

Le Belvedere

Appetizers

Diver Scallops 20

Seared with a maple
bourbon bacon finish

Cipollinis 16

Roasted onions in Bailey Hazen
blue cheese sauce, North Country
smokehouse bacon, rustic baguette

Brussel Sprouts 12

Roasted with bacon & warm
whole grain mustard vinaigrette

Pork Belly 16

Maple cured, apple
cider bourbon butter

Gnocchi Sorrentina 15

Hand rolled potato gnocchi,
fresh tomato, basil, mozzarella

Lobster Ravioli 18

Lemon butter herb sauce

Salads

Beet Salad 16

Roasted gold & red beets,
herbed goat cheese, blood orange
gastrique, toasted pepitas

BLT Wedge 12

Bibb lettuce with heirloom cherry
tomatoes, red onion, praline
bacon, boiled egg & Jasper
Hill blue cheese dressing

Little Leaf 10

Little leaf lettuce, heirloom cherry tomatoes, slivered
endive, carrot sticks, English cucumber & red onion

Lite Fare

Belvedere Burger 16

Local angus from Mud Creek Farm chargrilled & topped with North
Country smokehouse bacon & Maple Brook cheddar on a grilled ciabatta

Crab Cakes 20

Selectively seasoned lump crab, spicy garlic
aioli, sided with seasonal mixed greens

Flatbread 18

Chef's choice, grilled
flatbread du jour

CHEF INSPIRED

Creations Du Jour

Our Chefs curate unique culinary experiences using fresh seasonal & local ingredients with a global influence. These weekly specials feature fresh fish, veal & poultry with bold flavors & the artistry of classic dining.

Entrées

Pappardelle Pasticcio 24

Cream infused Italian meat sauce, pappardelle pasta, shaved parmesan

Seafood Risotto 36

Creamy risotto with knuckle claw lobster meat, sea scallops & shrimp

Cannelloni 24

Handmade egg noodles rolled with spinach & ricotta, house marinara, fresh mozzarella & parmesan

Beef Short Rib 36

Red wine slow braised with garlic whipped potatoes

Duck 30

Maple Leaf Farms, seared breast over beet risotto, black cherry demi

Filet Mignon 38

Bacon wrapped, beef demi

The Ribeye 36

Choice ribeye steak chargrilled, roasted cipollinis, wild mushrooms, house fries

Sea Scallops market

Pan seared with roasted beet risotto, red pepper coulis