

# Belvedere

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## STARTERS

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**White Asparagus Soup** : 4 cup / 6 bowl  
Chive Oil

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

**White Shrimp Cocktail** : 11  
Gribiche, Micro Wasabi

**Pork & Shrimp Pot Stickers** : 9  
Paik's Tasty Broth

**Duck Breast Kalbi Style** : 10  
Korean Napa Slaw

**Seared Sea Scallops** : 12  
Truffle Mashed Potato, Lemon-Thyme Dressing

## ENTRÉE SALADS

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**Padre Salad** : 14  
Select Your Personal Favorites

**Seared Ahi Tuna** : 17  
Mixed Greens, Miso Dressing, Shiitake Mushrooms

**Chopped Chicken Salad** : 12  
Romaine, Candied Walnuts, Blue Cheese, Beets, Sherry Dressing

**Seared Halibut Salad** : 15  
Mixed Greens, Citrus Dressing, Mango Salsa

**New York Steak Salad** : 14  
Mixed Greens, Blue Cheese, Candied Walnuts, Smokey Dressing

**Chicken Ceaser Salad** : 13  
Grilled Chicken Breast, Romaine, Ceaser Dressing

## ENTRÉES

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**Chicken Sandwich : 12**  
Pesto, Provolone, Piquillo on Foccacia

**Herb Poached Salmon : 14**  
Korean Napa Cabbage Slaw

**House Made Ricotta Ravioli : 13**  
White Asparagus Sauce

**Omelet du Jour : 10**  
Chef's Daily Creation, Petite Salad

**Kobe Burger : 14**  
Pomme Frites

**Pasta Bolognese : 13**  
Fresh Herbs, Parmesan

**Petite Filet 6 oz : 21**  
Roasted Sweet Potatoes, Arugula, Béarnaise Butter

**Roast Chicken Breast : 17**  
Mashed Potatoes, Creamed Leeks, Charred Tomatoes

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

## DESSERTS

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**Chocolate Tiramisu : 7**  
Mocha Rum Sauce, Marsala Mascarpone Filling

**Crème Brulee : 6**  
Fresh Berries

**Vanilla Panna Cotta : 6**  
Fresh Berries, Tuile Cookie, Berry Coulis

**Pear Napoleon : 6**  
Maple Custard, Phyllo Squares, Peppered Orange Sauce