

Belmont Country Club

BISTRO MENU

APPETIZERS

Dirty Martini Dip – *A briny blend of green olives, fresh garlic, herbs, and cream cheese. Served in a martini glass with pita chips.*
10 VG

Insalata Tricolor – *Layered fresh mozzarella, tomatoes, and peppery arugula dressed with olive oil and balsamic reduction drizzle.*
11 GF/VG

Parmesan Truffle Fries – *Hand cut steak fries drizzled with white truffle oil and dusted with parmesan cheese and fresh parsley.*
12 GF/VG

Chicken Wings – *Fried and served tossed in your choice of buffalo or barbeque sauce. Accompanied by celery sticks and ranch or bleu cheese dressing.*
6 - 10 or 8 ~ 12 GF

Basil Peach Flatbread – *Toasted flatbread topped with Brie cream, crispy pancetta, sliced fresh peach, and finished with balsamic Reduction.* 14

Fried Mushrooms – *Breaded button mushrooms served with smokey southwest sauce.*
8 VG

SOUPS

Soup Du Jour
Cup 6 Bowl 10

Belmont Chili
Cup 6 Bowl 10

Lobster Bisque
Cup 10 Bowl 16

SALADS

Belmont House Salad – *Grape tomatoes, red onion, sliced cucumbers, and croutons.*
Choice Dressing. Full 12 Half 8

Watermelon Feta Salad – *Mixed greens topped with fresh watermelon, crumbled feta cheese, and toasted pistachios. Served with citrus mint vinaigrette.*
Full 16 Half 12 VG/GF

Strawberry Pecan Salad – *Fresh strawberries, roasted pecans, and goat cheese on a bed of mixed greens.*
Full 16 Half 12 GF/VG

Caesar Salad – *Crisp romaine lettuce, Caesar dressing, and grated parmesan cheese. Topped with seasoned croutons.*
Full 16 Half 12 VG

Bacon Avocado Salad – *A bed of mixed greens, topped with crumbled bacon, heirloom grape tomatoes, red onion, sliced avocado, and bleu cheese crumbles. Choice of dressing.*
Full 16 Half 12 VG

Add chicken 5 Add shrimp 6 Add salmon 8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.

All food and beverage subject to a 20% service charge and tax.

04/2026

Entrees

Entrees include a house salad, chefs' choice of starch and seasonal vegetables.

Grilled Chicken Caprese – *Marinated chicken breasts topped with fresh mozzarella, sliced tomato, fresh basil, and finished with balsamic reduction.* 23 GF

Fresh Catch – *See server for description.*
Market Price

Filet Mignon– *A 6oz. grilled beef mignon with your choice of a mushroom demi-glace or garlic compound butter.* 38
*compound butter GF

House Made Crab Cakes – *Jumbo lump crab cakes, handcrafted in-house and pan-seared golden brown. Served with a bright lemon-dill aioli.* 34

Peach Glazed Pork Chop – *10oz pork chop grilled and topped with a sweet peach glaze. Cajun upon request.* 25 GF

Lemon Herb Pasta – *Penne pasta tossed with blistered heirloom tomatoes, fresh peppers, and basil. Finished with lemon, olive oil, and feta cheese.* 20 VG
Add chicken 5 Add Shrimp 6 Add Salmon 8

Orange Mustard Glazed Salmon – *Fresh baked salmon finished with a sweet orange and mustard glaze.* 31 GF

Sandwiches

All sandwiches served with fries and coleslaw

Belmont Burger – *8oz. prime burger cooked to your preferred temperature. Served with cheese, lettuce, tomato, onion, and pickle on a brioche bun.* 16

The Country Club – *Stacked ham, turkey breast, bacon, lettuce, and tomato with mayonnaise. Served on your choice of toasted bread.* 15

Southern Chicken Sandwich – *Hand breaded chicken breast, Swiss cheese, pickle slices, and bacon aioli on a brioche bun.* 16

Hummus and Avocado tartine– *Rich creamy hummus spread over toasted artisanal bread and layered with sliced avocado, heirloom tomatoes, feta cheese crumbles, and fresh lemon zest.* 14
Add smoked salmon 6 VG

Curried Turkey Wrap – *Sliced turkey, romaine lettuce, crumbled feta cheese, black olives, diced tomato, and curried aioli.* 15

Perch Sandwich – *Lake Erie Yellow Perch lightly breaded and deep fried, served with mixed greens, tomato slice, pickle, and tartar sauce.* 16

Sides

French Fries 4
Onion Rings 5
Baked Potato 5

Spring Salad 10
Cottage Cheese 3
Seasonal Vegetables 6

***Ask your server about the dessert special!**

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