



Belton Grill Dining Room Dinner Menu

Winter 2009-2010

Served Friday and Saturday, 3 pm – 8 pm

Appetizers & Salads *(range from \$4 - \$10)*

Anaheim chili peppers stuffed with black bean, corn & cheese, topped with warm tomatillo sauce

Filet and Elk sliders with caramelized onions, mushrooms, and gorgonzola cheese served with herb garlic aioli

Empanadas stuffed with braised pork, plantains & asadero cheese, with lime crema

Warm beer cheese dip served with soft pretzels

Roasted Eggplant & Basil wrapped in fresh mozzarella served with balsamic field greens, roasted tomatoes and toasted crostini

Soup homemade and delicious, served with fresh bread

Chili of the week

House salad with homemade dressing

Sandwiches *(range from \$9 - \$10)* served with chips, mashed potatoes or country slaw

Catfish po-boy topped with country slaw, green tomato relish & remoulade sauce

Cuban sandwich with slow roasted pork loin, ham, swiss cheese and pickles with a side of chipotle aioli

Philly cheesesteak sandwich with sliced beef petit tender, sautéed mushrooms & onions, covered in creamy provolone sauce

Oven roasted turkey panini with thick sliced bacon, tomatoes, swiss & mustard ale cheese on sourdough

Entrées *(range from \$16 - \$21)* served with seasonal vegetables and your choice of soup or house salad

Pork medallions wrapped in bacon over sweet potato gratin with cherry zinfandel bbq sauce

Thai noodles with tofu, red peppers, peanuts, carrots and green onions in green curry coconut milk broth. Shrimp optional.

Blue cornmeal and chili salt crusted walleye over black-eyed pea fritters and bacon collard greens finished with tasso gravy

German plate red cabbage, bratwurst, pan seared pork cutlets, & potato pancakes served with house made mustard and apple sauce

Coffee dusted NY strip steak over roasted garlic mashed potatoes with stout demi glace

Smokey quarter chicken with farmhouse gnocchi mac-n-cheese and bacon collard greens, with herb jus