

HAPPY HOUR

Tuesday - Saturday
3pm - 6pm

\$4 Pint Draft Beers
\$5 Well / \$7 Martinis
\$4 Sangria

\$5 House Wines by the Glass
Cabernet - Merlot - Chardonnay - Pinot Grigio
- Sauvignon Blanc

\$3 - \$10

Bar Bites

- Edamame
- Chips & Salsa
- Sweet Potato Fries
- Bellatrix Salad
- Caesar Salad
- White Fish Sandwich
- Bellatrix Burger
- Buffalo Wings
- Pulled Pork Sliders
- Chicken Quesadilla
- Cheese Nachos
- French Dip

Available in Bar & Patio Only

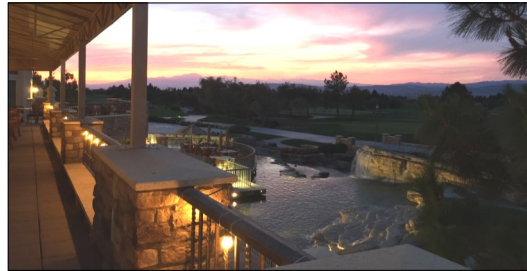
SPLIT CHECKS up to FOUR (4) Per Party

Auto 18% Gratuity on Parties of 6 or More

Happy Hour Ends Promptly at 6:00 PM

*Prices and menu Items are subject to change without notice.

Happy Hour Tuesday - Saturday 3pm - 6pm



Find us on



& get up-to-date information on
all of our upcoming events!

BELLATRIX RESTAURANT
75-200 CLASSIC CLUB BLVD
PALM DESERT, CA 92211
RESTAURANT RESERVATIONS: 760.601.3690
www.classicclubgolf.com
Reserve Your table at www.opentable.com

Bellatrix

RESTAURANT & WINE BAR



LUNCH SERVICE

Sunday - Monday
11am - 6pm
Tuesday - Saturday
11am - 3pm



DINNER SERVICE

Tuesday - Saturday
5:30pm - 8pm



WINE BAR

Featuring over 400 wines by the bottle and more than
30 by the glass



Soups & Salads

CLASSIC CUPS

classic club chili - chicken noodle soup -
freshly made soup of the day
make it a bowl for \$6

BELLATRIX SALAD

baby greens, heirloom cherry tomatoes, red onions,
ciabatta croutons, marinated feta & sherry-dijon
vinaigrette

CHICKEN CAESAR SALAD

shaved parmesan, ciabatta croutons & anchovies
chilled shrimp caesar \$14

HANGER STEAK CAPRESE

Hanger steak, heirloom tomatoes, mozzarella, red on-
ions and basil, tossed with creamy Italian vinaigrette

SEAFOOD LOUIE SALAD

jumbo shrimp, crab claws, hard-boiled egg, romaine
lettuce, artichokes & tomato wedges with 1000 island
dressing

BELLATRIX COBB SALAD

romaine, applewood smoked bacon, avocado, hard-
boiled egg, turkey, point Reyes bleu cheese & tomatoes
with french dressing

WESTERN CHICKEN SALAD

Crispy chicken with chopped romaine lettuce, black
beans, tomatoes, sweet corn and avocado, tossed with
chipotle ranch dressing

ASIAN TUNA SALAD

sesame seared ahi tuna, buckwheat soba noodles,
cabbage, carrots, daikon radish, green onions, & red
bell pepper tossed in soy ginger dressing

MANGO GRILLED CHICKEN SALAD

baby greens, strawberries, avocado, toasted almonds &
goat cheese with wild berry vinaigrette

Sandwiches & More

*All entrees are served with garlic parmesan fries except
where noted*

TBA SANDWICH

turkey, bacon avocado & swiss on grilled sourdough with
roasted garlic aioli

CHICKEN MELT

Grilled chicken salad with onions, celery, and dill relish
served on grilled wheat bread

SALMON BLT

Seared salmon, Applewood smoked bacon and Dijon aioli
on a grilled Kaiser roll

REUBEN SANDWICH

seasoned corned beef, swiss cheese, sauerkraut & 1000
island dressing on marble rye

TENDERLOIN SANDWICH

Grilled filet tournedos and chimichurri sauce served on
an onion bun

BELLATRIX BURGER

cheddar or swiss cheese, served on a potato roll with
crisp pickle, lettuce, tomato & onion

THREE-CHEESE RAVIOLI

Five three-cheese raviolis in homemade marinara with
grated parmesan served with garlic baguette

MEATLOAF SANDWICH

open-faced meatloaf sandwich with mushroom sauce
on sourdough bread with mashed potatoes

BLACKENED MAHI

blackened mahi mahi, argulia & sundried tomato-
caper remoulade on a Kaiser roll with garlic parmesan
fries

ROCK SHRIMP TACOS

two flour tortillas with chipotle crema, pickled red
onion slaw, guacamole & salsa

also available with grilled mahi \$13

this item is not served with fries

Starters

AHI POKE

with wakame & coconut-curry drizzle

CHICKEN POT STICKERS

Served with sesame ginger tossed cabbage & ponzu sauce

DUCK CONFIT SALAD

Avocado pancake tower with lingonberry sauce & micro-
greens

Entrees

TUMERIC PAN-SEARED SALMON 25

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

SHORT RIB STEW 24

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

RACK OF LAMB 34

Pesto orzo and sweet onion with mint compote
Full Rack \$41

DIVER SCALLOP FAROTTO 28

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

CHILEAN SEA BASS 29

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

ROASTED CHICKEN FETTUCINI 27

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

GRILLED BARREL CUT FILET

7oz prime filet with potato gratin, cognac peppercorn sauce
& seasonal vegetables

PRIME 10OZ NEW YORK STEAK

10oz prime NY steak, yukon gold mashed potatoes, vintage
cabernet sauce & seasonal vegetable