

1031 NORTH RUSH STREET

GOLD COAST CHICAGO, ILL.

WHERE GOOD TIMES ONLY GET BETTER. THEBELLEVUECHICAGO.COM

## STARTERS

**CAPRESE** GF 19  
*Il Casolare Bufala Mozzarella, Vine Ripe Tomatoes, Basil Oil*

**MEATBALLS** 17  
*Tomato Sauce, Goat cheese*

**BEEF WONTONS** 19  
*Prime Rib, Mozzarella, Caruso's Chicago Giardiniera, Spicy Cheddar Dip*

**GRILLED OCTOPUS** GF 24  
*Grape Tomatoes, Fingerling Potatoes, Artichoke Hearts, Oregano Pesto*

**CRISPY SHRIMP & CALAMARI** 23  
*Cocktail Sauce*

### 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

**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*

**FRIED OYSTERS ROCKEFELLER** 29  
*Fried Oyster, Creamed Spinach, Lemon Aioli*

## SOUPS

**LOBSTER BISQUE** 14  
*Yuzu Crème Fraîche, Chervil*

**CHICKEN NOODLE SOUP** 9  
*Traditional (the way it should be)*

## 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, CANTALOUPE*

**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*

## PIZZA

*Housemade & Hand Stretched Dough*  
GLUTEN FREE CRUST +\$3

**CHEESE PIZZA** 20

**GOLD COAST PIZZA** 28  
*Sliced Prime Rib, Caruso's Chicago Giardiniera, 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*

**TRIPLE B BURGER\*** 22  
*Triple 3oz Patty, American Cheese, Lettuce, Tomato, Onion, Pickles, Brioche Bun*

**PATTY MELT\*** 20  
*Double 3oz Patty, American Cheese, Carmelized Onions, Toasted Marble Rye*

**CAJUN CHICKEN SANDWICH** 18  
*Bacon, Swiss Cheese, Chipotle Aioli, Onion, Pickles, Brioche Bun*

**SPICY FRIED CHICKEN SANDWICH** 17  
*Spicy Mayo, Crystal Hot Sauce, Provolone Cheese, Lettuce, Tomato, Brioche Bun*

## 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*

**THE GREEK** 17  
*Tomatoes, Cucumber, Feta Cheese, Kalamata Olives, EVOO, Lemon Juice, Soft Crouton*

### + 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

## 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\*** (6 OZ) GF 28  
*CHIMICURRI 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  
BREAD SERVICE 8

\*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.