

Belleair Country Club

Executive Chef Paul J. Liptak C.E.C



SMALL PLATES

Soup Du Jour

Please ask your server for our daily selection
Cup \$5/ Bowl \$7/ Quart \$20

French Onion Soup

Topped with croutons, provolone, and Swiss gratinee
Cup \$5 / Bowl \$7

Tuna Tataki *

Ponzu dressed ahi tuna, wakame salad, pickled ginger, wasabi aioli, and rice crackers

\$14

Prime Tenderloin Sliders

Three tenderloin sliders with horseradish aioli and crispy onions

\$19

Colossal Buffalo Wings ^{GF}

Naked or tossed in buffalo sauce. Served with a side of blue cheese, carrots, and celery sticks
6 Wings \$12/ 12 Wings \$21/ 18 Wings \$30

Key West Shrimp Cocktail

\$15

Six shrimp boiled in citrus and Old Bay seasoning served with key lime cocktail sauce

Cheese & Charcuterie ^{NEW}

\$18

Maytag Bleu Cheese, Humbolt Fog, and Aged Manchego cheeses, Marcona almonds, prosciutto, sweet orange marmalade, grapes, and crackers

900° ARTISAN PIZZAS

Featuring Chef Paul's signature "Denali" sourdough crust

Veggie Lovers Pizza

Medley of wild forest mushrooms, roasted red pepper, sundried tomatoes, sweet onion with buffalo mozzarella and a roast garlic aioli

\$15

Meat Lovers Pizza

Traditional San Marzano tomato sauce and shredded mozzarella topped with crumbled mild Italian sausage and sliced pepperoni

\$16

Pizza Burrata ^{NEW}

Heirloom tomatoes, burrata, fresh basil pesto, and extra virgin olive oil

\$15

* *Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.*

SALADS

Add to any salad:
Blackened/grilled free range chicken for \$6
Chilled Cocktail shrimp or grilled salmon \$10
Fresh grouper or crab cake or
two petite filets for \$15

Berry Salad ^{GF}

Mixed organic lettuces with arugula, Florida strawberries, blackberries, raspberries, blueberries, creamy goat cheese and toasted sliced almonds with a raspberry vinaigrette
Half \$9/ Full \$14

Burrata Salad ^{NEW} 13

Authentic Italian fresh mozzarella filled with a light and creamy panna di latte. Served with vine ripe heirloom tomato, garden basil, and a balsamic reduction

1897 Salad ^{GF}

Chopped iceberg, vine ripe tomatoes, Julienne Swiss Cheese, country ham, Spanish Olives, red onion, diced celery, Grated Romano Cheese and oregano vinaigrette
Half \$7/ Full \$13

Belleair House Salad ^{GF V}

Organic lettuce blend with cherry tomatoes, shaved radishes, hearts of palm and red onion with choice of dressing
Half \$6/ Full \$10

Traditional Caesar

Hearts of romaine lettuce tossed in House Caesar with Parmesan-Reggiano and croutons
Half \$6/ Full \$10

The Belleair Cobb

Organic greens, chicken, tomato, egg, avocado, bacon, green onion, blue cheese and choice of dressing
Half \$10/ Full \$12

SIGNATURE SANDWICHES

Traditional French Dip ^{NEW} \$17

Shaved prime beef, buttered amoroso roll au jus, and crispy fries

Belleair Grouper Sandwich \$18

Grilled fresh Florida Black Grouper with citrus caper remoulade, vine ripe tomato, and crisp lettuce served on a brioche roll. Served with cole slaw and sweet potato fries.
Available blackened or fried upon request

Grouper Street Tacos ^{NEW} \$17

Lightly blackened local grouper, cabbage slaw, street corn salsa, and salsa verde

Jumbo Chesapeake Bay, Maryland Crab Cake Sandwich \$18

Traditional jumbo lump blue crab cake with citrus remoulade, lemon, lettuce and tomato on a Brioche Roll. Served with cole slaw

The Pub Burger * \$15

1/2 pound of Prime Angus Beef cooked to order with your choice of cheese. May substitute beef patty for Beyond Burger patty or grilled chicken breast. Served with crispy fries

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ENTRÉES

Cedar Planked Faroe			
Island Salmon	✱	\$36	
<i>Maple glaze, cherrywood bacon and red spruce aged cheddar polenta with broccolini</i>			
Key West Shrimp			
Mediterranean	NEW	\$32	
<i>Six jumbo Key West shrimp sautéed with basil pesto, sundried tomatoes, julienne vegetables, and Kalamata olives, served over angel hair pasta</i>			
Maryland Crab Cake Entrée		\$36	
<i>Twin jumbo lump crab cakes with fennel slaw and a citrus butter sauce, whipped potatoes and julienne vegetables</i>			
Lobster Rissoto	NEW	\$49	
<i>8 oz. Maine Lobster broiled and served over creamy Arborio Rice with forest mushrooms, Parmesan/Reggiano and grilled asparagus</i>			
Australian Rack of Lamb	NEW	\$46	
<i>Maytag whipped potatoes, cabernet reduction, julienne vegetables</i>			
Gulf Grouper Picatta		\$38	
<i>Lemon caper butter sauce, angel hair pasta, and julienne vegetables</i>			
Rosemary Roast Chicken	NEW	\$28	
<i>Sautéed chicken supreme with pan gravy, whipped potatoes, green beans, and baby carrots</i>			
Cabernet Short Rib	NEW	\$34	
<i>Slow cooked boneless beef with whipped potatoes and grilled asparagus</i>			
Surf & Turf	✱	\$52	
<i>6 oz. prime filet with 1/2 lobster tail, whipped potatoes, grilled asparagus, and sauce béarnaise</i>			

1400° CHOPHOUSE ✱

Rare: cool red center, medium rare: warm red center, medium: hot pink center, medium well: thin line of pink, well: cooked thoroughly

Served with Gruyere dauphinois potatoes and mixed vegetables

Chophouse enhancements: choose Cajun seasoned, coffee crust, house season mix or salt and pepper

Sauces: Cognac peppercorn, Béarnaise, Chimichurri
Butters: Truffle, Maytag Bleu

Meyer USDA Prime Ribeye Steak		18 oz \$45
<i>Served with Maitre D' butter</i>		
USDA Prime New York Strip		14 oz. \$42
<i>Served with Madagascar green peppercorn sauce</i>		
USDA Prime Filet Mignon		6 oz \$39 / 8 oz. \$45
<i>Served with Sauce Béarnaise</i>		

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DESSERT \$7

Blackberry Lemonade Pie ^{NEW}
*Creamy tart lemon pie garnished with organic
blackberry purée and vanilla crust*

Traditional Carrot Cake ^{NEW}
*Featuring shredded carrot, black walnuts, pineapple,
and a cream cheese frosting*

Coconut Cream Pie ^{NEW}
*Classic North American custard pie with a
graham cracker crust*

Double Chocolate Cake ^{NEW}
*Layers of rich chocolate cake and creamy chocolate
pudding with chocolate morsels and frosting*

Pie of the Day ala Mode
Ask your server