

# Belvedere

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## SOUPS & SALADS

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**White Asparagus Soup : 6**  
Chive Oil

**Soup du Jour : 4 cup / 6 bowl**

**Padre Salad : 8**  
Select Your Personal Favorites

**Belvedere Salad : 7**  
Mixed Greens, Red Onion, Almonds, Banyuls Dressing

**Roasted Beet Salad : 8**  
Apple Salad, Candied Walnuts, Sherry Vinaigrette

## STARTERS

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**White Shrimp Cocktail : 12**  
Gribiche, Micro Wasabi

**Kobe Beef Sliders : 17**  
Shaved Foie Gras, Truffle Aioli

**Pork & Shrimp Pot Stickers : 10**  
Paik's Tasty Broth

**Lobster Salad : 18**  
Greens, Wasabi Aioli

**Duck Breast Kalbi Style : 11**  
Korean Napa Slaw

**Seared Sea Scallops : 13**  
Truffle Mashed Potato, Lemon

## ENTRÉES

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**Italian Braised Short Ribs : 24**  
Mashed Potatoes, Peas & Carrots

**Seared Halibut : 25**  
Mango Salsa, Mashed Potatoes, Local Girl Sauce

**Grilled Bone In Ribeye 16 oz : 35**  
Fresh Horseradish Sauce, Roasted Root Vegetables

**Filet, 6 oz or 9 oz : 25 / 32**  
Roasted Sweet Potatoes, Arugula, Béarnaise Butter

**Crab & Shrimp Salad : 25**  
Heirloom Tomato, Avocado

**Roast Chicken Breast : 18**  
Mashed Potatoes, Creamed Leeks, Charred Tomatoes

**Grilled Venison Loin : 32**  
Mashed Potatoes, Red Cabbage Salad, Raisin Peppercorn Sauce

**Seared Ahi Tuna : 27**  
Wasabi Mashed Potatoes, Miso Dressing, Shiitake Mushrooms

**Grilled Lamb Chops : 33**  
Mashed White Beans, Zucchini Salad, Chimichurri

**Lobster Tail : 29**  
Buttered Corn Kernal, Roasted Potatoes

**Seared Salmon : 23**  
French Lentils, Fennel, Watercress & Radish Salad

**Heritage Pork Ribeye : 26**  
Soy Beans, Corn, Piquillos, Potato, Red Onion

**House Made Ricotta Ravioli : 16**  
White Asparagus Sauce

**Chef's Whim : AQ**  
Specialties Prepared Daily