

NEW
SPRING
MENU!



SHARABLES

HAND HELDS

SALADS

PRESSED CHICKEN QUESADILLA / \$14

Tomatillo Salsa, Picante, Aged White Cheddar, Peruvian Roasted Chicken, Caramelized Peppers and Onions, Pico de Gallo. Choice of Side

ROASTED RED PEPPER HUMMUS / \$9

Grilled Flatbread, Marinated Olives, Vegetables

QUINOA HUSHPUPPIES / \$12

ARTISAN FLATBREAD / \$13

Seasonal Veg or Pepperoni

CHICKEN STRIPS / \$13

Your Choice of Dipping Sauce. Choice of Side

BREADED CATCH OF THE DAY / \$16

Brioche Bun, Tangy Slaw, Chipotle Tartar, Choice of Side

CLASSIC CAESAR / \$13

ADD Chicken/Salmon/Shrimp \$5

SPRING WATERFRONT SALAD / \$15

ADD Chicken/Salmon/Shrimp \$5

Hand Picked Greens, English Cucumbers, Cherry Tomatoes, Sunflower Sprouts, Goat Cheese, Candied Pecans

SPRING BELMONT BURGER / \$16*

Choice of Beef, Turkey, Plant Based

Aged White Cheddar, Cranberry Aioli, Caramelized Onions, Bacon, Bibb Lettuce, Tomato, Choice of Side

TOMATO & PESTO PANINI / \$14

House-Made Basil Pesto, Heirloom Tomatoes, Fresh Mozzarella. Choice of Side

BISTRO TUNA MELT / \$16

Crisp Onions, Thick Cut Sourdough, Aged White Cheddar Choice of Side

MAINS

ASK ABOUT OUR DAILY CHEFS SPECIAL

SIDES

Add choice of Soup or Side Salad \$3

HOMESTYLE CHICKEN & BISCUITS / \$15

Buttermilk Biscuits, Seasoned Gravy

GRILLED BISTRO STEAK / \$22

Red Skinned Mashed, Seasonal Veg, Green Peppercorn Demi

CORIANDER SPICED SALMON / \$18*

Bamboo Rice, Tomato Coriander Broth, Seasonal Veg

BRAISED SHORT RIB MAC & CHEESE / \$16

Gorgonzola, White Cheddar, Cavatappi, Garlic Toast, Seasonal Veg Add Chicken or Shrimp \$5

SHRIMP ALFREDO / \$18

Fettucine, Alfredo, Parmesan, Garlic Toast

HOMESTYLE MEATLOAF / \$16

House-Made BBQ, Garlic Mashed, Seasonal Veg

PERUVIAN ROASTED CHICKEN / \$18

Chile Sofrito, Creamed Arborio, Seasonal Veg

Additional Sides are \$3

SOUP OF THE DAY

RICE PILAF

MASHED POTATO

SEASONAL VEG

OLD BAY FRIES

TANGY SLAW

SIDE SALAD

FRESH FRUIT

HOUSE MADE DESSERTS-\$7

Strawberry Cheesecake - Graham Crust, Strawberry Sauce, Chantilly Cream, Fried Basil

Chocolate Tarte - Dark Chocolate Ganache, Salted Caramel, Chantilly Cream

Peach Bread Pudding - Cinnamon Bourbon Compote

Vanilla Crème Brule - Macerated Berries

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Consumer advisories will help your customers make informed dining choices.

THE BELMONT GRILLE ACCEPTS CREDIT CARD ONLY