



Spring Dinner

Starters

Sugarcane Skewered Shrimp <i>coconut glaze, pineapple pico de gallo</i>	14
South Philly Style Mussels “Red” <i>garlicky tomato broth, fresh herbs, white wine</i>	14
Salt and Pepper Calamari <i>pumpkin seed aioli, fried jalapeno chips</i>	14
Carlo’s Black Bean Soup <i>southwest spices, lime crema, pico de gallo</i>	8
Spicy Asian Brussels Sprouts <i>peanuts, shishito peppers, ginger lime aioli</i>	13
Smoked Chicken Quesadilla <i>charred tomatillo salsa, pico de gallo, chipotle crema</i>	12
Mushroom Lentil Soup <i>Spanish Manchego cheese</i>	8

Salads

Charred Octopus & Arugula Salad <i>yellow peppers, feta, Marcona almonds, lemon-garlic vinaigrette</i>	18
Butter Lettuce & Maytag Blue Cheese Salad <i>candied walnuts, Granny Smith apples</i>	15
Baby Spinach Salad <i>crispy applewood bacon, red onion, hardboiled egg, poppy seed vinaigrette</i>	14
Local Organic Greens <i>Sonoma goat cheese, ripe strawberries, toasted pecans, champagne vinaigrette</i>	15
Belrose Caesar Salad <i>locatelli cheese, garlic – parmesan croutons</i>	14

Belrose Specialties

Wood Grilled Atlantic Swordfish, <i>chipotle spiked black beans, crab guacamole, tomatillo salsa</i>	32
Grilled Flat Iron Steak <i>warm blue cheese & bacon potato salad, roasted brussels sprouts, red wine demi</i>	29
Jail Island Salmon Fillet <i>olive oil & basil tomatoes, arugula salad with EVOO and shaved Pecorino Romano</i>	28
South Carolina Blackened Rainbow Trout, <i>white cheddar grits, Cajun shrimp pan sauce, haricots verts</i>	27
Java Pork Tenderloin <i>smashed yams, mango salsa, black bean sauce, maple jus</i>	28
Organic Herb Roasted Chicken <i>mashed potatoes, buttery broccoli, mushroom - thyme pan sauce</i>	25
Pan Seared Crabcakes <i>braised beluga lentils, micro green salad, garlicky asparagus, roasted shrimp sauce</i>	33

Sides 6 Each

maple smashed yams
grilled asparagus
sour cream mashed potato
creamy mac & cheese
buttered broccoli
white cheddar grits