

# Belvedere

ROOM

“Belvedere invites you to enjoy agriculture sourced from farmers and friends who share our commitment to quality ingredients.”

Brandt Beef, Darling Downs Wagyu, 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, Brioche Crouton, Parmesan, Caesar Dressing

#### ARUGULA SALAD : 10

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

#### BABY GREENS SALAD : 11

Baby Farm Greens, Heirloom Tomato, Cucumber, Pumpernickel Croutons, Buttermilk Herb Dressing

#### KALE SALAD : 11

Baby Kale, Butternut Squash, Poached Apple, Candied Pecans, Local Honey Vinaigrette

### GARDEN

#### BABY BEETS : 12

Baby Beets, Goat Cheese, Candied Pecans, Local Honey

### LAND

#### TABLE SIDE BEEF TARTARE : 16

Table Side Beef Tartare, Farm Yolk, Truffle, Shallot, Capers, Lemon Zest, Grilled Toast

#### HERITAGE PORK BELLY : 13

Apple-Golden Raisin Chutney

#### CHARCUTERIE : 14

Mustarda, Preserves, Toast

#### LOCAL CHEESES : 14

Ask Server For Daily Selection

### SEA

#### TIGER PRAWNS : 15

Tiger Prawns, Sriracha Lime Cocktail Sauce

#### PEI MUSSELS : 12

Spicy Tomato Broth, Grilled Bread

### SKY

#### HUDSON VALLEY FOIE GRAS : 22

Brioche, Preserves

#### MAPLE LEAF FARMS DUCK TERRINE : 14

Frisée, Raisin Toast

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

# ENTRÉES



## LAND

### BRANDT FARMS BEEF

Prime, Corn Fed and All Natural

**8 oz. Beef Tenderloin** : 34

**10 oz. Beef Flat Iron Steak** : 22

**12 oz. Beef Strip Loin** : 28

**16 oz. Beef Ribeye** : 32

### DARLING DOWNS WAGYU

Grain Fed and All Natural

**10 oz. Wagyu Beef Skirt Steak** : 32

**16 oz. Wagyu Beef Ribeye** : 41

**24 oz. Wagyu Beef Porterhouse** : 48

**24 Hour Wagyu Beef Short Rib** : 22

**14 oz. DUDOC PORK CHOP** : 24

Dry Aged 14-21 Days

**8 oz. WAGYU BEEF BURGER** : 20

Wild Mushrooms, Roquefort Cheese, Red Wine Demi, Wild Arugula,  
House Baked Brioche Buttermilk Bun

## SEA

**WILD SALMON** : 22

Baby Spinach, Confit Tomato

**DIVER SCALLOPS** : 26

Meyer Lemon Beurre Blanc

**JUMBO LUMP CRAB CAKE** : 24

Remoulade, Frisée

**8 oz. AUSTRALIAN LOBSTER TAIL** : MP

Lemon, Drawn Butter

## SKY

**MARY'S FARM ROASTED CHICKEN** : 22

Fried Thyme, Lemon

**MAPLE LEAF FARMS DUCK** : 22

Breast & Confit, Duck Jus

# SIDES



### POTATOES

**Yukon Gold Potato Purée** : 4

+ Lobster, Chives : 12

+ Cheddar, Bacon : 6

**Yam Potato Purée** : 5

Brown Butter, Sage

**Heirloom Marble Potatoes** : 7

Roquefort

**House Cut Truffle Fries** : 6

House Made Ketchup

### SIGNATURE SIDES

**Wild Mushroom Risotto** : 7

Truffle Parmesan

**White Bean** : 6

Crispy Bacon, Chives

**Lobster Mac & Cheese** : 14

Pancetta, Pretzel Crumb

### VEGETABLES & GREENS

**Heirloom Carrots** : 5

Local Honey

**Brussels Sprouts** : 6

Pancetta

**Cauliflower** : 6

Romesco Sauce

**Broccolini** : 7

Garlic Confit, Lemon

**Baby Spinach** : 7

Roquefort, Crispy Bacon

### WILD MUSHROOMS

Ask Your Server For This

Evening's Selection : 8

### ADD ONS

**Lobster Tail** : MP

**Poached Prawns** : 12

**Oscar Style** : 14

**Foie Gras** : 17

### SAUCES : 2

**PH Steak Sauce**

**Chimichurri**

**Red Wine Demi**

**Cognac Peppercorn**

**Creamy Horseradish**

**Lemon Beurre Blanc**

### BUTTER : 2

**Truffle Butter**

**Peppercorn Butter**

**Foie Gras Butter**

**Roquefort Butter**