



# CAFÉ BELWAH

500 PLEASANT STREET-BELOIT-WISCONSIN-53511

608-363-1110

GENERAL MANAGER - CHRISTOPHER HILDRETH

EXECUTIVE CHEF - BOBBY WALKER JR.

## STARTERS

**BRUSHETTA** - TOMATOES, GARLIC, MOZZARELLA, BALSAMIC REDUCTION & BASIL OIL GRILLED ON FOCACCIA..... 8

**BELWAH CRAB CAKE**- CHIPOTLE TARTAR SAUCE, MIX GREENS AND TOPPED WITH ONION CRISPS.....11

**SHRIMP COCKTAIL**- COCKTAIL SAUCE AND A LEMON WEDGE.....10

**ARTICHOKE SPINACH DIP**- WITH FRIED PITA POINTS.....8

**FRIED SLICED CALAMARI**- CALAMARI STEAKS, CHIPOTLE TARTAR AND MARINARA SAUCE.....10

**GATOR CAKES**- CHIPOTLE TARTAR SAUCE, SAUTÉED PEPPERS & ONIONS TOPPED WITH ONION CRISPS....11

**CLAMS & MUSSELS**- FRESH CLAMS AND MUSSELS IN A WHITE WINE PESTO SAUCE WITH GRILLED FOCACCIA.....9

## SOUPS

**SOUP DU JOUR**- HOMEMADE SOUP OF THE DAY BOWL 5 CUP 3

**SHRIMP & LOBSTER BISQUE**- A BLEND OF SHRIMP AND LOBSTER WITH A CREAMY SHERRY VELVET FINISH BOWL 6 CUP 4

**WINTER FRUIT SALAD**- BABY GREENS, DRIED CRANBERRIES, APPLES, PEARS, RED ONIONS AND CASHEWS WITH A LEMON POPPY SEED DRESSING & FETA CHEESE..... 9

**GREEK**- ROMAINE, ARTICHOKE HEARTS, CUCUMBERS, TOMATOES, RED ONION, KALAMATA OLIVES, FETA CHEESE, GREEN/RED PEPPERS TOSSED IN OREGANO & OLIVE OIL ACCOMPANIED WITH PITA POINTS..... 9

**CAESAR**- ROMAINE HEARTS, TOMATOES, CUCUMBERS, ONIONS, KALAMATA OLIVES, ANCHOVIES, CROUTONS AND ASIAGO CHEESE ..... 8

**BELWAH WEDGE**- CHERRY-SMOKED BACON, TOMATOES, ONION & EGG WITH OUR HOMEMADE GORGONZOLA DRESSING..... 8

ADD CHICKEN ...3 SALMON, SHRIMP OR SCALLOPS ...5  
ADD CRAB CAKE... 8

## GRILL

ALL OF OUR STEAKS ARE GRILLED TO PERFECTION AND SERVED WITH SMASHED POTATOES, A TERIYAKI BUTTON MUSHROOM , DRIZZLED IN BASIL OIL, AND ACCOMPANIED WITH VEGETABLE DU JOUR

14OZ NEW YORK....26 / 6OZ SIRLOIN....18

FILET MIGNON - PETIT.....28 / 9OZ.....34

**PORK CHOP**- BUTTERNUT SQUASH RISOTTO, CARAMELIZED SHALLOTS AND APPLES WITH A CALVADOS SAUCE.....22

**LAMB CHOPS** - POTATOES BLEND, ASPARAGUS AND MINT BALSAMIC REDUCTION.....34

ADD FRIED STEAK SHRIMP...5 OR CRAB CAKE...8

## ENTREES

**COCONUT CRUSTED TILAPIA AND PRAWNS**- JASMINE RICE, MANGO PINEAPPLE SALSA WITH SWEET PLUM SAUCE.....21

**PECAN CHICKEN**- WILD RICE, BROCCOLI AND HONEY BUTTER PECAN SAUCE.....19

**ROASTED DUCK**- BUTTERNUT SQUASH RISOTTO AND ASPARAGUS WITH CRANBERRY CHUTNEY.....24

**SCALLOP PROVENCAL**- JASMINE RICE, JULIENNED VEGETABLES AND A TOMATO CHUTNEY PROVENCAL.....22

**FRESH SEARED SALMON**- WILD RICE, JULIENNE VEGETABLES WITH HONEY CITRUS GLAZE.....20

**WALLEYE ALMONDINE**- WILD RICE AND ASPARAGUS TOPPED WITH TOASTED ALMOND BUTTER.....22

**MUSHROOM RAVIOLI GENOVESE**- SAUTÉED SPINACH, JULIENNED VEGETABLES AND MUSHROOMS TOSSED IN A CREAMY PESTO SAUCE TOPPED WITH ASIAGO CHEESE, FOCACCIA BREAD.....17

**BAKED CHICKEN CAYATAPPI**- CAYATAPPI PASTA, PROSCIUTTO HAM, TOMATOES IN A GARLIC CREAM SAUCE TOPPED WITH ITALIAN BREAD CRUMBS.....17

**SEAFOOD JAMBALAYA**- SAUTÉED SHRIMP, SCALLOPS, CLAMS, CRAWFISH, MUSSELS AND ANDOUILLE SAUSAGE OVER RICE TOPPED WITH FRIED OKRA.....25

ALL ENTREES INCLUDE CHOICE OF SOUP DU JOUR OR HOUSE SALAD

## DAILY TREATS

**MONDAYS** - STEAK NITE / ½ OFF BOTTLED WINE ON OUR BINNY LIST

**TUESDAYS** - HOME COOKIN' / #3 DRAFTS

**WEDNESDAYS** - **LIVE MUSIC** / ½ OFF BOTTLED WINE ON OUR BINNY LIST

**THURSDAYS** - #24 PRIME RIB / **LADIES NIGHT!!!**  
½ OFF DRINKS AND APPETIZERS ALL NIGHT!  
BAR ONLY

**FRIDAYS** - **LIVE MUSIC** / #9.95 FISH FRY/  
~ALL YOU CAN EAT~ CRAB LEGS #15

**SATURDAYS** - COUPLES NITE SPECIAL / ½ OFF BOTTLED WINE ON OUR BINNY LIST

**WINE ENTHUSIASTS** - PLEASE CHECK OUR EVER CHANGING WINE LIST - OUR BOUQUET & BINNY LISTS CHANGE OFTEN

**BEER ENTHUSIASTS** - HANDS-CRAFTED BEER AVAILABLE IN BOTTLES AND DRAFTS!!!!

# ENJOY YOUR NIGHT BON APPÉTIT

CONSUMPTION OF RAW OR UNDERCOOKED MEATS MAY POSE A HEALTH RISK FOR HIGHLY SUSCEPTIBLE PEOPLE.  
PLEASE CONSULT YOUR PHYSICIAN FOR MORE INFORMATION.  
20% GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE.