



APPETIZERS

SOUP OF THE DAY \$11

Ask your server about our house-made soup of the day.

Fried Calamari

\$14

Lightly breaded and fried, served with house-made tomato sauce and a lemon wedge.

Chicken Wings

\$14

Ten bone-in wings tossed in your choice of barbecue, honey mustard, or buffalo sauce

Bruschetta

\$14

Marinated vine-ripened tomatoes tossed with fresh basil, garlic, extra virgin olive oil, and balsamic vinegar, accompanied by toasted crostini.

Wagyu Beef Sliders

\$18

Three premium Wagyu beef sliders with Swiss cheese, caramelized onions, and garlic aioli, served on warm brioche buns.

SALADS

Mediterranean Salad

\$14

Fresh mixed greens with cucumbers, cherry tomatoes, red onion, Kalamata olives, feta cheese, pita bread, and pepperoncini

Cobb Salad

\$16

Fresh mixed greens and romaine lettuce topped with crispy bacon, avocado, hard-boiled eggs, tomatoes, and blue cheese

Caesar Salad

\$14

Crisp romaine lettuce tossed with classic Caesar dressing, shaved Parmesan cheese, and house-made croutons.

North Palm Beach Salad

\$20

A layered tower of avocado, roasted corn, mixed greens, jumbo lump crab, and vine-ripened tomatoes, topped with chilled shrimp and finished with sunflower kernels and a drizzle of our house-made herb dressing.

Protein Additions

Grilled/Blackened Chicken \$4

Grilled/Blackened Shrimp \$8

Grilled/Blackened Mahi-Mahi \$12

Choice Of Dressing

Greek, Blue Cheese, Caesar, Ranch, Honey Mustard, Balsamic Vinaigrette

SANDWICHES & PANINIS

Mahi-Mahi Sandwich

\$20

Your choice of grilled or blackened mahi-mahi, served with lettuce, tomato, and tartar sauce, on a toasted brioche bun

Chicken Cordon Bleu Sandwich

\$16

Crispy chicken breast topped with ham and Swiss cheese, served on a toasted brioche bun with arugula, tomato, and our signature sauce.

Belle's Burger

\$16

Beef burger with your choice of American, Cheddar, or Swiss cheese, topped with special sauce, lettuce, tomato, onion, and pickles

Tuscan Panini

\$16

Grilled chicken breast layered with mozzarella cheese, roasted red peppers, arugula and pesto on artisan ciabatta bread, pressed until golden.

ENTREES

Sesame Orange Chicken

\$16

Crispy boneless chicken tossed in a sweet and tangy orange sauce with sautéed peppers and onion, served over rice and finished with scallions and sesame seeds

Blackened Shrimp Quesadilla

\$16

Blackened shrimp with grilled peppers and onions and shredded cheddar cheese folded in a flour tortilla. Served with salsa and sour cream

Chicken Bowl

\$16

Grilled chicken served over cilantro white rice with black beans, guacamole and pico de gallo. Cilantro aioli on the side

Blackened Mahi-Mahi Tacos

\$18

Blackened Mahi-Mahi tacos tucked into warm tortillas with crisp cabbage, fresh pico de gallo and creamy house sauce, finished with cilantro

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness