

Belvedere

ROOM

**BELVEDERE INVITES YOU TO ENJOY AGRICULTURE SOURCED FROM FARMERS
AND FRIENDS WHO SHARE OUR COMMITMENT TO QUALITY INGREDIENTS.**

*Meyer Ranch, Maple Leaf Farms, Autonomy Farms, Tommy Farms, Tinney Bee Honey, Alpha Produce,
Apple Sherill Orchard Farms, Dr. Angell Peppers & Salts, Manchester Farms*

STARTERS

GREENS

CAESAR SALAD : 9

Romaine, Herb Croutons, Parmesan, House Caesar Dressing

ARUGULA SALAD : 11

Wild Arugula, Avocado, Heirloom Tomato, Gorgonzola,
Grilled Toast, Applewood Bacon Vinaigrette

BABY GREENS SALAD : 12

Baby Farm Greens, Avocado, Heirloom Tomato, Cucumber,
Grilled Toast, Buttermilk Herb Dressing

GARDEN

BABY BEET SALAD : 13

Beets, Goat Cheese, Candied Pecans, Baby Greens, Honey, Sea Salt

LAND

MEYER RANCH BEEF TARTARE : 18

Truffle, Shallot, Capers, Lemon Zest, Farm Yolk, Grilled Toast

HERITAGE PORK BELLY : 13

Poached Apple, Raisin Chutney, Apple Glaze

CHEESE & CHARCUTERIE BOARD : 20

Chef's Selection of Artisan Cheeses and Cured Meats,
House Jams, Fruit, Nuts, Grilled Toast

SEA

SIGNATURE LOBSTER BISQUE : 14

Butter Poached Maine Lobster, Sherry Crème, House Baked Lavash

JUMBO LUMP CRAB CAKE : 22

Remoulade, Apple Frisée Salad

SKY

HUDSON VALLEY FOIE GRAS : 22

House Baked Scone, Strawberry Jam

ENTRÉES

MEYER RANCH BEEF

8 oz. BEEF TENDERLOIN : 42

10 oz. BEEF SIRLOIN : 30

16 oz. BEEF RIBEYE : 38

SLOW BRAISED BEEF SHORT RIB : 23

20 oz. BONE IN RIBEYE : 38

24 oz. BEEF PORTERHOUSE : 62

14 oz. BEEF STRIP LOIN : 34



ADD-ONS

BUTTERS

Truffle Butter
Peppercorn Butter
Foie Gras Butter
Roquefort Butter



LOBSTER TAIL : MP

POACHED PRAWNS : 12

OSCAR STYLE : 14

FOIE GRAS : 17



SAUCES

PH Steak Sauce
Chimichurri
Red Wine Demi
Au Poivre
Creamy Horseradish
Lemon Beurre Blanc



LAND

14 OZ. DUROC HERITAGE PORK LOIN : 24

Poached Apples, Roasted Shallots, Rosemary

SEA

WILD KING SALMON : 27

Confit Tomatoes, Baby Spinach, Grilled Lemon, Beurre Blanc

DIVER SCALLOPS : 30

Watercress, Grilled Lemon, Beurre Blanc

BUTTER POACHED MAINE LOBSTER TAIL : 39

Confit Tomatoes, Baby Spinach, Grilled Lemon, Drawn Butter

SKY

MARY'S FARM ROASTED CHICKEN : 24

Thyme, Grilled Lemon, Jus

MAPLE LEAF FARMS DUCK : 28

Sliced Duck Breast with Confit Leg & Thigh, Duck Jus

BEST DAMN LOBSTER MAC N' CHEESE : 24

Serves 4 Happy People

Conchigliette Pasta, Butter Poached Main Lobster,
White Cheddar-Gruyère Cheese Sauce, Candied Pancetta,
English Peas, Truffled Parmesan Panko Crust

Consuming raw or under cooked meat, seafood or egg products can increase your risk of food borne illness.

DESSERTS 9

- MACAROON ICE CREAM SANDWICHES
Daily Selection of Three Delectable Flavor Pairings
- CHOCOLATE PEANUT BUTTER TART
Chocolate Crust, Peanut Butter Mousse, Salted Caramel Ice Cream,
Chocolate Sauce, Toasted Candied Peanuts
- PIÑA COLADA CHEESECAKE
Coconut Rum Cheesecake, Roasted Pineapple Sauce, Rum Mousse,
Coconut Shortbread Crust, Toasted Coconut Flake
- HOT APPLE SPICE CAKE
House Baked Apple Spice Cake, Smoked Maple Ice Cream
- DAILY ADDITION
Ask Your Server for Current Selection

COFFEE & TEA

- MEDIUM ROAST COFFEE5
- TAZO TEA SELECTIONS3
- CAPPUCCINO4
- LATTE4
- MOCHA4
- ESPRESSO2

SO SMOOTH

- DESSERT WINES
- BANFI20
‘Rosa Regale’ Brachetto D’ Acqui - 375ml bottle
- MICHELE CHIARLO24
‘Nivole’ Moscato D’ Asti - 375ml bottle
- PORT
- FONSECA8
Bin #27 Vintage Character NV
- TAYLOR FLADGATE25
Vintage Port 2009
- TAYLOR FLADGATE10
Late Bottled Vintage
- TAYLOR FLADGATE12
10yr Tawny
- SCOTCH
- GLENMORAGNIE 10 year11
- MACALLAN 12 year12
- MACALLAN 18 year22
- LAGAVULIN 16 year17
- OBAN 14 year15
- COGNAC
- HENNESSY VS10
- HARDY VSOP9
- KELT VSOP12
- REMY MARTIN VSOP14
- LOUIS XIII GRAND CHAMPAGNE COGNAC150
- WHISKEY
- BAKER’S10
- GENTLEMAN JACK9
- WOODFORD RESERVE16
- BASIL HAYDEN’S8
- JACK DANIEL’S Single Barrel13
- TEMPLETON Small Batch Rye8