

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



CAVIAR

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

POTATO CHIPS

90

CHICKEN NUGGETS

95



SHELLFISH

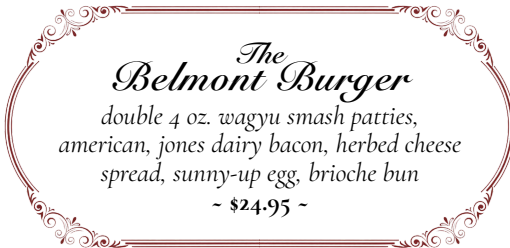
OYSTERS

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

GARLIC SHRIMP (4) scampi butter 29
SHRIMP COCKTAIL spicy cocktail 7 / 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 forest mushroom & shallot duxelles, gruyere, 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



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 soboise, basil, leeks, tomato, salmon roe 38

SUNDAY SUPPER CLUB

Prime Rib
Dinner
~ \$74.95 ~

WEDGE SALAD nueske 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

