THE BELMONT
AMERICAN STEAKHOUSE

STARTERS

PARKER HOUSE ROLLS
12
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* **18**
STEAK TARTARE *quail egg, rice cracker* **22**
A5 WAGYU *(2 oz.) miyazakigyu ribeye* **42**

A Service of...

CAVIAR

1 oz. of American Ossetra caviar, crème fraîche, green onion, chopped egg, accompanied by

POTATO CHIPS
90

CHICKEN NUGGETS
95

SHELLFISH

OYSTERS

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

GARLIC SHRIMP *(4) scampi butter* **29**
SHRIMP COCKTAIL *spicy cocktail* ..... **7.5 / pc**
CRAB CAKE *chili pepper remoulade* **18**
THE MOSER TOWER **165**
(1) lobster tail, (4) claws, (6) shrimp, (8) oysters, (1) tinned tuna

SOUP & SALAD

12-HR ONION SOUP *mushroom & shallot duxelles, gruyere, herb crouton, fried onion ring topper* . **19**
HOUSE SALAD *crispy goat cheese, sweet pecans, pears, grapes, onion, field greens, house dressing* **18**
BLT WEDGE *jones dairy bacon, bleu cheese, buttermilk shallots, tomato, baby gem lettuce, creamy garlic* .. **22**
BELMONT CAESAR *sourdough croutons, parm crisp, romaine, parm snow, anchovy caesar* **19**

The Belmont Burger
double 4 oz. wagyu smash patties, american, jones dairy bacon, herbed cheese spread, sunny-up egg, brioche bun
~ $25.95 ~

PASTA

CAVATELLI *hand-rolled pasta, spicy tomato, ricotta cream, basil* **26**
TAGLIATELLE *black truffle, aged parmesan cream, cracked pepper* **28**
BUCATINI DEL MARE *jumbo shrimp, lobster, broccoli rapini, forest mushroom, garlic, butter, parmigiano reggiano, fresh herbs* **45**

FROM OUR AGING CABINET

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

DRY-AGED BONE-IN RIBEYE *(22 oz.) hand-cut, aged 40-50 days on site* **92**
DRY-AGED BONE-IN N.Y. STRIP *(18 oz.) hand-cut, aged 40-50 days on site* **88**

PRIME STEAK

~ USDA Prime cuts selected for quality & consistency ~

PRIME FILET *(7 oz. / 12 oz.)* ..... **52 / 85**
PRIME RIBEYE *(20 oz.)* **79**
STEAK FRITES *(8 oz.) prime hanger, french fries, red wine demi-glace* **52**

HERITAGE CUTS

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

THE BELMONT CUT *(42 oz.) Blackhawk Farms - Kentucky | tomahawk ribeye, cut to our specs |* ***serves 2*** **189**
CHATEL FARMS STRIP *(16 oz.) Georgia | akaushi wagyu NY strip, steak salt* **89**

Finishes **6 / each**
Chimichurri • RW Demi-Glace • Bone Marrow Béarnaise • Brandy Peppercorn • Bleu Cheese Cream • Horseradish Cream • Miso & Foie Jus

Enhancements
Shaved Truffle **12** • *Seared Foie Gras* **12** • *Garlic Butter Shrimp (2)* **15** • *Scallops (2)* **20** • *Two Fried Eggs* **8**

LAND

FILET *(7 oz.)* & SHRIMP *hollandaise, asparagus, matchstick fries* ... **74**
✦DUROC PORK CHOP *grain mustard pork jus, potato pavé, rapini* . **52**
LAMB PORTER *cannellini bean ragout, broccolini, honeyed lamb jus* . **52**
WAGYU SHORT RIB *(24 oz.) mashed potato, haricot verts, demi* . **65**
AIRLINE CHICKEN *garlic jus, fondant potato, green beans, lemon* .. **32**

SEA

CHICKEN FRIED LOBSTER *cheddar grits, pepper relish* **62**
BLACK COD *mushroom, long bean, salt cod brandade, miso butter* **52**
✦WHOLE BRANZINO *brown butter, roasted marble potato, lemon* . **62**
U-10 SCALLOPS *sweet corn puree, romesco, cauliflower, pork belly* . **58**
ATLANTIC SALMON *soubise, basil, leeks, tomato, salmon roe* **38**

SUNDAY SUPPER CLUB

Prime Rib Dinner
~ $74.95 ~

WEDGE SALAD *jones dairy bacon, bleu cheese, crispy buttermilk shallots, tomato, creamy garlic*
SLOW-ROASTED PRIME RIB *(18 oz.) mashed potato, haricot verts, truffled yorkshire pudding, au jus*
GELATO *your choice of one scoop : vanilla bean, dark chocolate, strawberry cheesecake, seasonal gelato, seasonal sorbet*

~ Limited availability every Sunday during dinner service ~

Sides / serve 2-3

CORN BRULEE *cotija, tajin, cilantro* ... **16**
PURÉE de POMME *pimento cheese* **14**
MAC & CHEESE *2yr cheddar, cheese curds* . **18**
add lobster **+20** ... *add braised bacon* **+8**

PAVÉ FRIES *35-layer potato, garlic aioli* .. **14**
TRUFFLE FRIES *purple shallot, parm* ... **12**
CREAMED SPINACH *gruyere* **15**
CAULIFLOWER *gruyere, mustard cream* . **15**

GRILLED ASPARAGUS *feta crema* ... **16**
WILD MUSHROOMS *herb cheese* **15**
CHARRED CARROTS **17**
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

THE BEL MONT No. 35