

Salads...

The Bellport Salad...	\$8.00
Organic mesclun greens...jalapeno cheese...herbed croutons...sun-dried tomatoes with a drizzle of Balsamic vinaigrette...	
Caesar Salad...	8.00
The Classic...crisp Romaine lettuce...herbed croutons...and dressed with anchovies...egg yolks...Extra Virgin Olive Oil...Pecorino...	
Tuscan Salad...	10.50
Field greens with our own housemade mozzarella and strewn with the tastiest fresh Italian plum tomatoes and topped with crisp croutons...	
Warm Spinach Salad...	10.50
Flavoured with toasted pignolia nuts...crisp bacon...thinly sliced whole egg...	
Roasted Beet Salad...	12.00
A colourful display of red beets with toasted sunflower seeds...fresh greens and...tart green apple slices..goat's cheese and embellished with an Indian papadum...	
Corn Crusted Oyster Salad...	12.00
Served over Mesclun greens...diced tomatoes and red onions...and altogether enhanced with a bleu cheese dipping sauce...	

Appetizers...

Antipasto...	12.50
A Grilled Vegetarian assortment...eggplant...leeks...red and green peppers...spiced cheese...black and green tapenades...	
The Bellport Country Pate...	14.50
Made fresh on premise...	
Grilled Portbella Mushrooms...	9.00
Splashed with a Roasted Red pepper coulis...	
Corn crusted Oysters...	12.50
With a delectable fresh corn sauce...	
Escargots...	13.75
Baked over Baby Artichoke hearts with a lusty 'garlic-y' herbed aioli...	
Mussels a la Bellport...	11.00
Bathed in a white wine... garlic...tomato essence ...	
The Bellport Pizza...	11.50
Thin and corn crusted with a snappy tomato sauce and loaded with housemade fresh mozzarella.	

Split salad or pasta...an additional...\$3.00

Split entrees...additional ...\$5.00

Pastas...

Little Neck Clams and Linguine...	\$18.75
white wine...garlic and butter...	
Chicken and Prosciutto meatballs...	18.75
over spaghetti with The Bellport tomato sauce...	

From The Grill...

*Marinated Grilled Rib-Eye Steak...18 ounce...	34.75
With sweet potato gaufrettes and a green onion chutney...	
*Grilled Pork Chops...Marinated in Cider brine...	21.75
With The Bellport's barbecue/espresso sauce, served with collard greens and a potato cheese croquette...	
*Bison Burger...	19.75
With a selection of melted cheeses...tomato/onion compote and slim french fries...	
Boneless Beef Short Ribs...	27.75
Braised in Red Wine with a mix of julienned vegetables and finished with a potato mash...Robust Red Wine Jus...	
*French Bistro Steak...	26.75
Caprice du Chef...	

Poultry...

*Local Free Range Duck Breast...	28.75
With a crispy confit leg...banana leaf wrapped corn tamale and finished with a demi-glace... WOW!	
Buttermilk Fried Chicken Breast...	19.25
With a mushroom fricassee and chived mashed potatoes...a Signature offering...	
*Local Pan Roasted Free Range Chicken...	25.75
Served in a white wine ginger broth laden with braised radicchio...endive and wilted winter greens...	

Catering Available...Your home or Ours...

*This dish may be cooked to order. Consuming raw or undercooked meats, fish, shellfish or fresh eggs may be harmful...