



gf - GLUTEN FREE

STARTERS

MOZZARELLA AND PESTO ARANCINI - \$9

breaded pesto risotto stuffed with fresh mozzarella and served with roasted garlic and lemon aioli

SHRIMP TOAST - \$11

texas toast stuffed with shrimp mousseline, dipped in custard and breadcrumbs and fried, served with duck sauce

PUMPKIN BISQUE *gf* - \$14

grilled lobster tail, pepitas, marshmallow crema, and micro cilantro

STEAK FAJITA FLATBREAD - \$10

Chimichurri sauce, marinated steak, sautéed peppers and onions with mozzarella cheese and cilantro

VOLCANO SHRIMP - \$11

lightly battered fried shrimp, spicy aioli, mixed greens, toasted sesame seeds

PORK POTSTICKERS - \$10

seared on one side and garnished with scallions, served with ponzu sauce

ENTRÉES

ROASTED RACK OF LAMB *gf* - \$32

cauliflower tabbouleh, roasted tomatoes, chermoula yogurt sauce

JAPANESE CHICKEN CURRY - \$19

traditional Japanese curry sauce served with chicken, potatoes, carrots, jasmine rice and a soft-boiled egg

MACADAMIA CRUSTED HALIBUT *gf* - \$28

coconut sauce, basmati rice and mango salsa

BAKED EGGPLANT PARMESAN - \$17

over angel hair pasta with plum tomato marinara, spinach and mushrooms

RED WINE MARINATED RIBEYE *gf* - \$28

14oz Ribeye, bacon-boursin twice baked potato, asparagus, and rosemary demi-glace

BRAISED BEEF BRISKET *gf* - \$21

with roasted potato medley and squash casserole

FISHERMAN'S PIE - \$23

seared cod, shrimp, mushrooms, carrots, white wine cream sauce topped with whipped potatoes

GRILLED SCALLOPS - \$27

with sweet corn grits, creamed spinach, corn cake and bacon marmalade

SAFFRON RISOTTO *gf* - \$15

baby carrots, roasted cipolini onions, fennel, crimini mushrooms, lemon creme fraiche and herb oil

SPAGHETTI ALA BOLOGNESE

HALF \$11 / WHOLE \$19

veal, beef & pork, tomato, garlic-parmesan crostini. Up-charge \$7 for extra Bolognese sauce.

CHICKEN SCALOPPINI - \$17

Coleman Farm chicken, lemon-herb brown butter, choice of two sides

SOUPS

SOUP DU JOUR CUP \$6 / BOWL \$8

FRENCH ONION - \$7

BELFAIR - CUP \$6 / BOWL \$8 SHE-CRAB

lump blue crab, aged sherry

SALADS

TEMPURA OYSTER SALAD - \$14

baby kale, roasted oyster mushrooms, candied ginger, toasted pine nuts, pickled carrots, watermelon radish and miso vinaigrette

ROASTED SWEET POTATO SALAD *gf* - \$8

arugula, bacon lardons, dried cranberries, red pepper, queso fresco and apple cider vinaigrette

BABY ICEBERG WEDGE - \$9

Nueske bacon, crispy shallots, cherry tomato, blue cheese crumbles, creamy blue cheese dressing

GARBANZO & CUCUMBER SALAD *gf* - \$8

garbanzo beans, English cucumber, olives, basil, sweet drop peppers, arugula and herb vinaigrette

CLASSIC CAESAR - HALF \$5 / WHOLE \$9 add chicken \$6 / shrimp \$7 / salmon \$8



HANDHELDS

All handhelds come with choice of side

CRAB QUESADILLA - \$14

lump crab meat, Chihuahua cheese, corn and cucumber salsa and saffron cream

BELFAIR BURGER - \$13

1/2 lb. certified Angus beef, lettuce, tomato, onion, bacon

PICKLE BRINED FRIED CHICKEN SANDWICH - \$9

Brioche bun, 6oz chicken breast, pickle slices, kale slaw, and lemon-caper aioli

FRIED SHRIMP BASKET - \$17

fried shrimp served over a basket of French fries with remoulade and cocktail sauce

SMOKED SALMON SANDWICH - \$12

house-made focaccia, lemon dill cream sauce, cucumber slices, arugula, roasted red peppers

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

Most items can be prepared Gluten Free, your server can assist



WINE SELECTIONS

<i>White Wines</i>		<i>Glass</i>	<i>Bottle</i>
BUTTER CHARDONNAY	<i>California</i>	\$8.00	\$22.00
SONOMA CUTRER CHARDONNAY	<i>Sonoma, California</i>	\$11.00	\$30.00
BOUCHIANE ESTATE CHARDONNAY	<i>Napa Valley/Carneros</i>	\$12.00	\$24.00
KING ESTATE PINOT GRIS	<i>Willamette Valley, Oregon</i>	\$11.00	\$30.00
BENVOLIO PINOT GRIGIO	<i>Italy</i>	\$7.00	\$17.00
WHITE HAVEN SAUVIGNON BLANC	<i>Marborough, New Zealand</i>	\$9.00	\$24.00
KIM CRAWFORD SAUVIGNON BLANC	<i>Marborough, New Zealand</i>	\$10.00	\$28.00
SEEKER SAUVIGNON BLANC	<i>Marlborough, New Zealand</i>	\$8.00	\$20.00
CHARLES & CHARLES ROSE	<i>Washington State</i>	\$8.00	\$20.00
LA MARCA PROSECCO SPUMANTE	<i>Italy</i>	\$7.00	\$24.00

<i>Red Wines</i>		<i>Glass</i>	<i>Bottle</i>
JUGGERNAUT HILLSIDE CABERNET	<i>California</i>	\$10.00	\$28.00
OBERON CABERNET SAUVIGNON	<i>Napa Valley, California</i>	\$12.00	\$32.00
DAOU CABERNET SAUVIGNON	<i>Paso Robles, California</i>	\$15.00	\$42.00
LA CREMA PINOT NOIR	<i>Monterrey, California</i>	\$9.00	\$24.00
WHOLE CLUSTER PINOT NOIR	<i>Willamette Valley, Oregon</i>	\$13.00	\$36.00
JACKSON ESTATE PETALUMA GAP PINOT NOIR	<i>California</i>	\$16.00	\$44.00
DRIFTING MERLOT	<i>Lodi, California</i>	\$8.00	\$26.00
BERNARD GRIFFIN MERLOT	<i>Columbia Valley, Washington</i>	\$13.00	\$36.00
CONUNDRUM RED BLEND	<i>California</i>	\$9.00	\$24.00
SALDO ZINFINDEL	<i>California</i>	\$15.00	\$42.00



COCKTAILS

OLD TABBY MANN - \$11

House Barrel Aged Woodford Reserve. Sweet Vermouth, Spiced Cherry Bitters (Aged 6 Weeks in Charred White Oak)

BULLEIT PROOF - \$10

Bulleit Bourbon, Amaro Montenegro, Fresh Lemon Juice, Simple and Rosemary

1811 TEA - \$8

Virgil Kaine Ginger, Aromatic Bitters, Lemonade, and Fresh Mint

SPICED PEAR - \$9

Local Bulrush Gin, Pear Juice, Spiced Pear Liquor, Fresh Lemon Juice, Simple, Cardamom Bitters, Fresh Pear and Thyme

PIMM'S CUP- \$8

Pimm's No. 1, Fresh Muddled Cucumber and Lemon, and Lemon Lime Soda

CLASSIC SANGRIA - \$9

Red Wine, Brandy, Cinnamon, Freshly Muddle Citrus Fruit