



Belton Grill Dining Room Menu

Summer 2010

Appetizers & Salads (range from \$9 - \$14)

Duck Breast:** Hawaiian salt seared duck breast with a tropical guava glaze & lime agave grilled pineapple topped with cashews

Stuffed Portabella: Ground buffalo and gorgonzola stuffed portabella mushroom set in a roasted red pepper cream sauce

Spanish Peppers:** Herb goat cheese stuffed piquillo peppers with extra virgin olive oil & lemon arugula

Southern Crab Cakes: Crab cakes on top of local fried green tomatoes, finished with a chili corn cream sauce

Tombo Tataki:** Thin cut Hawaiian albacore tuna, Asian slaw, layered with baked wontons, topped with yuzu passion fruit reduction, finished with a ponzu drizzle & wasabi almonds

Calamari:** Grilled calamari over field greens with kalamata olives, red peppers and feta cheese with lemon thyme drizzle

Panzanella: Italian bread salad with cucumbers, tomatoes, red onions, fresh mozzarella, field greens and herbs with lemon thyme vinaigrette

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

Jerk Chicken:** Jerk marinated chicken with grilled pineapple, grapefruit, mango ginger stilton cheese, red onions, field greens, cashews and agave lime vinaigrette

Add grilled shrimp skewer \$5

Add chicken breast \$4

Add filet of salmon \$6

** Gluten free items **



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Bowls & Sharing *(range from \$9 - \$14)*

Antipasti Plate: Assorted cured Italian salami, marinated fresh mozzarella & artichokes, country olives, peperoncini, served with cracker bread

Baked Cheese: Warm cambozola cheese, port soaked honey figs served with grilled pita bread

Green Shell Mussels:** Lager steamed mussels with chorizo, jalapeno, cilantro & tomatoes, served with grilled baguette

Montana Sliders: Filet and elk sliders with roasted onions, mushrooms and creamy gorgonzola served on a pretzel roll with an herb aioli

Mediterranean Sampler for Two: House made hummus & baba ghanoush, with a tzatziki & spinach feta fatayer served with grilled naan

Thai Seafood Bowl:** Littleneck clams and shrimp in lemongrass red curry coconut broth with rice noodle, snap peas, red peppers, peanuts and cilantro

Elk Meatballs: Locally raised ground elk meatballs tossed in fresh house made marinara over semolina fettuccini

Macaroni and Cheese: Porcini & ricotta stuffed sachettini pasta, creamy spinach cheese sauce topped with bacon

Udon Noodle: Red miso dashi broth with tofu, mushrooms, carrots and scallions

**** Gluten free items ****

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



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Entrées (range from \$20 - \$34) Served with fresh local seasonal vegetables and your choice of homemade soup or house salad

Jerk Pork:** Locally raised jerk marinated pork loin served with brown sugar plantains, Jamaican black beans and finished with guava BBQ sauce

Montana Meatloaf: Buffalo meatloaf wrapped in hickory-smoked bacon, served with roasted tomato gravy, garlic whipped potatoes and savory creamed corn

Bourbon Filet: Bacon wrapped bourbon and brown sugar cured filet atop garlic whipped potatoes with herb demi glace

Duck Agnolotti: Seared rare duck breast served with duck confit, caramelized onion filled pasta finished with Belton orchard cherry port demi glace

Delmonico: Montana Delmonico, served with a bleu cheese bacon-wrapped jalapeno, finished with cabernet demi and smashed roasted potatoes

Stuffed Veal: Mushroom brie stuffed veal scaloppini wrapped in proscuitto served with arugula and leek artichoke mushroom crostada, finished with lemon pan butter sauce

Island Salmon:** Coriander crusted wild caught Alaskan salmon over coconut jasmine rice with grilled pineapple, snap peas and citrus passion fruit reduction topped with toasted cashews

Vegan Chile Rellenos: Three green chile peppers stuffed with spicy tofu, black beans, sautéed greens & tomatillo salsa

** Gluten free items **

For your convenience, a 20% gratuity is added for tables of 6 people or more

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

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