

The  
**BELLEVUE**

## STARTERS

### BREAD SERVICE 8

Buttercrumb Bellevue Boule  
Herb Butter, Bone Marrow  
Butter, Cheese Sauce

### BEEF WONTONS 19

Prime Rib, Mozzarella,  
Caruso's Chicago Gardiniera,  
Spicy Cheddar Dip

### GRILLED OCTOPUS GF 24

Grape Tomatoes, Fingerling Potatoes,  
Artichoke Hearts, Oregano Pesto

### CRISPY SHRIMP & CALAMARI 23

Tempura Baby Vegetables,  
Cocktail Sauce

### FRIED OYSTERS ROCKEFELLER 29

Fried Oyster, Creamed Spinach,  
Lemon Aioli

## THE BRASS TOWER\*

FIRE ROASTED LOBSTER, U-10 SEA OF  
CORTEZ SHRIMP COCKTAIL, TUNA CRUDO,  
HAMACHI TARTARE, OYSTERS ON THE HALF  
SHELL, COCKTAIL SAUCE, MUSTARD AIOLI,  
DILL MIGNONETTE

125

## SOUPS

### LANGOSTINO BISQUE 14

Yuzu Crème Fraîche, Chervil

### CHICKEN NOODLE SOUP 9

Traditional (the way it should be)

## CHILLED SEAFOOD

### SHRIMP COCKTAIL GF 26

5 U 10 Sea of Cortez Shrimp

### OYSTERS ON THE HALF SHELL\* GF 26

B3, Bosu

### TUNA CRUDO\* GF 22

Yellowfin Tuna, Cucumbers,  
Capers, Lemon, Cilantro, EVOO

### HAMACHI TARTARE\* 23

Japanese Hamachi, Avocado,  
Lemon, Sesame Oil, Soy Sauce,  
Sambal, Wonton Crackers

## BRUNCH

### 2 EGGS ANY STYLE\* 15

HASH BROWNS, TOAST, CHOICE OF  
BACON, PORK SAUSAGE OR TURKEY  
SAUSAGE

### AVOCADO TOAST\* 18

2 EGGS, AVOCADO, FRISEE, BREAKFAST  
RADISH, BELLEVUE BOULE TOAST

### PRIME MARINATED SKIRT STEAK (6 OZ) & EGGS\* 28

HASH BROWNS & TOAST

### FILET MIGNON (4 OZ) & EGGS\* 24

HASH BROWNS & TOAST

### FRUIT PLATE GF V 10

MIXED BERRIES, PINEAPPLE, CANTALOPE

### EGGS BENEDICT\* 16

ENGLISH MUFFIN, CANADIAN BACON,  
POACHED EGG, HOLLANDAISE,  
HASH BROWNS

### OMELETTES 15

HASH BROWNS

#### DENVER

HAM, RED PEPPER, ONION,  
AMERICAN CHEESE

#### GREEK

SPINACH, TOMATO, FETA CHEESE

#### VEGGIE

SPINACH, TOMATO, RED PEPPER,  
MUSHROOM, AMERICAN CHEESE

### GRAVLOX PLATTER 17

CURED SALMON, CREAM CHEESE,  
RED ONION, CUCUMBER, CAPERS, DILL,  
PLAIN BAGEL

### CRAB CAKE BENEDICT\* 29

CRAB CAKE, POACHED  
EGG, TOMATO, SAUTEED SPINACH,  
HOLLANDAISE SAUCE, HASH BROWNS

### CHALLAH FRENCH TOAST 16

FRESH BERRIES, CHANTILLY CREAM,  
POWDERED SUGAR

### CHILAQUILES & EGGS\* GF 18

SALSA VERDE, TORTILLA CHIPS,  
2 EGGS ANY STYLE, RED ONIONS,  
COTIJA CHEESE, SOUR CREAM

### BREAKFAST PIZZA 22

SCRAMBLED EGGS, MOZZARELLA,  
ASIAGO, PARMESAN, PORK SAUSAGE

### GREEK YOGURT PARFAIT GF V 9

GRANOLA, MIXED BERRIES, HONEY

## SALADS

### MARATHON GF V 16

Fuji Apples, Pumpkin Seeds,  
Dried Cranberries, Pistachios,  
Blueberries, Avocado,  
Champagne Vinaigrette

