



Bellatrix Entrees

NAVAL ORANGE SALMON	24
Pan seared with naval orange butter, heirloom wild rice and seasonal vegetables <i>gf</i>	
MUSTARD BBQ SHORT RIB	24
Golden raisin slaw and sweet onion polenta	
GROUPEL CAPRESE	27
Pan seared grouper served with a warm caprese of basil, tomato, red onion, mozzarella and lemon fumé <i>gf</i>	
HALF RACK OF LAMB	30
Four bone dijon & herb half rack of lamb, yam puree, cranberry gastrique and wilted greens <i>gf</i>	
Full rack	39
SAFFRON SCALLOPS	28
Four pan seared u10 scallops with saffron-red pepper risotto and seasonal vegetables	
COQ AU VIN PAPPARDELLE	24
Pearl onions, mushrooms, bacon and stewed tomatoes with roasted garlic demi	
VEGETABLE SPAGHETTI	19
Spaghetti squash with basil marinara and seasonal vegetables <i>gf</i>	
LOBSTER MAC & CHEESE	28
Lobster, black truffle and white cheese mornay with panko gratin and seasonal vegetables	

Decadent Desserts

BUTTERMILK DONUT CAKE	7
Warm buttermilk donut cake with salted caramel gelato	
COCONUT CUSTARD	6
With whipped cream and toasted coconut	
PISTACHIO GELATO	6
Amaretto soaked toasted almonds and caramel	
CINNAMON VANILLA CRÈME BRULEE	8
Housemade decadence	
HALF BAKED!	6
Half baked macadamia nut cookie with white chocolate chips served with Häagen Dazs vanilla ice cream	
HAZELNUT CHOCOLATE CHEESECAKE	8
With chocolate sauce and fresh berries	

An automatic 18% gratuity will be added to parties of 6 or more. Up to four (4) split checks per party. A \$5.00 surcharge may be added for split entrees.

*These foods may be raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

gf Denotes Gluten Free Menu Items



Seasonal Starters

CLASSIC CUP OF SOUP	4
Chicken noodle or freshly prepared soup of the day	
BELLATRIX SALAD	8
Baby greens, heirloom cherry tomatoes, red onions, ciabatta croutons, marinated feta cheese and sherry dijon vinaigrette	
CAESAR SALAD	8
Romaine, shaved parmesan, ciabatta croutons, anchovies and housemade caesar dressing	
AHI TARTARE	13
Avocado, arugula, lemon vinaigrette and balsamic reduction <i>gf</i>	
MONGOLIAN STEAK	13
4oz Flank steak, pickled red onions, ginger, orange segments and english cucumber <i>gf</i>	
SHRIMP COCKTAIL	12
Housemade cocktail sauce, sliced avocado and limes <i>gf</i>	
SPINACH SALAD	10
Peppered bacon, wild mushrooms and danish bleu cheese with peanut dressing <i>gf</i>	
CHARCUTERIE PLATE	12
Assorted chef selected cheeses, candied nuts, prosciutto and grilled baguette	

Bellatrix Steaks

PORK MELANESE	29
Fingerling potato hash with blue cheese and bacon, apple-pear compote and seasonal vegetables <i>gf</i>	
PRIME NY STEAK	37
10oz Prime NY steak, yukon gold mashed potatoes, vintage cabernet sauce and seasonal vegetables <i>gf</i>	
GRILLED BARREL CUT FILET	39
7oz Prime filet with potato gratin, cognac peppercorn sauce and seasonal vegetables <i>gf</i>	

An automatic 18% gratuity will be added to parties of 6 or more. Up to four (4) split checks per party. A \$5.00 surcharge may be added for split entrees.
*These foods may be raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

gf Denotes Gluten Free Menu Items