



SOUP OF THE DAY \$11

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

APPETIZERS

Fried Calamari \$16

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

Coconut Shrimp \$18

Eight crispy coconut-crusted shrimp served with sweet chili sauce.

Bruschetta \$14

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

Chicken Wings \$16

Ten bone-in wings tossed in your choice of barbecue, honey mustard, or buffalo sauce, served with blue cheese dressing, celery, and carrot sticks.

Wagyu Beef Sliders \$22

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

Mini Beef Empanadas \$16

Eight flaky, bite-sized empanadas stuffed with savory spiced beef and fried until golden, served with cilantro aioli.

SALADS

Mediterranean Salad \$18

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

Caesar Salad \$16

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

Burrata Salad \$18

Creamy burrata cheese served on a bed of mixed greens and arugula, topped with vine-ripened tomatoes and fresh basil, and finished with a drizzle of extra virgin olive oil and balsamic glaze.

Cobb Salad \$20

A bed of mixed greens and romaine lettuce topped with crispy bacon, avocado, hard-boiled eggs, tomatoes, and blue cheese crumbles, served with balsamic vinaigrette dressing.

North Palm Beach Salad \$24

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 Add-Ons

(Your choice of grilled or blackened)

Chicken \$4 Shrimp \$8 Mahi Mahi \$12 Salmon \$12

Choice Of Dressing

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

SANDWICHES AND PANINIS

Ribeye Sandwich \$26

Thinly shaved, hand-cut ribeye grilled to perfection and topped with caramelized onions, melted Swiss cheese, and garlic aioli, served on a freshly toasted roll.

Mahi-Mahi Sandwich \$22

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

Belle's Burger \$18

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

Caprese Panini \$18

Fresh mozzarella, vine-ripened tomatoes, basil, and arugula layered on artisan ciabatta bread, pressed until golden and finished with extra virgin olive oil and balsamic glaze.

Chicken Cordon Bleu Sandwich \$20

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

Tuscan Panini \$22

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

All sandwiches are served with your choice of French fries, a side salad, or coleslaw.

SIDES \$6

French Fries • Sweet Potato Fries • Garlic Mashed Potatoes • Vegetable of The Day • Grilled Asparagus • Side Caesar Salad • Coleslaw

ENTREES

Pan-Seared Pork Chop \$32
10oz center-cut, bone-in pork chop, pan-seared to perfection and served over creamy garlic mashed potatoes, finished with our house-made demi-glace.

Mahi-Mahi Oscar \$38
Oven-baked mahi-mahi topped with crab meat, served over garlic mashed potatoes and asparagus, finished with a rich hollandaise sauce.

Chicken Pesto Tortellini \$28
Cheese tortellini topped with sautéed chicken, cherry tomatoes, garlic, and shallots, all tossed in a creamy pesto sauce and finished with parmesan cheese.

Chicken Marsala \$26
Pan-seared chicken breast and mushrooms simmered in a Marsala wine reduction, served over garlic mashed potatoes.

Lobster Ravioli with Shrimp \$36
Delicate lobster-filled ravioli tossed in a rich lobster cream sauce, finished with sautéed shrimp.

Tuscan Salmon \$36
Pan-seared salmon served over garlic mashed potatoes and sautéed spinach, smothered in a creamy Tuscan sauce.

12oz Hand- Cut Ribeye \$38
12oz hand-cut ribeye topped with garlic herb butter, served with grilled asparagus and garlic mashed potatoes.

Eggplant Lasagna \$24
Layers of tender eggplant, tomato sauce, mozzarella, ricotta, and Parmesan cheese, baked to golden perfection.

PIZZA

Traditional Cheese Pizza \$ 17
Traditional pizza topped with tomato sauce and mozzarella cheese.

Belle’s Pizza \$ 22
Traditional cheese pizza topped with premium pepperoni and fresh mushrooms.

Chicken Margherita Pizza \$24
Grilled chicken, fresh mozzarella, tomato sauce, basil, and extra virgin olive oil.

Meat Lovers Pizza \$28
Traditional cheese pizza topped with pepperoni, sausage, bacon, ham, and prosciutto finished with parmesan cheese.

Gardenia Pizza \$24
Traditional cheese pizza topped with fresh mushrooms, mixed peppers, onions, and black olives.

Mediterranean Pizza \$28
Traditional cheese pizza topped with roasted tomatoes, prosciutto, arugula, finished with feta cheese and a drizzle of truffle oil.

Create Your Own Pizza

Start with our traditional cheese pizza and add your favorite toppings (\$2 per topping):
Pepperoni • Ham • Sausage • Bacon • Prosciutto • Anchovies • Grilled Chicken • Mushroom • Mixed Peppers • Onion • Black Olives • Broccoli • Feta Cheese • Ricotta Cheese • Extra Cheese

DESSERTS

Baked Skillet Cookie \$12
Warm, freshly baked chocolate chip skillet cookie topped with vanilla ice cream and finished with a rich caramel drizzle.

Key Lime Pie \$12
Classic Florida-style key lime pie with a buttery graham cracker crust, topped with whipped cream and graham cracker crumble.

Crème Brûlée \$12
Creamy vanilla custard with a crisp caramelized sugar crust.

New York Cheesecake \$10
Rich and creamy New York-style cheesecake with a smooth texture and a delicate graham cracker crust topped with whipped cream and strawberry sauce.

Chocolate Brownie Sundae \$12
Warm chocolate brownie topped with vanilla ice cream and finished with chocolate sauce.

EARLY BIRD DINNER SPECIAL
Monday – Friday 3:30 PM – 5:00 PM
Includes a Side Salad, Dinner Roll, and Cheesecake

Veal Parmigiana \$22
Breaded veal cutlet topped with tomato sauce and baked with mozzarella cheese until golden. Served over spaghetti.

Chicken Pot Pie \$22
Tender chicken and garden vegetables simmered in a rich, savory cream sauce, baked in a golden, flaky pastry crust.

Three Cheese Lasagna \$22
Layers of pasta, mozzarella, ricotta, and Parmesan in a rich tomato sauce, baked until golden.

Fish & Chips \$22
Crispy beer-battered cod served with French fries, tartar sauce, and a fresh lemon wedge.

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