

The
BELLEVEUE

1031 NORTH RUSH STREET
GOLD COAST CHICAGO, ILL.

WHERE GOOD TIMES ONLY GET BETTER. THEBELLEVEUECHICAGO.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

PEPPERONI BACON & ONION 25
Pepperoni, Bacon, Onion

SANDWICHES

SERVED WITH HAND-CUT FRIES

THE BELLEVUE 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

BELLEVEUE BURGER* 21
Double 3oz Patty, Bone Marrow Butter, American Cheese, Carmelized Onions, 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

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.

BELLEVEUE GUEST
Bellevue@2023\$

GF = GLUTEN FREE
V = VEGETARIAN

ALL TABLES MUST OBSERVE A 2-HOUR TIME LIMIT.