

Favorites™

STEAK & PASTA
AT BELTERRA PARK



APPETIZERS

JUMBO SHRIMP SCAMPI

garlic, white wine, fresh herbs, butter 13 | tasting 8

CRISPY CALAMARI

nana's marinara, lemon-basil aioli 11 | tasting 7

FINDLAY MARKET ANTIPASTI

selected cured meats, artisan cheeses, whole grain mustard, baked ciabatta 12

LOADED MAC AND CHEESE

braised short ribs, cheddar cheese gratin, sour cream, bacon, green onions 14

CRAB CAKE BLT

jumbo lump crab cake, grilled romaine, charred tomato aioli, crispy pancetta 14

JUMBO SHRIMP COCKTAIL

zesty cocktail sauce, horseradish, lemon 13 | tasting 8

BRUSCHETTA

BRIE & TOAST - *melted brie on fresh focaccia, orange truffle honey, red wine braised figs 8*

CRAB & TOAST - *pulled crabmeat, smashed avocado, baby basil 9*

PIMENTO & TOAST - *spicy pimento cheese, pickled vegetables, shaved prosciutto, herb crostini 6*



SOUPS AND SALADS

TUSCAN BEAN SOUP

cannellini beans, italian sausage, pancetta, tuscan kale, spinach chiffonade 6

“FRENCHED” TOMATO SOUP

black garlic rubbed - herbed crostini, fontina gratin 6

CAPRESE SALAD

vine ripe tomatoes, burrata cheese, baby basil, olive oil, balsamic dressing 12

MARTINI SALAD

chopped romaine lettuce, fennel, green olives, bacon, grape tomatoes, fontina, lemon-artichoke vinaigrette 8

CAESAR SALAD

hearts of romaine, caesar dressing, shaved pecorino romano cheese, white anchovies, ciabatta croutons 8

ICEBERG WEDGE SALAD

bacon, chopped egg, heirloom tomatoes, blue cheese crumbles 7

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CERTIFIED ANGUS BEEF

hand selected, aged 28-35 days, USDA choice

12-oz BARREL CUT FILET 45

8-oz FILET 36

16-oz BONELESS RIBEYE 32

PRIME RIB 18-oz KING CUT 34

PRIME RIB 12-oz FAVORITES CUT 28



PRIME AGED BEEF

all of our prime beef is aged for a minimum of 38 days

NEW YORK 18-oz KING CUT 48

NEW YORK 14-oz 40

24-oz BONE IN RIBEYE 58



SPECIALTIES

STEAK DIANE, PREPARED TABLESIDE

filet medallions, cognac scented crimini mushrooms, grain mustard demi, finished with cream 39

GRILLED ATLANTIC SALMON

potato puree, caramelized cauliflower, raisins, capers, beurre blanc sauce 24

BRAISED SHORT RIBS

creamy polenta, fried onions, blistered brussel leaves, rich demi 26

SEARED SEA SCALLOPS

smoked bacon, polenta, artichoke, citrus butter sauce 25

HERB ROASTED CHICKEN

sautéed carrots, fried brussels, creamy mashed potato, truffle chips, chicken au jus 18

RAVIOLI AND PORK

pan fried pork loin, boursin cheese ravioli, broccolini, sage cream sauce 24

CHILEAN SEABASS

pan seared, cauliflower puree, pickled vegetables 29



FAVORITES ENHANCEMENTS

all our steaks may be enhanced with the following

JUMBO SHRIMP SCAMPI - garlic, wine, fresh herbs, butter 8

CRAB OSCAR - alaskan king crab, fresh asparagus, hollandaise 8

BÉARNAISE 3

RED WINE DEMI GLACE 3

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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PARMESAN

VEAL 36

CHICKEN 18

thinly pounded and breaded, mozzarella, parmigiano-reggiano, pappardelle pasta, marinara

EGGPLANT 18

pan fried, mozzarella, parmigiano-reggiano, marinara

PASTA

SPAGHETTI AND MEATBALLS

Nana's hand rolled veal, pork and beef meatballs, parmigiano-reggiano, marinara 15

CLAMS LINGUINI

little neck clams, shaved fennel, red pepper flake, lemon white wine sauce 24

GNOCCHI BOLOGNESE

ground veal, beef and pork, tossed with our house made tomato gravy 15 | tasting 8

SALMON RISOTTO

sriracha glazed, pistachio pesto, sautéed spinach, seared artichoke 18

SAUSAGE ALFREDO

ricotta dumplings, italian sausage, garlic parmesan cream sauce 17

HOUSE MADE LASAGNA

meat sauce, ricotta, parmesan, mozzarella, Nana's meatball or grilled italian sausage 16



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TO SHARE

CAESAR BRUSSEL SPROUTS

*crispy brussels, caesar dressing,
parmesan cheese, pancetta lardons 6*

JUMBO ASPARAGUS

choice of sautéed or grilled, evoo, sauce hollandaise 6

BROCCOLINI

sautéed, shallots, garlic 6

MASHED POTATOES

roasted garlic, cream, butter 6

ROASTED MUSHROOMS

crimini, butter, red wine, veal demi, garlic 6

BAKED POTATO

bacon, aged cheddar, sour cream, chives, butter 6

TUSCAN KALE AND SPINACH GRATIN

nutmeg & parmesan cream, buttered breadcrumbs 6

MACARONI AND CHEESE

*aged white cheddar, fontina, parmigiano-reggiano,
cavatappi, herbed bread crumbs 6*

HAND CRAFTED PASTA

*spaghetti, fettuccini, cavatelli
red tomato 5, alfredo 5*

