

Le Belvedere

Appetizers

Brussel Sprouts 13

Roasted with bacon & warm whole grain mustard vinaigrette, Bailey blue cheese finish

Calamari 18

Rings & tentacles dusted & deep fried, side horseradish sauce

Gnocchi Sorrentina 15

Hand rolled potato gnocchi, fresh tomato, basil, mozzarella

Diver Scallops 20

Parmesan crusted over fresh tomato coulis

Lobster Ravioli 18

Lemon butter herb sauce

Salads

Tomato Burratini 12

Maple Brook Farm burratini, heirloom tomatoes, arugula & balsamic drizzle

Beet Salad 16

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

Little Leaf 10

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

BLT Wedge 12

Bibb lettuce with heirloom grape tomatoes, red onion, praline bacon, avocado & Jasper Hill blue cheese dressing

Lite Fare

Tuna Wontons 14

Crispy wonton with spicy sushi grade tuna, sesame

Crab Cakes 20

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

Belvedere Burger 17

Local Wagyu from O'Donnell Farm, chargrilled & topped with North Country smokehouse bacon & Maple Brook cheddar on a grilled ciabatta

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.

Entrees

Stuffed Chicken Marsala 24

Statler breast with herbed mushroom stuffing & wild mushroom marsala sauce, risotto, vegetable du jour

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
Meat Sauce ... 28

Sea Scallops market

Diver scallops pan seared & crusted over fresh tomato coulis, risotto

Filet 38

Beef demiglace, mashed potato

Veal Piccata 30

Seared cutlet, roasted peppers, country olives & lemon caper over linguini

The Ribeye 38

Choice ribeye steak chargrilled with roasted garlic butter & French fries