

Le Belvedere

Appetizers

Polenta Boscaiola 12

Crispy polenta fries,
house boscaiola sauce

Brussel Sprouts 12

Roasted with bacon & warm
whole grain mustard vinaigrette

Gnocchi Sorrentina 15

Hand rolled potato gnocchi,
fresh tomato, basil, mozzarella

Cipollinis 16

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

Pork Belly 16

Maple cured, parsnip
puree, apple cider reduction,
black cherry & fried sage

Lobster Ravioli 18

Lemon butter herb sauce

Salads

Beet Salad 16

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

B LT 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

Belvedere Chicken Sandwich 15

Panko crusted chicken thigh deep fried
with gochujang aioli, napa slaw &
pickled red onion on a grilled ciabatta

CHEF *B*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 horseradish cheddar whipped mashed potatoes

Duck 30

Maple Leaf Farms, seared breast, red flannel confit hash, blackberry pan jus, fresh parsnips

Filet Mignon 38

Blue cheese crusted beef tenderloin chargrilled with bordelaise sauce

The Ribeye 36

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

Sea Scallops market

Pan seared with roasted beet risotto, grilled asparagus, red pepper coulis