



**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	65 PER PERSON
3 COURSES	70 PER PERSON
4 COURSES	75 PER PERSON
CHILDREN'S OPTION AGE 12 AND UNDER	35 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
RESERVATIONS RECOMMENDED

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

ASK YOUR SERVER FOR DETAILS OR VISIT US ONLINE

3656 63RD ST
SAUGATUCK, MI 49453
269-857-5777

FIRST COURSE

APPETIZERS

BEET AND ANJOU PEAR CARPACCIO ...

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

FAUX GRAS BRÛLÉE ...

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

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

BISQUE ...

OUR SIGNATURE ROASTED BUTTERNUT SQUASH AND CRABMEAT BISQUE.

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

- * **BLACKENED LAKE SUPERIOR WHITEFISH ...**
ROASTED CORN AND BLACK BEAN SALSA, ASPARAGUS, HONEY LIME DRIZZLE.
- * **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 35).
- CHICKEN BELVEDERE ...**
ALL NATURAL, FREE RANGE 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 45).

** 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

PROFITEROLES ...

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

WARM TART TATIN ...

TRADITIONAL FRENCH APPLE PIE BAKED UPSIDE DOWN. SERVED WITH TAHITIAN VANILLA GELATO.

LEMON CHEESECAKE ...

ALMOND COOKIE BASE, FRESH WHIPPED CREAM, LIMONCELLO CUSTARD AND RASPBERRY SAUCE.

CHEESE PLATE ...

ASSORTMENT OF ARTSIAN CHEESES, FRESH FRUITS AND CRACKERS.

GELATO ...

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

SPECIALTY COFFEE DRINKS

ESPRESSO ... SINGLE 4 ... DOUBLE 6

CAPPUCCINO ... ESPRESSO WITH STEAMED MILK ...
PLAIN, VANILLA, CARAMEL OR HAZELNUT ... 6

CAFE MOCHA ... ESPRESSO WITH STEAMED MILK AND GHIRARDELLI CHOCOLATE ... 6

HOT CHOCOLATE ... TOPPED WITH FRESH WHIPPED CREAM AND TOASTED MARSHMALLOWS ... 6

AFTER DINNER

LIQUEUR COFFEE ... FASHIONED AFTER THE ORIGINAL IRISH COFFEE MADE FROM YOUR CHOICE OF LIQUEUR (JAMESON IRISH WHISKEY, DRAMBUIE, BRANDY, FRANGELICO OR KAHLUA), COFFEE, BROWN SUGAR AND TOPPED WITH A WHIRL OF LIGHTLY WHIPPED FRESH CREAM, 14

ROYAL OPORTO, REAL COMPANHIA ... RUBY, 12 TAWNY, 14

ORANGE CHOCOLATE MARTINI ... "AN EXCITING BLEND OF ORANGE AND CHOCOLATE WITH A CHOCOLATE POWDER COATED RIM!"-VODKA, WHITE CRÈME DE CACAO, COINTREAU, FRESH ORANGE JUICE, 12

ESPRESSO MARTINI ... "THE PERFECT ENDING!" - VODKA, KAHLUA, BAILEY'S AND ESPRESSO, 14

MOSCATO, VINO, WASHINGTON STATE ... GLASS, 9

COCKTAILS

White Wine by the glass

Chardonnay - House Select, California	9
Chardonnay - Landmark Vineyards, Sonoma, California	14
White Burgundy - Cave de Lugny, France	13
Pinot Grigio - Stella, Umbria, Italy	10
Rosé - Moulin de Gassac, Languedoc, France	10
Sauvignon Blanc - Frenzy, Marlborough, New Zealand	12
Moscato - Vino, Washington State	9

Champagne & Sparkling Wine by the glass

Salmon Creek, Sparkling Wine, Brut, California	12
Codorniu, Cava, Brut, Spain	13
Minonetto, Prosecco, Brut, Italy	14
Pommery Pop, Champagne, France	22

Red Wine by the glass

Cabernet Sauvignon - House Select, California	9
Cabernet Sauvignon - Justin, Paso Robles, California	18
Pinot Noir - House Select, California	10
Malbec - Altos, Mendoza, Argentina	11
Côtes du Rhône - Guigal, Rhone Valley, France	13

Beer

Shorts Bellaire Brown, Michigan	6
Lion Stout, Sri Lanka	6
HefeWeizen, Hofbrau, Germany	6
Lagunitas, IPA, California	6
Amstel Light, Holland	6
Heineken, Holland	6

THE MARTINIS

THE CLASSIC MARTINI ... "SHAKEN NOT STIRRED, WITH BLUE CHEESE STUFFED OLIVES, LEMON TWIST OR DIRTIED UP WITH HOUSE-MADE OLIVE BRINE"! - LONDON DRY GIN, EXTRA DRY VERMOUTH.

