



# Lunch *at the* Belle

## - SOUPS -

**Tomato Basil Bisque | Cup \$5 Bowl \$7**

**French Onion Soup | Cup \$6 Bowl \$8**

**Soup of the Day | Cup \$5 Bowl \$7**

## - SALADS -

*Dressings (housemade): Chunky Blue Cheese, Ranch, Balsamic Vinaigrette, Lemon Vinaigrette, Raspberry Vinaigrette. Add Grilled Chicken \$5, Grilled Salmon \$8, Gulf Shrimp \$8.*

### **Caesar** **\$9.95**

Chopped hearts of romaine, parmesan, garlic-herbed croutons, tossed in a classic Caesar dressing.

### **Gorgonzola** **\$10.95**

Mixed garden greens, gorgonzola blue cheese, red grapes, and candied pecans, served with a raspberry vinaigrette.

### **Southwest Cobb — A Local Favorite** **\$11.95**

Grilled chicken breast, mixed garden greens, cherry heirloom tomatoes, hard-boiled egg, roasted corn and black bean relish, pepperjack cheese, avocado, red onion, green chili, and tortilla strips, with a Honey-Chipotle Dressing.

### **Spicy Smoked Chicken** **\$11.75**

Artisan romaine and fresh spinach, house-smoked diced chicken, red onions, blue cheese crumbles, toasted almonds, served with a tabasco vinaigrette.

### **House Garden — full or half** **\$7.50/\$5.50**

Mixed baby greens, cherry heirloom tomatoes, cucumber, red onion and garlic-herb croutons. Choice of dressing.

## - APPETIZERS -

### **Nachos (for 2 to 4 people)** **\$8.95/\$13.95**

House-smoked pulled pork, aged cheddar sauce, roasted poblano chiles, pico de gallo, sour cream cilantro, over white corn tortilla chips.

### **Fries** **\$4.95**

Seasoned, hand cut potatoes, served with roasted poblano aioli.

### **Onion Rings** **\$6.95**

Fresh cut onion rings, hand battered and served with a choice of house made ranch, blue cheese, or smoky chipotle ketchup.

*The Strater supports and sources from local family-owned farms and ranches.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Ask about gluten free options and tell us of any food allergies.*

## - SANDWICHES -

*Served with your choice of hand cut potatoes or side salad*

- Colorado Chicken** **\$13.95**  
Grilled Red Bird Farms chicken breast served on a toasted croissant with Applewood smoked bacon, avocado, tomato, lettuce, and red onion.
- Classic French Dip** **\$12.50**  
Thinly sliced roast beef, melted gruyère cheese, on a toasted baguette served with a cup of French onion soup.
- Corned Beef Reuben** **\$13.95**  
Perfectly sliced corned beef served on a pumpernickel rye with gruyère cheese, sauerkraut, and our own special (secret) Russian dressing.
- Shaved Ham & Cheese Croissant** **\$10.50**  
Pit smoked seared ham with melted Monterey Jack on a toasted flaky croissant. Served with red onion, lettuce and tomato.
- The Belle Burger** **\$12.95**  
7oz hand formed beef on toasted brioche bun with lettuce, tomato, red onion, and housemade pickles. Choice of cheese: American, Swiss, cheddar, pepperjack.
- Grilled Portobello and Vegetable** **\$13.95**  
Grilled Portobello mushroom, roasted red peppers, arugula, fresh mozzarella, and red onion, with basil pesto on toasted brioche.
- Shrimp Louie Croissant** **\$12.95**  
Bay shrimp in the famous Louie dressing, lettuce, tomato, on a flaky croissant.
- ½ Sandwich with Soup or Side Salad** **\$11.95**  
Choose from ½ Shrimp Louie, Ham & Cheese, Grilled Portobello, Reuben or Colorado Chicken with a cup of Tomato Basil Bisque or French Onion Soup.

## - LUNCH ENTRÉES -

- Green Chile Pork Stew** **\$8.95**  
Hearty bowl of slow cooked pork, potatoes, vegetables, and roasted green chiles, finished with cojita cheese and cilantro. Served with warm flour tortillas.
- Home Style Chicken Pot Pie** **\$12.95**  
Celery, carrots, potatoes, and onion, roasted white and dark chicken in a creamy sauce, topped with a flaky pie crust.
- Asian BBQ Salmon** **\$11.95**  
4oz grilled salmon filet brushed with hoisin ginger five-spice glaze. Served over crunchy vegetable slaw. Tossed with sesame-sweet chile dressing.

## - DESSERTS -

- Ice Cream Sundae** **\$6.50**  
House-made ice cream of the day, toasted peanuts, chocolate drizzle, whipped cream.
- Chocolate Chip Cookie** **\$1.50 each**  
House-baked chocolate chip cookie — fresh and yummy. Take some back to the office.

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