



Summer Dinner

Starters

Summer Ale Steamed Littleneck Clams <i>white corn, fresh lemon, garlic butter</i>	16
Creole Quesadilla <i>charred andouille, smoked chicken, caramelized onion, pepperjack</i>	13
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>	8.5
Spicy Asian Brussels Sprouts <i>peanuts, shishito peppers, ginger lime aioli</i>	13
Cool Summertime Gazpacho <i>sliced avocado</i>	8.5
Fresh Ceviche <i>chef's daily selection of chilled citrus-cilantro marinated seafood</i>	16

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
Tomato Basil Salad <i>fresh mozzarella, evoo, 15 year old balsamic vinegar</i>	14
Local Organic Greens <i>French brie cheese, ripe blueberries, toasted almonds, champagne vinaigrette</i>	15
Belrose Caesar Salad <i>locatelli cheese, garlic – parmesan croutons</i>	14

Belrose Specialties

Cast Iron Seared Atlantic Swordfish, <i>chipotle spiked black beans, crab guacamole, tomatillo salsa</i>	29
Wood Grilled Pork Loin, <i>southern style greens, toasted pecan butter, gooey 3 cheese mac & cheese</i>	27
Pan Seared Diver Scallops, <i>summer corn succotash, spicy red pepper sauce, petite salad</i>	32
South Carolina Blackened Rainbow Trout, <i>white cheddar grits, Cajun shrimp pan sauce</i>	27
Java Pork Tenderloin, <i>smashed yams, mango salsa, black bean sauce, maple jus</i>	31
Grilled Flat Iron Steak, <i>warm blue cheese & bacon potato salad, grilled asparagus, 333 steak sauce</i>	32
Simply Grilled Salmon Fillet, <i>arugula salad, applewood bacon, white balsamic vinaigrette, charred lemon</i>	28

Sides 6 Each

maple smashed yams
grilled asparagus
chipotle black beans
gooey mac & cheese
southern style greens
white cheddar grits