

THE BELVEDERE INN & RESTAURANT

FIRST COURSE – APPETIZERS

FAUX GRAS BRÛLÉE

CHICKEN LIVER AND COGNAC PARFAIT,
CARMELIZED TURBINADO SUGAR, CRANBERRY-
CURRANT RELISH, TOAST ROUNDS.

MUSSELS IN PERNOD CREAM

STEAMED PRINCE EDWARD ISLAND MUSSELS WITH
LEEKS, RED BELL PEPPER & PARSLEY, FINISHED
WITH PERNOD & CREAM. GARLIC TOAST.

BISQUE

OUR SIGNATURE ROASTED BUTTERNUT SQUASH AND CRABMEAT BISQUE.

SECOND COURSE - SALAD

ARUGULA SALAD

CRUMBLLED CHEVRE CHEESE, APPLEWOOD SMOKED
BACON, DRIED CHERRIES, TOASTED PECANS AND
HONEY MUSTARD DRESSING.

CLASSIC CAESAR

ROMAINE LETTUCE TOSSED WITH FRESH PARMESAN
CHEESE, CROUTONS AND OUR SPECIAL CREAMY
EGGLESS CAESAR DRESSING.

THIRD COURSE – ENTRÉE

* PAUPIETTES OF SOLE ...

BAKED FILLETS OF FRESH SOLE WITH CRAB MEAT STUFFING. BRAISED SAFFRON RICE.
SHERRY AND PINK PEPPERCORN CREAM SAUCE.

* LOBSTER TAIL ...

GRILLED EIGHT-OUNCE COLD WATER LOBSTER TAIL OVER ANGEL HAIR PASTA WITH LEEKS,
PLUM TOMATOES, CRIMINI MUSHROOMS, GARLIC AND WHITE WINE BUTTER SAUCE (ADD 18).

CHICKEN BELVEDERE ...

CERTIFIED ORGANIC CHICKEN. THE BREAST STUFFED WITH SPINACH, GARLIC AND MEAT FROM
THE THIGH. THE DRUMSTICK BRAISED WITH ARTICHOKE, LEMON, THYME AND WHITE WINE.
ROASTED FINGERLING POTATOES AND NATURAL JUICES.

* FILET MIGNON ...

HAND CUT EIGHT-OUNCE TENDER FILET OF BEEF CHARGRILLED TO YOUR LIKING. ROASTED
MUSHROOM CAP. RED WINE DEMI-GLACE. SCALLOP CREAMED POTATOES AND CHEF'S
SELECTION OF VEGETABLES.

SHAUN'S FEATURE

* CHATEAUBRIAND FOR TWO ...

AGED FOR 21 DAYS, CUT FROM THE TENDERLOIN OF BEEF, ROASTED TO PERFECTION, THEN
CARVED. PAN JUS AND CLASSIC BÉARNAISE SAUCE. SCALLOP CREAMED POTATOES AND
CHEF'S SELECTION OF VEGETABLES (ADD 10 PER COUPLE).

VEGETARIAN PANSOTI ...

PLUMP RAVIOLI POCKETS FILLED WITH SWEET POTATO, WALNUT AND SAGE. PARMESAN
CREAM SAUCE, JULIENNE VEGETABLE.

* SURF AND TURF ...

ADD AN EIGHT-OUNCE GRILLED COLD WATER LOBSTER TAIL WITH LEMON AND DRAWN BUTTER
TO ANY ENTRÉE (ADD 28).

** THE STATE OF MICHIGAN WANTS YOU TO KNOW THAT ITEMS MAY BE COOKED TO ORDER AND CONSUMPTION OF RAW OR
UNDER COOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.*

FOURTH COURSE - DESSERT

YOUR SERVER WILL LET YOU KNOW TONIGHT'S SELECTION!

PLEASE ... ONE CHECK PER PARTY, 20% GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE.
THE BELVEDERE IS A NON-SMOKING ENVIRONMENT, PRICES AND ITEMS SUBJECT TO CHANGE.

PRIX FIXE MENU DINING

2 COURSES	45 PER PERSON
3 COURSES	50 PER PERSON
4 COURSES	55 PER PERSON
CHILDREN'S OPTION AGE 12 AND UNDER	30 PER CHILD

ABOVE PRICES DO NOT INCLUDE TAX OR GRATUITY.

WE ASK A MINIMUM TWO COURSE ORDER PER ADULT WITH ONE ENTRÉE SELECTION PER PERSON.