### BABY GEM WEDGE GF 17

Baby Gem Lettuce, Bacon, Tomato,  
Housemade Blue Cheese Dressing  
& House Vinaigrette

### CHOPPED GF 16

Breakfast Radish, Red Onion,  
Marinated Artichokes,  
Red Peppers, Cucumber, Red Lentils,  
Bufala Mozzarella, House Vinaigrette

### CAESAR\* 15

Romaine Hearts, Caesar  
Dressing, Croutons & Grated  
Parmesan

### + SALAD ADD-ONS

GRILLED CHICKEN \$5;

SKIRT STEAK\* \$20;

BROILED SALMON\* \$10;

SHRIMP \$5 EACH;

FIRE ROASTED LOBSTER TAIL \$28 EACH;

CRAB CAKE \$25 EACH

## PIZZA

Housemade & Hand Stretched Dough

GLUTEN FREE CRUST +\$3

### CHEESE PIZZA 20

### GOLD COAST PIZZA 28

Sliced Prime Rib, Caruso's  
Chicago Gardiniera,  
Housemade Italian Sausage

### CHICAGO SPECIAL 25

Housemade Italian Sausage,  
Roasted Red Peppers,  
Mushrooms & Red Onion

### VEGGIE 25

Spinach, Mushrooms, Roasted  
Red Peppers & Red Onion

### PBO 25

Pepperoni, Bacon, Onion

## SANDWICHES

SERVED WITH HAND-CUT FRIES

### THE BELLEVUE FRENCH DIP\* 33

Shaved Prime Rib, Au Jus,  
Horseradish Cream Sauce

### GRILLED CAJUN CHICKEN 18

Bacon, Swiss Cheese, Chipotle Aioli,  
Onion, Pickles, Brioche Bun

### TRIPLE B BURGER\* 22

Triple Patty, American Cheese, Lettuce,  
Tomato, Onion, Pickles, Brioche Bun

### SPICY FRIED CHICKEN 17

Spicy Mayo, Crystal Hot Sauce, Provolone  
Cheese, Lettuce, Tomato, Brioche Bun

### PATTY MELT\* 20

Double Patty, American Cheese, Carmelized  
Onions, Toasted Marble Rye

## LUNCH ENTRÉES

### SHRIMP DE JONGHE 28

4 U10 SEA OF CORTEZ SHRIMP  
BUTTER, MARSALA WINE, GARLIC, PARSLEY,  
BREADCRUMBS, SERVED WITH FRENCH FRIES  
& BROCCOLINI

### CRAB CAKE 25

CHIPOTLE AIOLI, SHAVED CABBAGE  
SERVED WITH FRENCH FRIES

### SAUTEED CHICKEN BREAST GF 21

SERVED WITH MASHED POTATOES &  
BROCCOLINI

### ATLANTIC SALMON\* GF 21

HERB CITRUS SALAD,  
SERVED WITH MASHED POTATOES &  
BROCCOLINI

### PRIME SKIRT STEAK\* 28

(6 OZ) GF 28  
PINEAPPLE PICO DE GALLO SERVED WITH  
MASHED POTATOES & BROCCOLINI

### CANADIAN LOBSTER TAIL

GF (5 OZ) 30  
SERVED WITH MASHED  
POTATOES & BROCCOLINI

## SIDES

BACON GF 6

SAUSAGE LINKS GF 7

TURKEY SAUSAGE PATTIES GF 8

HASH BROWNS GF V 5

LANGOSTINO MAC & CHEESE 25

SAUTÉED MUSHROOMS GF 15

SPICY CHARRED BROCCOLINI GF V 14

ASPARAGUS GF V 14

CREAMED SPINACH 15

BUTTERY MASHED GF 14

HAND CUT FRIES V 10

MAC & CHEESE 18

\*THESE ITEMS ARE SERVED RAW, UNDERCOOKED, OR COOKED TO ORDER  
OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR  
UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY  
INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BELLEVUE GUEST  
Bellevue@2023\$

GF = GLUTEN FREE  
V = VEGETARIAN

ALL TABLES MUST OBSERVE A 2-HOUR TIME LIMIT.

1031 NORTH  
RUSH STREET

GOLD COAST  
CHICAGO, ILL.

WHERE GOOD TIMES ONLY GET BETTER. THEBELLEVUECHICAGO.COM