

Belton Chalet ~ Taproom Menu

Salmon Rillettes

Rustic French style wild caught salmon paté, served with truffle crème fraiche and bagel chips
\$9

Mediterranean Sampler for Two

House made hummus & roasted red pepper white bean basil puree with tzatziki, spinach feta pinenut fatayer, served with grilled naan
\$12

Montana Mini Burger

Filet and elk burgers with roasted onions, mushrooms and creamy gorgonzola served on a pretzel roll with herb aioli
\$11

Antipasti Plate

Assorted cured Italian salumi's with mortadella smear, marinated artichokes, country olives, mozzarella, caper berries, served with tomato jam & herb crackers
\$14

**** Fresh Field Salad ****

Buffalo Mozzarella, basil, strawberries, candied walnuts, mixed greens with balsamic vinaigrette

Half ~ \$7 or Full ~ \$13

**** Harvest Salad ****

Roasted apples & onions, walnut bacon brittle and crumbled bleu cheese tossed with baby spinach and balsamic vinaigrette

Half ~ \$7 or Full ~ \$13

Pork Torta

Toasted roll with shredded pork asado, roasted onions & peppers, melted Chihuahua cheese, slaw, pickled onions, salsa & avocado crema
\$12

Southern Chicken Sub

Pimento chicken salad with peppadew peppers, Montana farmhouse cheddar, grilled green tomatoes, crisp lettuce & thick cut bacon
\$12

Steak Sandwich

Sliced beef on focaccia bread with roasted mushrooms & onions, melted muenster, spicy tomato jam & truffled horseradish cream
\$13

Fish Tacos

Jalapeno chimichurri marinated mahi-mahi, with slaw, pickled onions, black beans, mango habanero mojo, salsa & avocado crema
\$13

Vegetarian Banh Mi

Seared marinated tofu on French roll with asian slaw, pickled daikon, sliced cucumber, jalapeno with roasted citrus vinaigrette & sambal drizzle
\$11

Soup of the Day

Cup \$4 Bowl \$5

House Salad

\$4

Welcome to the Belton Grill Dining Room

The Belton Grill is the culinary centerpiece of our 1910 National Historic Landmark hotel. Chef Melissa Mangold creates each meal to order, using only the freshest ingredients available. She strives to provide a selection of local, organic, natural produce and sustainable meats, fruit from our Flathead Lake Orchard, and makes every effort to support companies using sound stewardship practices. From these Montana values, she creates innovative flavors in dishes that are as beautiful and healthy as they are delicious.

APPETIZERS AND SALADS

Vietnamese Duck Tacos

Duck & forest mushroom confit tossed in plum sake hoisin gastrique stuffed into folded crepes topped with pickled daikon, scallions and Asian slaw
\$11

Salmon Rillettes

Rustic French style wild caught salmon paté, served with truffle crème fraiche and bagel chips
\$9

**** Grilled Calamari ****

Arugula and spinach tossed in blood orange sherry vinaigrette with sliced oranges, Amaltheia farm goat cheese feta, olives, grilled fennel and red onions finished with balsamic drizzle
\$12

Okonomiyaki & Shrimp

Japanese savory pancake with cabbage kimchi, bacon & Chinese sausage topped with sambal miso shrimp & avocado cream
\$11

Asodo Tostada

Fresh grilled flour tostada with Cuban pork, plantains & Chihuahua cheese topped with pickled onions, slaw, mango habanero mojo & avocado cream
\$9

Crab Corn Cakes

Served with cantaloupe pancetta cucumber relish, finished with cayenne agave syrup & jalapeno slaw
\$10

Southeast Asia salad

Mixed greens tossed in roasted citrus vinaigrette, mango ginger stilton cheese, oranges, wasabi peas, edamame & grilled pineapple
Half ~ \$7 or Full ~ \$13

**** Harvest Salad ****

Roasted apples & onions, walnut bacon brittle and crumbled bleu cheese tossed with baby spinach and balsamic vinaigrette
Half ~ \$7 or Full ~ \$13

**** Fresh Field Salad ****

Buffalo Mozzarella, basil, strawberries, candied walnuts, mixed greens with balsamic vinaigrette

Half ~ \$7 or Full ~ \$13

Additional options for salads only:

Add grilled shrimp skewer \$5

Add chicken breast \$4

** Gluten free items **

Bowls and Sharing

Antipasti Plate

Assorted cured Italian salumi's with mortadella smear, marinated artichokes, country olives, mozzarella, caper berries, served with tomato jam & herb crackers

\$14

Greek Cheese

Grilled Swiss chard wrapped kasseri cheese stuffed with roasted tomatoes, served with olives, crostinis & finished with balsamic & extra virgin olive oil drizzle

\$11

Elk Yakitori

Grilled marinated elk sirloin skewers with Japanese BBQ & Asian pear kimchi

\$12

Montana Mini Burgers

Filet and elk burgers with roasted onions, mushrooms and creamy gorgonzola served on a pretzel roll with herb aioli

\$11

Mediterranean Sampler for Two

House made hummus & roasted red pepper white bean basil puree with tzatziki, spinach feta pinenut fatayer, served with grilled naan

\$12

**** Thai Shrimp Bowl ****

Shrimp in lemongrass green curry broth with rice noodle, snap peas, roasted squash, red peppers, peanuts and cilantro

\$17

**As an Entrée ~ \$22*

Anglio e olio fettuccini

Roasted local cocktail tomatoes, asparagus, basil and roasted garlic tossed with fresh Whitefish made fettuccini in an oil and garlic sauce & fresh grated pecorino romano

