



The Belton Grill is the culinary centerpiece of our 1910 National Historic Landmark hotel. Our Chef Melissa Mangold, creates each meal to order, using only the freshest ingredients available. She strives to provide a selection of organic, natural produce and 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

In Carroza

Artichoke, grilled red onion, roasted tomato in a fresh mozzarella pinwheel, served with crostinis drizzled with balsamic glaze
\$9

Duck Breast

Seared duck breast with a cherry Frangelico gastrique with toasted hazelnuts
\$10

Jamaican Crab Cakes

Spiced crab cakes topped with grilled pineapple, tamarind and a lime sauce
\$11

Stuffed Portabella

Ground buffalo and gorgonzola stuffed portabella mushroom set in a roasted red pepper cream sauce
\$10

Calamari

Grilled calamari over field greens with kalamata olives, red peppers, feta cheese with lemon thyme drizzle
\$12

Creole Shrimp

Grilled shrimp over sweet corn pan fritter, topped with a jalapeno slaw and a charred tomato vinaigrette
\$10

Summer Salad

Grapefruit, mandarin orange, red onions and goat cheese on a bed of field greens and baby spinach, served with honey lime vinaigrette dressing
\$13

Harvest Salad

Roasted apples & onions, candied walnuts, bacon, and crumbled blue cheese tossed with baby spinach and balsamic vinaigrette
\$13

Far East Salad

Chicken breast, mango ginger Stilton cheese, mandarin oranges, red onions with tamarind rice wine vinaigrette topped with wasabi almonds
\$13

Add grilled shrimp skewer \$5

Add Chicken breast \$4

Add Filet of Salmon \$6



TAPROOM MENU

Stuffed Portabella

Ground buffalo and gorgonzola stuffed portabella mushroom set in a roasted red pepper cream sauce
\$10

Baked Cheese

Point Reyes blue cheese & Brie cheese with roasted pear-apple relish, almond butter, served with bacon flatbread
\$13

Mediterranean Sampler for Two

House made hummus, charred eggplant & mint yogurt dip with a tzatziki & spinach feta pasta served with grilled pita
\$12

Edamame

Chilled soybeans seasoned with Hawaiian sea salt
\$6

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Andy's Dandy

Bacon wrapped buffalo meatloaf on a warm ciabatta roll topped with caramelized onions, served with a roasted tomato sauce
\$11

Steak Sandwich

Grilled petite tender with mushrooms, caramelized onions and pepper jack cheese on a warm ciabatta roll, served with horseradish sauce
\$13

Shrimp Tacos

Grilled lime pepper shrimp on flour tortillas, blackeye pea relish, jalapeno slaw and pickled onions with a tomatillo poblano salsa
\$13

Soup of the Day

Homemade and delicious, with fresh bread. Cup \$4 Bowl \$5

House Salad

A medley of mixed greens with tomatoes, cucumbers and carrots. \$4