COSMOPOLITAN ... "THE MEGASTAR AS A NEW STYLE MARTINI. DANGEROUSLY REFRESHING"! - VODKA, COINTREAU, CRANBERRY JUICE, FRESH LIME JUICE.

BELVEDERE SWEETIE ... "OUR SIGNATURE MARTINI IS ALL THAT THE BELVEDERE IS MEANT TO BE. TOTAL SATISFACTION WITH A PLEASANT SWEET ENDING COMING FROM A GRAND MARNIER SOAKED SUGAR CUBE!" - BELVEDERE VODKA, CAMPARI, LIMONCELLO, GRAND MARNIER, FRESH ORANGE JUICE.

SIDE CAR ... "THIS CLASSIC HAS NEVER CHANGED SINCE IT WAS INVENTED AT HARRY'S BAR IN PARIS. IT WILL ALWAYS REMAIN TWO MEASURES STRONG, ONE MEASURE SWEET AND ONE MEASURE SOUR WITH A SUGAR COATED RIM"! - BRANDY, COINTREAU, FRESH LEMON JUICE.

MOULIN ROUGE ... "A STRONG DRINK THAT HAS AN EQUALLY STRONG RED COLOR AND IT IS ALSO FULL OF MYSTERY"! - GIN, PERNOD, CRÈME DE CASSIS, CRANBERRY AND FRESH ORANGE JUICE.

APPLETINI ... "THIS IS THE HOTTEST NEW MARTINI. IT HAS A STUNNING SOUR APPLE FLAVOR!" - VODKA, APPLE SOUR LIQUEUR, COINTREAU.

THE PERFECT MANHATTAN ... "THIS MAY ALSO BE ENJOYED REGULAR OR DRY BUT IT DID NOT GET THE NAME PERFECT FOR NO REASON"! - CANADIAN CLUB WHISKEY, DRY VERMOUTH, SWEET VERMOUTH. ANGOSTURA BITTERS.

GOLDEN MARGATINI ... "FOR THE MARGARITA LOVER AND WITHOUT THE OVER-DILUTION OF ICE PRESENT. THE MARGATINI IS GOOD EVEN DOWN TO THE SALT COATED RIM"! GOLD TEQUILA, GRAND MARNIER, FRESH LIME JUICE.

JADE ... "THIS MARTINI IS AN ELEGANT SHADE OF GREEN AND IS EQUALLY DELICIOUS TO SIP THROUGH THE SUGAR FROSTED RIM!" - WHITE RUM, GREEN CRÈME DE MENTHE, BLUE CURACAO, ROSES LIME CORDIAL.

ORANGE CHOCOLATE MARTINI ... "NOT JUST FOR DESSERT. AN EXCITING BLEND OF ORANGE AND CHOCOLATE WITH A CHOCOLATE POWDER COATED RIM!" - VODKA, WHITE CRÈME DE CACAO, COINTREAU, FRESH ORANGE JUICE.

Spirits

Scotch: Dewar's, Chivas Regal, Johnnie Walker Red & Black, Glenlivet 12yr old, Glenfiddich 15yr Reserve

Vodka: Absolut, Belvedere, Grey Goose, Ketel One, Chopin

Gin: Beefeater, Tanqueray, Tangueray Rangpur, Bombay Sapphire, Magellan

Rum: Bacardi, Cruzan Coconut, Mount Gay, Captain Morgan Spiced

Tequila: Sauza Blanco, Hornitos, Jose Cuervo, Patron Silver

Cognac: Courvoisier VS, Remy Martin VSOP

Brandy: Christian Brothers, IBIS XO

Bourbon/Whiskey: Canadian Club, Jim Beam, Wild Turkey 101, Jameson Irish, Southern Comfort 100, Jack Daniels, Crown Royal, Maker's Mark

Liqueur: Frangelico, Kahlua, Amaretto, Disaronno, Bailey's Irish Cream, Drambuie, Cointreau, Grand Marnier, Chambord, Sambuca, Limoncello

Non Alcoholic

San Pellegrino, 1 L
Perrier, 330 mL

Ginger Beer
O'Doul's

Gales American, Root Beer
Heineken 0.0