

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 homemade pita chips.*
10 VG

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

Chicken Wings – *Fried and 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

Fried Mushrooms – *Breaded button mushrooms served with garlic parmesan 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*

Apple and Dried Cherry Salad – *Mixed greens with fresh apple, dried cherries, and crumbled bleu cheese. Topped with toasted walnuts and served with an apple cider vinaigrette.*
Full 16 Half 12 VG/GF

Cranberry Fennel Salad – *Fresh greens, dried cranberries, shaved fennel, goat cheese, and toasted pecans. Served with a Dijon vinaigrette.*
Full 12 Half 8 VG

Caesar Salad – *Crisp romaine lettuce, house made Caesar dressing, and freshly grated parmesan cheese. Topped with seasoned croutons.*
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.

08/2026

Entrees

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

Maple Dijon Glazed Chicken – *Marinated and grilled chicken breasts brushed with a sweet and tangy warm maple Dijon glaze.*

23 GF

Grilled Pork Chop – *10oz grilled pork chop topped with a spiced apple and cherry chutney.*

25 GF

Glazed Salmon with Cranberry Balsamic Compote – *Fresh broiled salmon finished with sweet and tangy fruit reduction.*

32 GF

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

Pan Seared Duck Breast with Herb Agrodolce
Crispy skin duck breast finished with balsamic glaze. 30

Penne Pasta – *Al dente penne pasta tossed in your choice of classic marinara VG or slow simmered beef bolognese, tomatoes, and fresh herbs topped with parmesan cheese.*

23

Add chicken 5 Add Shrimp 6 Add Salmon 8

Beef Mignon– *A 6oz. C.A.B. filet with your choice of wild mushroom compound butter GF or red wine reduction. 38*

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*

Perch Sandwich – *Lake Erie walleye lightly breaded and deep fried, served with lettuce, tomato slice, pickle, and tartar sauce. 17*

Sides

French Fries 4
Onion Rings 5
Baked Potato 5

Fall Salad 10
Cottage Cheese 3
Seasonal Vegetables 6

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

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.