



## APPETIZERS

### Potato Croquettes \$7

*Whole Grain Mustard, Apple Slaw*

### Jumbo Shrimp Cocktail \$14 GF

*Lemon Wedge, Cocktail Sauce*

### Tuna Tataki Tacos \$12

*Sriracha Aioli, Avocado Mousse, Pickled Jalapeños, Sweet Gem Lettuce*

### Crispy Mushrooms \$10 GFO

*Teriyaki Sauce*

### Maryland Style Crab Cake \$14

*Spicy Remoulade, Pickled Red Onion*

### Glazed Pork Belly Bacon \$10 GF

*Aji Amarillo Aioli, Avocado, Green Apple, Thai Glaze*

### Charcuterie \$18 GFO

*Assorted Meats, Cheese, and Accoutrements*

### Bacon Wrapped Jalapeno Shrimp \$13 GF

*Chipotle Maple Sauce*

### Grilled Artichokes \$9

*Roasted Garlic Aioli, Grilled Lemon*

## SOUPS AND SALADS

### Lobster Bisque \$6/\$8

*Lemon Crème, Chive*

### House Salad \$4 GFO

*Mixed Greens, Cucumber, Red Onion, Cherry Tomatoes, Croutons, Choice of Dressing*

### Chef's Seasonal Salad \$13 GF

*Beef Tenderloin, Poached Cranberries, Roasted Butternut Squash, Pomegranate, Maytag Bleu Cheese, Balsamic Dressing*

### Classic Iceberg Wedge \$7 GF

*Maytag Bleu Cheese, Grape Tomatoes, Bacon, Green Onion, Bleu Cheese Dressing*

### Braised Beets \$10 GFO

*Blackberries, Avocado, Goat Cheese, Crispy Baguette, Balsamic Dressing*

### Thai Steak Salad \$14 GF

*Napa Cabbage, Carrots, English Cucumber, Roasted Peanuts, Glass Noodles, Cilantro Vinaigrette*

## GRILL AND FARM

### Pan Seared Roasted Chicken

#### Breast \$18 GFO

*Potato Gnocchi, Butter Poached Baby Carrots, Roasted Cauliflower, Braised Shallots, Shaved Parmesan*

### Colorado Lamb Chops \$28 GFO

*Merguez Sausage, Roasted Potatoes, Apple Chutney, French Curry*

### Berkshire Bone-in Pork Chop \$18 GF

*Braised Red Cabbage, Mashed Potatoes, Apple Cider Reduction*

### BBQ Baby Back Ribs \$21 GF

*Full Rack of Ribs, Housemade BBQ Sauce, Roasted Potatoes, Coleslaw, Available Friday & Saturday Only*

### 10oz Delmonico Ribeye \$28 GF

*Grilled Asparagus, Mashed Potatoes, Herb Garlic Butter*

### Espresso Rubbed Pork Shoulder \$18 GF

*Sautéed Kale, Sweet Potatoes, Sherry Maple Glaze, Toasted Baguette*

### Steak Frites \$22 GF

*12oz Certified Angus Beef Sirloin, Parmesan and Herb Frites, Red Wine Demi-Glace*

### Filet Mignon (6oz) \$28 GF

*Grilled Asparagus, Mashed Potatoes, Herb Garlic Butter*

### Beef Tenderloin Tips Diane \$20

*Seasonal Mushrooms, Mashed Potatoes, Brandy Cream Sauce*

Add grilled chicken, beef tips, a skewer of shrimp or one crab cake to any salad or entree for \$6  
(GF) Indicates gluten free. (GFO) Indicates gluten free options available. Ask your server for more details on vegetarian options.



## FRESH SEAFOOD AND FISH

### Miso Glazed Black Cod \$19 GF

*Shiitake Mushrooms, Butternut Squash, Napa Cabbage, Jasmine Rice, Miso Butter*

### Honey Dijon Crusted Salmon \$19 GF

*Butter Poached Baby Carrots, Sweet Pea Purée, Horseradish Cream, Port Reduction*

### Shrimp Scampi \$21

*Heirloom Tomatoes, Parmesan, Vermicelli Pasta, Grilled Baguette*

### Cioppino \$21 GFO

*Chef's Selection of Fresh Seafood Served with Garlic Bread*

### Cast Iron Walleye \$22 GF

*Grilled Asparagus, Rice Pilaf, Brown Butter*

### Fish and Potatoes \$18

*Roasted Potatoes, Coleslaw, Lemon Caper Tartar Sauce*

## ON THE BUN

### Nashville Hot Chicken Sandwich \$13

*Tomato Jam, Swiss Cheese, Housemade Ranch, Brioche Bun*

### Marina Burger \$13

*Certified Angus Beef Patty, Lettuce, Tomato, Onion, Brioche Bun*

### Crab Cake Sandwich \$16

*Pickled Red Onion, Lettuce, Tomato, Spicy Remoulade, Brioche Bun, Old Bay Shoestring Fries*

## SMALL PLATES

### Petite Chopped Steak \$12

*Mashed Potatoes, Mushroom Onion Demi, Seasonal Vegetables*

### Cheese Tortellini Carbonara Style \$11

*Bacon, Seasonal Mushrooms, Garden Tomato, Parmesan*

### Grilled Pork Tenderloin \$13

*Rice Pilaf, Crispy Brussel Sprouts, Thai Glaze*

### BBQ Baby Back Ribs \$13 GF

*½ Rack of Ribs, Housemade BBQ Sauce, Roasted Potatoes, Coleslaw, Available Friday & Saturday Only*

### Surf and Turf Skewers \$14 GFO

*Skewered Steak, Shrimp and Scallops over Vermicelli pasta and served with Seasonal Vegetables*

### Additional Sides

*Fried Brussel Sprouts \$5 GF*

*Mashed Potatoes \$4 GF*

*Seasonal Vegetables \$4 GF*

*Parmesan Shoestring Fries \$5 GF*

*Roasted Cauliflower Gratin \$6 GF*

## SWEETS

**Creme Brulee \$7**

**Coconut Cream Pie \$7**

**Lava Cake \$7**

**Seasonal Cheesecake (will vary) \$7**

**Peanut Butter Chocolate Cake \$7**

**Vanilla Bean Ice Cream \$4**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.  
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– must have card to receive discount. An automatic gratuity of 20% will be applied to parties of 6 or more.