

## APPETIZERS

### **Gourmet Cheese Board MP**

*Three Chef-Selected Cheeses, In-House Tomato Jam, Candied Pecans, French Baguette Crostinis*

### **Chicken Pot Stickers 8**

*With Ginger Sesame Soy Sauce and Scallions*

### **In-House Smoked Salmon Dip with Boursin Cheese 14**

*Capers, Diced Red Onions, Fried Pita Chips and a Lemon Wedge*

### **Tuna Nachos 12**

*Ahi Tuna, Soy Sauce, Guacamole, Scallions and Sriracha Aioli, served with Corn Tortilla Chips*

### **Jumbo Lump Crab Cake 14**

*Crab Cake baked to perfection with a Roasted Jalapeno Aioli*

### **Bella Bella Shrimp 13**

*Tempura Fried Shrimp tossed in a Sweet Chili Aioli*

### **Bella Wings 10**

*10 Marinated Chicken Wings tossed in your Choice of Buffalo, Spicy, BBQ or Sweet and Sour Chili Sauce, served with Ranch or Blue Cheese Dressing*

### **Heirloom Tomato Caprese 12**

*Burrata Cheese, Black Garlic Salt, Basil Oil, and Balsamic Glaze*

## SALADS

### **Bella Salad 6 | 12**

*Artisan Lettuce, Feta Cheese, Toasted Almonds, Heirloom Grape Tomatoes, White Balsamic Vinaigrette*

### **Caesar 6 | 12**

*Romaine Hearts, Parmesan Cheese, White Anchovies, French Baguette Croutons and House-made Caesar Dressing*

### **Lobster Salad 18**

*Arugula, Sun-dried Tomatoes, Carrots and Red Onions served on Beet Carpaccio with Parmesan Frico and tossed with Thyme Vinaigrette*

### **Santa Fe Salad 7 | 12**

*Artisan Lettuce, Chipotle Black beans, Heirloom Grape Tomatoes, Roasted Corn Salsa, Shaved Red Onions, Chipotle Ranch and Crispy Tortilla Strips*

**Add:** Grilled or Blackened Chicken (\$6) / Grilled or Blackened Shrimp (\$10) / Grilled or Blackened Salmon (\$10) / Jumbo Lump Crab Cake (\$10) / Beef Steak Tips (\$14)

## QUICK BITES

*All Sandwiches and Burgers come with one of the following: Sidewinder Fries, Sweet Potato Waffle Fries, Onion Rings, Side House Salad, Side Caesar Salad, Fruit, Cup of Soup*

### **Bella Burger 13**

*½ pound Angus Burger, Lettuce, Tomato and Red Onions served on a Brioche Bun with Pickles and Choice of Side*

### **Cuban Sandwich 13**

*In-House Smoked Pulled Pork, Ham, Swiss Cheese and Dijonnaise, served on Cuban Bread with Pickles and Choice of Side*

### **Southwest Bella Bowl 16**

*Jasmine Cilantro Lime Garlic Rice, Chipotle Black Beans, Avocado tossed in Lime Juice, Roasted Corn Salsa, Heirloom Grape Tomatoes, Tri-Color Peppers, Red Onions and Choice of Chicken, Beef, Salmon or Pork*

### **Black Bean Chipotle Burger 13**

*Avocado tossed in Lime and Cilantro Aioli, Lettuce and Tomato served on a King Hawaiian Roll with Choice of Side*

## CHEF'S CREATIONS

### **Serpentini Pasta 24**

*Sautéed Italian Sausage, Tri-Color Bell Peppers, Onions, Garlic, White Wine and House-made Tomato Sauce*

### **Tri-Pepper Seared Tuna 28**

*Quinoa, Sugar Snap Peas and Cremini Mushrooms with Lemon Dijon Cream Sauce*

### **Duck Bulgogi 28**

*Roasted Cauliflower and House-made Kimchi with a Spicy Gochujang Sauce and Crispy carrots*

### **Mediterranean Salmon 28**

*Jasmine Rice, Spinach, Banana Peppers, Jalapenos, Heirloom Grape Tomatoes, Kalamata Olives, Feta Cheese, Chardonnay and Olive Oil*

### **In-House Smoked Pork Chop 26**

*Served with Crispy Fingerling Potatoes, Summer Vegetables and Apple Bourbon Demi*

### **Chicken Penne Pasta 28**

*Sun-dried Tomatoes, White Wine, Spinach, Garlic, Aged Parmesan Cheese and Pesto Cream Sauce*

## LAND & SEA

*Two Sides & Choice of Sauce*

<b>12oz Veal Chop</b>	<b>36</b>	<b>1 Lobster Tail (5oz)</b>	<b>26</b>
<b>8oz Filet</b>	<b>36</b>	<b>7oz Tuna Steak</b>	<b>32</b>
<b>10oz Smoked Pork Chop</b>	<b>26</b>	<b>7oz Salmon</b>	<b>26</b>
<b>14oz New York Strip</b>	<b>39</b>	<b>4 U10 Scallops</b>	<b>32</b>
<b>10oz French Cut Chicken</b>	<b>24</b>	<b>7oz Market Selection Fish</b>	<b>MP</b>
<b>9oz   18oz Rack of Lamb</b>	<b>28   38</b>	<b>5 U12 Tiger Shrimp</b>	<b>32</b>
		<b>Add: (5oz) Lobster Tail</b>	<b>15</b>

## SAUCE

*Mushroom Demi  
Green Peppercorn Demi  
Chimichurri  
Rosemary Demi Glaze  
Lemon Beurre Blanc  
Roasted Garlic Beurre Blanc  
Red Pepper Coulis*

## SIDES

*Broccolini  
Grilled Asparagus  
Roasted Cremini Mushrooms  
Gourmet Mac & Cheese  
Sugar Snap Peas  
Oven Roasted Fingerling Potatoes  
Sweet Chili Brussels Sprouts  
Sweet Potato Casserole  
Crispy Fingerling Loaded Potatoes  
Boursin Mashed Potatoes  
Roasted Cauliflower*

\*\*Consumer Advisory: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition\*\*