\$12

Udon Noodle

Red miso dashi broth with spicy tofu, edamame, mushrooms, carrots and scallions

\$10

**As an Entrée ~ \$15*

**Add Chicken ~ \$4 or Shrimp ~ \$5*

Southern Mac and Cheese

Gnocchi tossed in Montana farmhouse cheddar with diced peppadew peppers, caramelized leeks, topped with bacon & scallions

\$13

**As an Entrée ~ \$18*

**As an Entrée ~ includes fresh local seasonal vegetables & your choice of soup or house salad*

**** Gluten free items ****

Entrées

*All entrées served with fresh local seasonal vegetables
& your choice of soup or house salad*

*House dressings: lemon parmesan, roasted red pepper gorgonzola, balsamic
vinaigrette & roasted citrus agave vinaigrette*

**** Peach Pork Chop ****

Grilled thick cut pork chop slathered in peach chipotle BBQ sauce with sweet potatoes,
pancetta jalapeno hash, grilled green tomatoes, pepper slaw & grilled gorgonzola peach
\$26

Celtic Salt Duck

Seared rare duck breast over smokey bacon polenta cake, duck & goat cheese pate with fresh
arugula, finished with Belton orchard macerated cherry brandy demi glace
\$27

Indonesian Salmon

Tamarind soy lacquered fresh wild salmon, Asian pear kimchi, lentil rice red curry cake &
coconut baked squash with yuzu passion fruit reduction drizzle
\$25

Bourbon Filet

Bacon wrapped bourbon and brown sugar cured Montana natural beef filet atop garlic
whipped potatoes with herb demi glace
(The chef recommends this entrée not be prepared over medium temperature)
\$31

**** Cannelloni ****

Gluten free fresh cilantro pasta, filled with ancho rubbed tofu, roasted peppers & onions over
black beans, finished with poblano romesco
\$20

**** Veal Scaloppini ****

Veal over stuffed Amaltheia farm goat cheese, white truffle oil, farinata pancakes topped
with fig onion jam, crispy pancetta and verjus demi
\$27

Montana Meatloaf

Buffalo meatloaf wrapped in hickory-smoked bacon, served with port wine mushroom demi,
roasted garlic mashed and savory creamed corn
\$20

**** Delmonico ****

All Natural Montana beef Delmonico, served over smashed roasted potatoes, gorgonzola
butter & stuffed roasted poblano pepper
\$34

**** Gluten free items ****

For your convenience, a 20% gratuity is added for tables of 6 people or more. To insure
proper timely service, we request no more than 3 checks per table

*Chef Melissa and the Belton would like to thank Lower Valley Processing, Montana
Growers Association, Mountain View Gardens, Great Northern pasta Co. and all the
other local purveyors for striving to make superior local products that we love using
in our dishes.*

THIRST QUENCHERS

Flathead Lake Huckleberry Soda ~ \$3
Thomas Kemper Root Beer ~ \$3
Perrier Bottled Water 8 oz. ~ \$3
Coke, Diet Coke, Sprite, Orange Pekoe Sun Tea, Lemonade ~ \$2.25
Montana Coffee Traders Organic Blend Coffee, Hot Tea, Hot Chocolate ~ \$2.25

FROM THE TAP ~ \$4.00

Belton Signature Pilsner (Missoula, Mt)
Tamarack Yard Sale Amber (Lakeside, Mt)
Blackfoot I.P.A. (Helena, Mt)
Deschuttes Black Butte Porter (Bend, Or)
Samuel Adams Lager (Boston, Mass)
Scotch Ale Rotator
Summer Seasonal Rotator

MICRO BREW-IMPORT BOTTLES ~ \$3.75

Moose Drool (Missoula, Mt)
Pacifico (Mexico)
Sierra Nevada Pale Ale (Chico, Ca)
Great Northern Huckleberry (Whitefish, Mt)
Stella Artois (Belgium)
Fat Tire Amber Ale (Fort Collins, Co)
Hornsby Hard Cider (Modesto, Ca)
N/A Claustahler (Germany)
Great Northern Black Star (Whitefish, Mt) - \$3
Samuel Smith Oatmeal Stout (England) - \$5

DOMESTIC BOTTLES ~ \$3

Bud, Bud Light, Coors Light, Kokanee

GLASS POURS

Belton Signature Label White ~ \$6

Belton Signature Label Red ~ \$6

House White Zinfandel ~ \$6

Whites

Mezza Corona Pinot Grigio ~ Italy ~ \$6
Boomtown Pinot Gris ~ Washington ~ \$7
Berger Gruner Vetliner ~ Austria ~ \$7
Moselland Reisling ~ Germany ~ \$7
Tilia Chardonnay ~ Argentina ~ \$7
Toad Hollow "Unoaked" Chardonnay – California- \$8.50
Morgan Chardonnay ~ California ~ \$11
4 Bears Sauvignon Blanc ~ California ~ \$6
Charles & Charles Rosé ~ Washington ~ \$7

Reds

Hahn Pinot Noir ~ California ~ \$7
Alamos Malbec ~ Argentina ~ \$7
Avalon Cabernet ~ California ~ \$8.50
Felino Cabernet Hobbs ~ Argentina ~ \$12
Leese- Fitch Merlot ~ California ~ \$7
Box Head Shiraz ~ Australia ~ \$6.50
Ochoa Grenache/Tempranillo ~ Spain ~ \$6
Le'Ecole Red ~ Washington ~ \$9.75
Predator Zinfandel ~ California ~ \$7
Perrin Rhone ~ France ~ \$8