

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 fraîche, 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 (18oz.) hand-cut, bone-in, 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 • Scallops (2) 20 • 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

