BELMONT
Kitchen & Cocktails

DINNER

STARTERS

WAGYU BEEF CARPACCIO * — $18
Caper-Horseradish Aioli, Parmigiano, Pickled Shallots

CRISPY RICE TUNA * — $29
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 * — $23
Tropical Ponzu, Green Apple, Cucumber, Onion

FILET EMPANADAS 'ANCHO ADOBO' — $17
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 — $23
Ricotta, Spinach, Guanciale, Parmigiano, Snap Peas, Chicken Jus

SALT SPRING MUSSELS — $26
Rosemary Compound Butter, White Wine, 'Nduja, Roasted Tomatoes, Grilled Country Bread

SOUPS & SALADS

FRENCH ONION SOUP — $18
Country Bread, Gruyere Cheese

ARTICHOKE VELOUTÉ SOUP — $19
Sunchoke Chips, Marcona Almonds, Toasted Bread with White Truffle

THE WEDGE — $16
Honey-Spiced Bacon, Bleu Cheese Ranch, Oven Dried Tomatoes, Crispy Onion, Croutons

GEM LETTUCE 'CAESAR' — $15
Creamy Garlic Dressing, Herb Croutons, Parmigiano 'Frico'

ROASTED BEET & PINEAPPLE SALAD — $18
Goat Cheese, Toasted Pistachio, Aged Balsamico

CHOPPED SALAD — $17
Crispy Corn, Pepitas, Tomatoes, Fried Chickpeas, Dried Strawberries, Avocado

A BELMONT INDULGENCE

VENEZIA CAVIAR SERVICE * — $175
Potato, Blini, Shallot, Chive, Egg, Crème Fraiche

MAIN COURSE

BELMONT SIGNATURE CUTS *
Shishito Peppers, Black Garlic Demi

ARGENTINE FILET MIGNON 8 oz — $64

PRIME BONE-IN RIBEYE 16 oz — $95

BRAISED SHORT RIB OF PRIME BEEF — $59
Mascarpone Polenta, Roasted Carrots, Tomato-Ginger Jam

HALF ROASTED CHICKEN — $36
Organic Mary's Chicken, Mashed Potatoes, Garlic Broccolini, Chicken Jus

MISO GLAZED BLACK COD * — $44
Orange Butter Sauce, Savoy Cabbage, Peanut Sambal

POTATO GNOCCHI — $34
Wild Mushrooms, Brown Butter, Spicy Calabrian Sausage, Fontina Cheese

AUSTRALIAN RACK OF LAMB * — $69
Shallot au Vin Rouge, Pea Purée, Dijon Mustard, Red Wine Gastrique

CHILEAN SEA BASS * — $68
Roasted Peppers, Potato Pavé, White Wine Beurre Blanc, Basil Oil

ACHIOTE-MARINATED SALMON * — $39
Chimichurri Potatoes, Grain Mustard Beurre Monté, Fresno Chili, Citrus Salad

MISHIMA WAGYU BURGER * — $28
½ lb American Wagyu, Lettuce, Caramelized Onions, Aioli, Tomato, Cheddar, Brioche Bun, Truffle Fries

SIDES

MAPLE GLAZED CARROTS — $16
Pistachios, Herbs

CRISPY BRUSSELS SPROUTS — $16
Champagne Vinaigrette, Soy Caramel, Almonds

POMMES PURÉE — $17
Yukon Potato, Butter, Cream

GARLIC BROCCOLINI — $16
Garlic Aioli, Parmesan

FIDENCIO ALATRISTE – EXECUTIVE CHEF | ALEX MCGREGOR – GENERAL MANAGER | ROMAN KETTLER – WINE DIRECTOR

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.

CHAMPAGNE & SPARKLING

BISOL 'JEIO' — $17
Brut Prosecco DOC, Veneto, IT NV
Green apple, citrus, white flowers.

MICHELE CHIARLO 'NIVOLE' — $20
Moscato d'Asti DOCG, Italy 2023
Peach, honey, wild flowers.

