



Silver Lunch Menu

\$32.00 Per Person

Main Course

Wood Grilled Jail Island Salmon

warm lentil salad, roasted red pepper sauce

Blackened Mahi Tacos

avocado, queso fresco, charred tomatillo salsa

Belrose Chicken Salad

local greens, strawberries, goat cheese,
toasted almonds

Butcher Burger

Vermont cheddar cheese, garlic fries

Classic Turkey Club

oven roasted turkey breast, bacon, lettuce, tomato

Desserts

Bittersweet Flourless Chocolate Cake

raspberry coulis

Vanilla Bean Crème Brulee

20% Gratuity and 6% Tax



Gold Lunch Menu

\$42.00 Per Person

First Course

Carlo's Black Bean Soup

Southwest spices, lime crema, pico de gallo

Tomato Basil Soup

garlic croutons

Belrose Butter Lettuce Salad

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

Organic Local Greens

heirloom cherry tomatoes, red onion, balsamic vinaigrette

Main Course

Wood Grilled Jail Island Salmon

warm lentil salad, roasted red pepper sauce

Blackened Mahi Tacos

avocado, queso fresco, charred tomatillo salsa

Belrose Chicken Salad

local greens, strawberries, goat cheese,
toasted almonds

Herb Marinated Boneless Chicken Breast

citrus cous cous, asparagus

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

Carlo's Black Bean Soup

Southwest spices, lime crema, pico de gallo

Tomato Basil Soup

garlic croutons

Butter Lettuce Salad

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

Belrose Caesar Salad

locatelli cheese, garlic-herb croutons

Appetizers

House Smoked BBQ Chicken Quesadilla

caramelized onions, cilantro crema, chipotle salsa, guacamole

Crispy Salt and Pepper Calamari

green pumpkin seed aioli, fried jalapeno chips

Spicy Asian Brussels Sprouts

peanuts, shishito peppers, ginger lime aioli

Main Course

Wood Grilled Jail Island Salmon

warm lentil salad, roasted red pepper sauce

Maryland Crabcakes

beluga lentils, roasted asparagus, saffron yellow pepper sauce

California Cobb Salad

tomato, avocado, applewood bacon, egg, jack cheese

Butcher Burger

Vermont cheddar cheese, garlic fries

Desserts

Bittersweet Flourless Chocolate Cake

raspberry coulis

Vanilla Bean Crème Brulee

20% Gratuity and 6% Tax