



Silver Lunch Menu

\$32.00 per Person

Main Course

Wood Grilled Jail Island Salmon

Chef's Seasonal Preparation

Blackened Rainbow Trout

green onion cheese grits, marinated heirloom tomatoes

Belrose Chicken Salad

hothouse greens, strawberries, goat cheese,
toasted almonds

Butcher Burger

Vermont cheddar cheese, garlic fries

Desserts

Bittersweet Flourless Chocolate Cake

raspberry coulis

Vanilla Bean Crème Brulee

20 % Gratuity and 6% Tax



Gold Luncheon Menu

\$42.00 per Person

First Course

Carlo's Black Bean Soup

Southwest spices, lime crema, pico de gallo

Chef's Soup Du Jour

Belrose Butter Lettuce Salad

blue cheese, candied walnuts, granny smith apples,
champagne vinaigrette

Mixed Lettuces and Greens

plum tomato, red onion, balsamic vinaigrette

Main Course

Wood Grilled Jail Island Salmon

Chef's seasonal preparation

Blackened Rainbow Trout

green onion cheese grits, marinated tomatoes

Belrose Chicken Salad

hothouse greens, strawberries, goat cheese,
toasted almonds

Grilled Flat Iron Steak

Chef's Accompaniments

Butcher Burger

Vermont cheddar cheese, garlic fries

Desserts

Bittersweet Flourless Chocolate Cake

raspberry coulis

Vanilla Bean Crème Brulee

20% Gratuity and 6% Tax



Platinum Luncheon Menu

\$49.00 per person

First Course

Black Bean Soup

Southwest spices, lime crema, pico de gallo

Cream of Tomato Soup

garlic croutons

Butter Lettuce Salad

blue cheese, candied walnuts, granny smith apples,
champagne vinaigrette

Belrose Ceasar Salad

locatelli cheese, garlic-herb croutons

Appetizers

House Smoked Chicken Quesadilla

caramelized onions, cilantro crema, chipotle salsa, guacamole

Crispy Salt and Pepper Calamari

green pumpkin seed aioli, fried jalapeno chips

Main Course

Wood Grilled Jail Island Salmon

Chef's seasonal preparation

Grilled Flat Iron Steak

Chef's Accompaniments

Grilled Chicken Caesar Salad

romaine lettuce, grilled boneless chicken breast, herbed garlic croutons

Butcher Burger

Vermont cheddar cheese, garlic fries

Desserts

Bittersweet Flourless Chocolate Cake

raspberry coulis

Vanilla Bean Crème Brulee

20% Gratuity and 6% Tax