SCHRAMSBERG — $24
Brut Rosé, North Coast, California 2022
Strawberry, raspberry, citrus.

VEUVE CLICQUOT — $35
Brut Champagne, France NV
Apple, citrus, marzipan.

SAUVIGNON BLANC

ANT MOORE — $15
Marlborough, New Zealand 2025
Passionfruit, citrus, fresh herb.

THE PARING — $19
Santa Barbara County, CA 2025
Grapefruit, lemongrass, wet stone.

DOMAINE DE LA BARBOTAINE — $24
Sancerre, Loire Valley, FR 2025
Citrus, fresh herbs, racing acidity.

CHARDONNAY

MORGAN 'HIGHLAND' — $19
Sta. Lucia Highlands, California 2024
Lemon, pear, baking spice.

FRANK FAMILY — $21
Carneros, California 2024
Meyer lemon, baked apples, vanilla cream.

OLIVIER LEFLAIVE 'LES SETILLES' — $32
Burgundy, France 2023
Fresh pear, citrus, mineral.

AROMATIC WHITES

KARTHÄUSERHOF 'BRUNO' — $19
Riesling Spätlese, Mosel, Germany 2018
Tropical fruit, apple, honey.

MARTÍN CÓDAX — $16
Albariño, Rías Baixas, Spain 2025
Pear, peach, lemon zest.

LE MONDE — $17
Pinot Grigio, Friuli-Venezia Giulia, Italy 2025
White peach, melon, citrus.

ROSÉ

CALAFURIA — $17
Puglia, Italy 2025
Strawberry, peach, pink grapefruit.

PINOT NOIR

ET FILLE — $19
Willamette Valley, Oregon 2024
Red cherry, raspberry, rose petal.

SINEGAL — $25
Russian River Valley, California 2024
Dark cherry, wild strawberry, toasted spice.

CHEVALIER DE LA CRÉE — $29
'Knights Templar Cuvée' Côte de Beaune, FR 2020
Subtle cherry, cedar, savory herbs.

CABERNET SAUVIGNON

KATHERINE GOLDSCHMIDT — $19
'Stonemason Hill' Alexander Valley, CA 2024
Black cherry, boysenberry, fig.

DAOU RESERVE — $27
Paso Robles, California 2022
Cassis, cedar, warm spice.

TURNBULL — $29
Napa Valley, California 2023
Dark berry, cocoa, toasted vanilla.

RED BLENDS

JONATA 'TODOS' — $25
Ballard Canyon, California 2021
Blackberry, huckleberry, toasted spice.

LES CADRANS DE LASSEGUE — $26
Saint-Émilion, Bordeaux, France 2024
Red cherry, currant, nutmeg.

CASTELLANI 'MONSOLAIA' — $19
Super Tuscan, Toscana IGT, Italy 2021
Red cherry, dried herbs, savory.

RESERVE BY THE GLASS

DOM PÉRIGNON — $87
Brut · Champagne, France 2015

ALEX MOREAU — $101
White Burgundy · Chassagne-Montrachet, France 2023

PATRIMONY — $116
Cabernet Sauvignon · Adelaida District, Paso Robles 2021

BEER

FATE IRISH RED — $12
Irish Red Ale

FATE BREWING LOCAL LAGER — $12
Helles Lager

WREN HOUSE SPELLBINDER — $12
Hazy IPA

PAPAGO ORANGE BLOSSOM — $9
Wheat Ale

STELLA ARTOIS — $10
Belgian Pilsner

COORS LIGHT — $7
Light Lager

HEINEKEN 0.0 — $9
Non-Alcoholic

UPCOMING EVENTS

TACO TUESDAY — Every Tuesday

WINE WEDNESDAYS — Every Wednesday

AN EVENING WITH
PHILIPPE MELKA WINE DINNER
Tuesday, November 17th
Scan to Reserve

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