

## 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*

**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*

**BELLEVUE 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

**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*

## 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@2023S

GF = GLUTEN FREE  
V = VEGETARIAN

ALL TABLES MUST OBSERVE A 2-HOUR TIME LIMIT.