

# THE BELMONT

AMERICAN STEAKHOUSE

## STARTERS

PARKER HOUSE ROLLS  
10  
add beef tallow butter candle +6

- SURF & TURF ROLLS lobster salad, A5 ..... 26  
BONE MARROW onion mostarda, crusty bread .. 28  
4-HR BACON grits, sweet pepper chow chow ..... 24  
BURRATA shakshuka ..... 16  
STEAK TARTARE crispy fried rice ..... 22  
A5 WAGYU (2oz.) miyazakigyu ribeye ..... 38



## CAVIAR

1g of American Ossetra caviar,  
crème fraiche, green onion,  
chopped egg, accompanied by

- POTATO CHIPS  
85  
CHICKEN NUGGETS  
95



## SHELLFISH

### OYSTERS

West Coast | East Coast  
sweet, creamy, delicate | briny, clean, crisp, firm  
4.5 / ea

- GARLIC SHRIMP (5) scampi butter ..... 24  
SHRIMP COCKTAIL spicy cocktail ..... 7 / pc  
CRAB CAKE chili pepper remoulade ..... 16  
MAINE LOBSTER pimento butter, pickled onion . 69  
THE MOSER TOWER ..... 155  
(1) lobster tail, (4) claws, (6) shrimp, (8) oysters, (1) tinned tuna

## SOUP & SALAD

- FRENCH MUSHROOM SOUP 12hr onion & shallot duxelles, gruyere, fried onion ring topper . 18  
HOUSE SALAD crispy goat cheese, sweet pecans, pears, grapes, onion, field greens, house dressing ..... 16  
BLT WEDGE nueske bacon, bleu cheese, buttermilk shallots, tomato, baby gem lettuce, creamy garlic ... 19  
BELMONT CAESAR sourdough croutons, parm crisp, romaine, parm snow, anchovy caesar ..... 18

### The Belmont Burger

double 4oz. wagyu smash patties,  
american, nueske bacon, herbed cheese  
spread, sunny-up egg, brioche bun  
24.95

## PASTA

- CAVATELLI hand-rolled pasta, spicy tomato, ricotta cream, basil ..... 24 TAGLIATELLE black truffle, aged parmesan cream, cracked pepper .... 26

## FROM OUR AGING CABINET

- Carefully aged & hand-cut in house, deeply marbled concentrated beef flavor, rich nuttiness, bold finish -

- DRY-AGED RIBEYE (22oz.) hand-cut, bone-in, aged 40-50 days on site ..... 89  
DRY-AGED N.Y. STRIP (16oz.) hand-cut, aged 40-50 days on site ..... 79

## PRIME STEAK

- USDA Prime cuts selected for quality & consistency -

- PETITE FILET (6oz.) ..... 39  
BONE-IN FILET (16oz.) ..... 89  
PRIME RIBEYE (20oz.) ..... 74  
PRIME HANGER (8oz.) ..... 42

## HERITAGE CUTS

- Sourced from small American farms raising limited, carefully bred cattle for exceptional flavor & character -

- THE BELMONT CUT (42oz.) Blackhawk Farms - Kentucky | tomahawk ribeye, cut to our specs | serves 2 ..... 185  
CHATEL FARMS STRIP (16oz.) Georgia | akaushi wagyu NY strip, steak salt ..... 79

### Finishes 6 / each

Chimichurri • RW Demi-Glace • Bone Marrow Bearnaise • Brandy Peppercorn • Bleu Cheese Cream • Horseradish Cream • Miso & Fois Jus

### Enhancements

Shaved Truffle 12 • Seared Fois Torchan 12 • Lobster Tail (6oz.) 30 • Two Fried Eggs 8

## LAND

- FILET (6oz.) & SHRIMP hollandaise, asparagus, matchstick fries .... 65  
DUROC PORK CHOP grain mustard pork jus, potato pavé, rapini 48  
LAMB PORTER cannellini bean ragout, broccolini, honeyed lamb jus . 48  
WAGYU SHORT RIB (24oz.) mashed potato, haricot verts, demi .. 62  
AIRLINE CHICKEN garlic jus, fondant potato, green beans, lemon .. 28

## SEA

- CHICKEN FRIED LOBSTER cheddar grits, pepper relish ..... 59  
BLACK COD mushroom, long bean, salt cod brandade, miso butter ..... 48  
WHOLE BRANZINO brown butter, roasted marble potato, lemon ... 58  
U-10 SCALLOPS sweet corn puree, romesco, cauliflower, pork belly . 56  
ATLANTIC SALMON soubise, basil, leeks, tomato, salmon roe ..... 34

## Sides / serve 2-3

- CORN BRULEE cotija, tajin, cilantro ... 15  
PUREE de POMME pimento cheese ..... 12  
MAC & CHEESE 2yr cheddar, cheese curds . 18  
add lobster +20 ... add braised bacon +8  
PAVE FRIES 35-layer potato, garlic aioli .. 14  
TRUFFLE FRIES purple shallot, parm ... 12  
CREAMED SPINACH gruyere ..... 14  
CAULIFLOWER gruyere, mustard cream . 14  
GRILLED ASPARAGUS feta crema ... 15  
WILD MUSHROOMS herb cheese ..... 14  
CHARRED CARROTS ..... 16  
pea puree, pistachio gremolata, goat cheese cream

Executive Chef: ZAC ROGERS

Consuming raw or uncooked meats may increase your risk for foodborne illnesses.  
If you have a life-threatening allergy or dietary restrictions, please ask to see  
a manager if you are concerned about any of our dishes

