



## RED WINES BY THE GLASS

	<u>GLASS</u>	<u>BOTTLE</u>
<b>PINOT NOIR</b>		
Summerland, CA	8	30
Summerland, Theresa-Noel Vineyards, Sta. Rita Hills, CA *	13	45
Croix Narrow Reserve, Russian River Valley, CA*	13	59
<b>ZINFANDEL</b>		
Rombauer, CA 2013 *	10	45
<b>CABERNET SAUVIGNON</b>		
Calcereous, Paso robles, 'Twisted Paso" CA	9	29
Daou Reserve, Central Coast, CA*	13	59
Trefethen, Oak Knoll, Napa Valley, CA *	14	69
<b>MERLOT</b>		
Emmolo Merlot, Napa Valley, CA 2012 *	16	79
<b>OTHER REDS</b>		
Troublemaker "Red Blend," Central Coast, CA	6	19
Gascon, Malbec Reserva, Mendoza, Argentina 2012 *	10	35
Celani Family Vineyards "Siglo Red," Napa Valley, CA *	10	39
Brave & Maiden, Cabernet Franc, Santa Ynez, CA *	10	39

## WHITE WINES BY THE GLASS

	<u>GLASS</u>	<u>BOTTLE</u>
<b>PINOT GRIGIO</b>		
Folinari, IGT, Italy	6	19
Jermann, Venezia Giulia, IGT, Italy	8	29
<b>SAUVIGNON BLANC</b>		
Angeline, Russian River Valley, Sonoma County, CA	6	19
Cakebread, Napa Valley, CA	15	59
<b>CHARDONNAY</b>		
Matchbook "Arsonist," Dunnigan Hills, CA	9	35
Trefethen Estate, Oak Knoll, Napa Valley, CA	10	39
Merryvale, Carneros, Napa Valley, CA	12	45
<b>SPARKLING SPLITS</b>		
Korbel Brut, CA	6	
Villa Sandi il Fresco Prosecco DOC, Italy	7	
Moet & Chandon Brut Rose, Champagne, France	25	

*Please note that the designated Cuvinee wines (\*) are 5oz pours.*

### ***gf Denotes Gluten Free Menu Items***

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.

# Bellatrix

## SEASONAL STARTERS

### CLASSIC CUP OF SOUP

Chicken noodle or freshly prepared soup of the day

5

### BELLATRIX SALAD

Baby greens, heirloom cherry tomatoes, red onions, ciabatta croutons, marinated feta cheese and sherry dijon vinaigrette

8

### CAESAR SALAD

Romaine, shaved parmesan, ciabatta croutons, anchovies and house made caesar dressing

8

### ORGANIC FRISEÉ SALAD

Frisee lettuce, goat cheese, candied walnuts, orange segments, tossed in white balsamic vinaigrette with balsamic pearls *gf*

9

### AHI POKE

Ahi tossed in sesame oil, sesame seeds and soy sauce on a spring roll bowl

13

### CHICKEN POT STICKERS

Served with sesame ginger tossed cabbage & ponzu sauce *gf*

12

### SHRIMP COCKTAIL

House made cocktail sauce, sliced avocado and limes *gf*

14

### DUCK CONFIT SALAD

Avocado pancake tower with lingonberry sauce & microgreens *gf*

13

## ENTREES

### WHITE MARBLE FARMS PORK CHOP

10oz herb rubbed pork chop, winter squash polenta, forest mushroom cream sauce & seasonal vegetables

26

### SEARED HALF RACK OF LAMB

Pesto orzo and sweet onion and mint compote

34

### FULL RACK

41

### PRIME NY STEAK

10oz Prime NY steak, yukon gold mashed potatoes, vintage cabernet sauce and seasonal vegetables *gf*

37

### GRILLED BARREL CUT FILET

7oz Prime filet with potato gratin, cognac peppercorn sauce and seasonal vegetables

39

### VEAL PICCATA

Served with sauce of lemon, capers & parsley, olive oil tossed linguini & seasonal vegetables *gf*

25

### TURMERIC PAN-SEARED SALMON

Mediterranean cous cous with blistered tomatoes, feta cheese, kalamata olives, capers & lemon basil cream *gf*

25

### SHORT RIB STEW

Pearl onions, carrots, celery, garlic, fingerling potatoes & red wine demi sauce

24

### CHILEAN SEA BASS

Pickled red cabbage, vegetable confit, jasmine rice & thai peanut sauce *gf*

29

### DIVER SCALLOP FARROTTO

Farro served with artichokes, sundried tomatoes, pearl onions & asparagus tips

28

### VEGETARIAN FARRO

Artichokes, sundried tomatoes, kalamata olives, roasted garlic, asparagus tips & seasonal vegetables

20

### ROASTED CHICKEN FETTUCCINI

Organic chicken, sun dried tomatoes, roasted garlic and wild mushrooms with spinach fettuccini with chardonnay cream and parmesan cheese

27

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