

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)

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*

**SAUTEED CHICKEN
BREAST** ^{GF 21}
*SERVED WITH MASHED POTATOES &
BROCCOLINI*

PRIME SKIRT STEAK*
(6 OZ) ^{GF 28}
*CHIMICHURRI
MASHED POTATOES & BROCCOLINI*

CRAB CAKE 25
*CHIPOTLE AIOLI, SHAVED CABBAGE
SERVED WITH FRENCH FRIES*

ATLANTIC SALMON* ^{GF 21}
*HERB CITRUS SALAD,
SERVED WITH MASHED POTATOES &
BROCCOLINI*

CANADIAN LOBSTER TAIL
^{GF (5OZ) 30}
*SERVED WITH MASHED
POTATOES & BROCCOLINI*

STEAKS & CHOPS

**HERITAGE BERKSHIRE
PORK CHOP***
(12 OZ) ^{GF 39}
APPLE CHUTNEY

FILET MIGNON*
(10 OZ) ^{GF 65}
*BORDELAISE SAUCE,
ROASTED SHALLOT*

NY STRIP*
(14 OZ) ^{GF 69}
*BORDELAISE SAUCE,
ROASTED SHALLOT*

**BONE IN
RIBEYE*** (18 OZ)
^{GF 68}
HERB BUTTER

PASTA

GLUTEN FREE PASTA +\$3

SPICY RIGATONI 24
Vodka Sauce

SHORT RIB PACCHERI 29
Briased Short Rib

SQUID INK SPAGHETTI 29
*Grape Tomato Sauce &
Sautéed Shrimp*

SIDES

CREAMED SPINACH 15
SAUTÉED MUSHROOMS ^{GF 15}
BREAD SERVICE 8

LANGOSTINO MAC & CHEESE 25
SPICY CHARRED BROCCOLINI ^{GF V 14}
ASPARAGUS ^{GF V 14}

BUTTERY MASHED ^{GF 14}
HAND CUT FRIES ^{V 10}

*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.