



**SAUGATUCK'S AWARD WINNING
BED AND BREAKFAST AND RESTAURANT**

"GREAT SUMMER GETAWAYS"
CHICAGO MAGAZINE

DESIGNED BY ARCHITECT DWIGHT PERKINS (A COLLEAGUE OF FRANK LLOYD WRIGHT) AND BUILT IN 1913 BY JOHN D. WILLIAMSON, VICE-PRESIDENT OF THE PEOPLE'S GAS AND ELECTRIC COMPANY OF CHICAGO. THE HOUSE WAS BUILT FOR USE AS THE WILLIAMSON'S SUMMER HOME AND WAS NAMED "BELVEDERE", ITALIAN FOR BEAUTIFUL VIEW.

TODAY, THE BELVEDERE IS A TEN ROOM BED AND BREAKFAST WITH AN ONSITE RESTAURANT OPEN TO THE PUBLIC. CHEF/CO-OWNER SHAUN GLYNN AND CO-OWNER PETE TA, BOTH FORMER CHICAGOANS, OFFER SUPERB GOURMET FOOD AND IMPECCABLE SERVICE IN AN ELEGANT FINE DINING YET CASUAL SETTING.

PRIX FIXE MENU DINING

OFFERING A VARIETY OF SELECTIONS AT AN EXCEPTIONAL VALUE

2 COURSES	40 PER PERSON
3 COURSES	45 PER PERSON
4 COURSES	50 PER PERSON
CHILDREN'S OPTION AGE 12 AND UNDER	25 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.

OPEN YEAR ROUND

HOURS VARY THROUGHOUT YEAR, HOLIDAYS & SPECIAL EVENTS

- JAN – APR** SATURDAY, 6PM & 8PM SEATINGS
- MAY – SEP** TUESDAY-SUNDAY, 6PM SEATING
FRIDAY & SATURDAY, 6 PM & 8PM SEATINGS
- OCT – DEC** FRIDAY -SUNDAY 6PM SEATING
FRIDAY & SATURDAY, 6PM & 8PM SEATINGS

**COME FOR DINNER, STAY FOR BREAKFAST!
DINE & LODGE PACKAGES AVAILABLE THROUGHOUT YEAR ...**

ASK YOUR SERVER FOR DETAILS OR VISIT US ONLINE



**The Belvedere Inn
3656 63rd Street
Mini Versailles**



**Bentley Waterfront Suites
326 Water Street
Downtown on the Water**



**Bellevue Harbour House
419 Lake Street
Downtown on the Water**

www.BoutiqueInnsOfSaugatuck.com or www.Saugatuck.me

877-858-5777

FIRST COURSE

APPETIZERS

BEET & ANJOU PEAR CARPACCIO ...

SHAVED ROASTED BEETS AND ANJOU PEAR, GORGONZOLA, TOASTED SPICED WALNUTS AND PEAR VINAIGRETTE.

PÂTÉ ...

CHICKEN LIVER AND IRISH WHISKEY PÂTÉ WITH GREEN PEPPERCORNS. ACCOMPANIED BY GRAIN MUSTARD, CORNICHONS, MARINATED OLIVES AND PICKLED RED ONIONS.

MUSSELS IN PERNOD CREAM ...

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

PANSOTI ...

PLUMP RAVIOLI POCKETS FILLED WITH HOMEMADE FENNEL AND APRICOT SAUSAGE, FONTINA CHEESE, TOMATO CREAM.

SECOND COURSE

SOUP & SALAD

BISQUE ...

OUR SIGNATURE ROASTED BUTTERNUT SQUASH AND CRABMEAT BISQUE.

WARM SPINACH SALAD ...

BABY SPINACH, APPLEWOOD SMOKED BACON, ROASTED GARLIC, GRILLED RED ONION, CRIMINI MUSHROOMS, DRIED CRANBERRIES, CRUMBLLED CHEVRE AND WHITE BALSAMIC DRESSING.

CLASSIC CAESAR ...

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

SPECIAL EVENTS AT THE BELVEDERE INN!



WEDDINGS, COMMITMENT CEREMONIES, CORPORATE RETREATS,
PRIVATE PARTIES ...
OUTDOOR TENTED EVENTS UP TO 350
INDOOR EVENTS UP TO 100
TEN LODGING ROOMS
MEETING ROOMS

THIRD COURSE

ENTRÉE

- * **SEA SCALLOPS AU GRATIN ...**
PLUMP SEA SCALLOPS QUICKLY SEARED WITH CRIMINI MUSHROOMS AND ASPARAGUS SPEARS FINISHED IN A WHITE WINE DIJON TARRAGON CREAM SAUCE. PIPED POTATO PUREE WITH A HINT OF NUTMEG.
- * **LOBSTER TAIL ...**
GRILLED EIGHT-OUNCE WARM WATER LOBSTER TAIL OVER ANGEL HAIR PASTA WITH LEEKS, PLUM TOMATOES, CRIMINI MUSHROOMS, GARLIC AND WHITE WINE BUTTER SAUCE (ADD 15).
- CHICKEN BELVEDERE ...**
USING A HALF 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.
- * **TOURNEDOS OF PORK ...**
TENDER TOURNEDOS CUT FROM THE TENDERLOIN, STUFFED WITH GIN-SOAKED PRUNES. ROASTED PARSNIP AND GARLIC MASH, SAUTEED BABY SPINACH AND AGED BALSAMIC CARAMEL.
- * **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.
- * **CHATEAUBRIAND FOR TWO ...**
AGED FOR 21 DAYS, CUT FROM THE HEAD OF THE FILET, ROASTED TO PERFECTION, THEN CARVED. PAN JUS AND CLASSIC BÉARNAISE SAUCE. SCALLOP CREAMED POTATOES AND CHEF'S SELECTION OF VEGETABLES.
- CONCHIGLIE ...**
JUMBO PASTA SHELLS STUFFED WITH SPINACH AND THREE CHEESES, BAKED IN TOMATO SAUCE, TOASTED PINENUTS AND FRESH PARMESAN CHEESE.
- * **SURF AND TURF ...**
ADD AN EIGHT-OUNCE GRILLED WARM WATER LOBSTER TAIL WITH LEMON AND DRAWN BUTTER TO ANY ENTRÉE (ADD 25).

**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.*

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.

FOURTH COURSE

DESSERT

WARM RICE PUDDING ... WITH A WINTER COMPOTE OF APPLE CRANBERRIES, DRIED APRICOTS, WALNUTS AND PORT.


PROFITEROLES ... PASTRY PUFFS FILLED WITH TAHITIAN VANILLA GELATO, COATED WITH WARM VALRHONA CHOCOLATE SAUCE.

ORANGE CRÈME BRULEE ... ORANGE ZEST AND GRAND MARNIER ARE USED IN THIS TRADITIONAL CUSTARD DESSERT WITH A CARAMELIZED CRUST. SERVED WITH A GINGER TUILLE COOKIE.

WARM TART TATIN... TRADITIONAL FRENCH APPLE PIE BAKED UPSIDE DOWN, SERVED WITH TAHITIAN VANILLA GELATO.

CHEESE PLATE... ASSORTMENT OF CHEESES, FRESH FRUITS AND CRACKERS.

GELATO... VANILLA GELATO WITH YOUR CHOICE OF HOMEMADE BUTTERSCOTCH SAUCE, FRESH BERRY SAUCE OR WARM VALRHONA CHOCOLATE SAUCE.



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A PERFECT GIFT ...
GIFT CERTIFICATES AVAILABLE, VALID FOR DINING AND LODGING!



Distinct Inns Offering
Bed, Breakfast & Dinner!