS"	27
Ballard Canyon, California 2020	

*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.