



**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 (PLEASE ASK SERVER)	.....	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.*

HOURS VARY THROUGHOUT YEAR, HOLIDAYS & SPECIAL EVENTS  
MAY - OCT: TUE - SUN, 6 PM SEATING (FRI & SAT 6PM & 8PM)

**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](http://www.BoutiqueInnsOfSaugatuck.com) or [www.Saugatuck.me](http://www.Saugatuck.me)

**877-858-5777**

# FIRST COURSE

## APPETIZERS

### BEET CARPACCIO ...

SHAVED ROASTED BEETS, THREADS OF CARROT, DAIKON, ZUCCHINI AND RED ONIONS IN AN AROMATIC MARINATE OF RICE WINE VINEGAR, CINNAMON AND STAR ANISE.

### PÂTÉ ...

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

### OAK SMOKED IRISH ATLANTIC SALMON ...

WARM POTATO CAKES, LEMON CRÈME FRESH AND CHIVES.

### 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.

# SECOND COURSE

## SOUP & SALAD

### GAZPACHO ...

A CHILLED SPANISH SOUP MADE WITH THE FRESHEST GARDEN VEGETABLES, CRISPY GARLIC SIPPETS.

### BISQUE ...

OUR SIGNATURE ROASTED BUTTERNUT SQUASH AND CRABMEAT BISQUE.

### GRILLED ASPARAGUS SALAD ...

WRAPPED IN PROSCIUTTO WITH BABY GREENS, SHAVED PECORINO ROMANO, GARLIC THYME VINAIGRETTE.

### 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



ASK YOUR SERVER FOR DETAILS!

# THIRD COURSE

## ENTRÉE

- \* **FILET OF FRESH FLORIDA GROUPER** ... PAN SEARED WITH CANNELINI BEANS, PANCETTA, BABY ARUGULA AND WHITE WINE; CROWNED WITH CHERRY TOMATOES, BLACK OLIVES, BASIL AND EXTRA VIRGIN OLIVE OIL.
  
- \* **SWORDFISH STEAK** ... CHARGRILLED, TROPICAL FRUIT SALSA, COUS COUS WITH ROASTED ALMONDS, CHICK PEAS AND MINT, HONEY MUSTARD GLAZE.
  
- \* **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).
  
- \* **TOURNEDOS OF PORK** ... SAUTEED TENDER TOURNEDOS CUT FROM THE TENDERLOIN, STUFFED WITH GIN-SOAKED PRUNES, ROASTED PARSNIP AND GARLIC MASH, SAUTEED BABY SPINACH AND AGED BALSAMIC CARMEL.
  
- \* **BREAST OF CHICKEN** ... STUFFED WITH CRAB CLAW MEAT, ROASTED OVER ORCHETTA PASTA WITH CRIMINI MUSHROOMS, GREEN PEAS, ROASTED RED BELL PEPPER AND PARMESAN CREAM SAUCE.
  
- \* **GRATIN OF VEAL SWEETBREADS** ... SAUTEED WITH CRIMINI MUSHROOMS, ASPARAGUS SPEARS IN A DIJON TARRAGON CREAM SAUCE, POTATO PUREE.
  
- \* **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.*

# FOURTH COURSE

## DESSERT

**ENGLISH SUMMER PUDDING** ... AN OLD FASHIONED ENGLISH FAVORITE THAT SHOWCASES SUMMER BERRIES IN THE MOST GLORIOUS WAY. STRAWBERRIES, RASPBERRIES, BLUEBERRIES, RED CURRANT, CRÈME DE CASSIS AND LEMONBERRY SORBET.

**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, GINGER TUILLE COOKIE.

**CHOCOLATE CHEESECAKE** ... A RICH CHOCOLATE CHEESECAKE WITH AN OREO COOKIE BASE, CRÈME ANGLAISE, BERRY SAUCE AND FRESH WHIPPED CREAM.

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

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

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

***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.

## SPECIALTY COFFEE DRINKS

**ESPRESSO** ... SINGLE 3 ... DOUBLE 4

**CAPPUCCINO** ... ESPRESSO WITH STEAMED MILK ... PLAIN, VANILLA, CARAMEL OR HAZELNUT ... 4

**CAFE MOCHA** ... ESPRESSO, STEAMED MILK WITH GHIRARDELLI CHOCOLATE ... 4

**HOT CHOCOLATE** ... TOPPED WITH FRESH WHIPPED CREAM AND TOASTED MARSHMELLOWS ... 5