



## Small plates

- Crudo** avocado, citrus, cucumber, pickled peppers, urfa \$21 GF
- Kale** miso, broccoli, radicchio, apples, blood orange, watermelon radish, parmesan \$17 GF, V
- Roasted cauliflower** amba, pickled grapes, capers, almonds, golden raisins \$15 GF, V\*
- Falafel** baba ganoush, pickled cabbage and red onion, harissa \$16 GF, V\*
- Croquettes** potato, chorizo, cheese, roasted garlic aioli, cabbages, pickled jalapeno \$15
- Octopus** charred in Spanish spices, alubia beans, tomato, fennel, zuta, saffron aioli \$18
- Beets** pistachio duqqa, chevre, arugula, grapefruit, sherry vinaigrette \$15 GF, V\*
- Chicken shawarma** hummus, sumac, red onion, radish, pickles, tomatoes \$16 GF

## Entrees

- Shrimp\*** bouillabaisse spices, polenta, rainbow chard, garlic poached tomato \$36 GF
- Walleye** sweet potato, spinach, sauce vierge, garbanzos, fennel, castelvetro \$36 GF
- Chicken breast\*** tahina carrot puree, carrots, wild rice, ras ell hanout \$30
- Pork\*** chop and belly, spelt, delicata, green beans, cranberries, dates, pork jus \$32
- Bavette\*** Range wagyu, parsnip puree, turnips, asparagus, aleppo shallot butter, veal demi \$39 GF
- Scallops** Israeli couscous, Brussels sprouts, bacon, shallot, squash, lemon nage \$38
- Farro** asparagus, carrots, tahina, garlic, mushrooms \$30 V

## Desserts

- Panna cotta** buttermilk, lemon, spiced granola, berries \$11
- Chocolate** black magic cake, cremeux, cocoa nib tuile, candied walnuts, caramel \$11
- Nougat glace** figs, cherries, pistachio, candied citrus, pinenut crema, poached apples \$11 GF

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Substitutions are always welcome for dietary requirements and allergies.

\* consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

GF = Gluten Free; V = Vegan; V\*= can be made Vegan

Please note a 3% resort tax is added to all checks and a 3% processing fee for all credit transactions. We do this as an independent restaurant to ensure a fair wage for all employees.

Due to the limited seating of our dining room, we ask that tables be forfeited after 90 minutes to accommodate other guests.

Thanks for your support of Team Beldi.



## Bubbles

Thienot, <b>CHAMPAGNE</b> , France	\$80
Kir-Aianni Akakies, <b>ROSE</b> , Greece	\$64

## White wine

Zoe, <b>BLEND</b> , Peloponnese, Greece 2022	\$11/44
Saget La Pierriere, <b>SAUVIGNON BLANC</b> , Loire Valley, France 2022	\$10/40
Frattasi, <b>FALANGHINA</b> , Campania, Italy 2021	\$12/48
Morgan Metalico, <b>CHARDONNAY</b> , Napa Valley, California 2022	\$13/52
Obsidian <b>CHARDONNAY</b> , Sonoma, California 2022	\$72

## Red wine

Zoe, <b>BLEND</b> , Peloponnese, Greece 2022	\$11/44
Anima, <b>MONTEPULCIANO</b> , Abruzzo, Italy 2022	\$11/44
Fattoria La Valentina, "Spelt" <b>MONTEPULCIANO</b> , Abruzzo, Italy 2019	\$62
Raeburn, <b>PINOT NOIR</b> , Russian River, California 2021	\$15/60
Briccotondo, <b>BARBERA</b> , Piedmont, Italy 2021	\$14/56
Ken Wright Yamhill-Carlton <b>PINOT NOIR</b> , Willamette Valley, Oregon 2022	\$72
Max <b>CARMENERE</b> Reserva, Aconcagua Valley, Chile 2020	\$48

## Beer

New Hokkaido Brewing, <b>RICE LAGER</b> , Montana	\$7
Mountains Walking Brewery, Damsel Fly <b>IPA</b> , Montana	\$7
Mountains Walking Brewery, Powder City <b>LAGER</b> , Montana	\$7
Athletica NA, <b>GOLDEN ALE</b> , Connecticut	\$6

## Coffee and Teas

DOMA Coffee, Idaho	\$4
Numi Teas	\$4

## Soft drinks

Coke, Diet Coke, Sprite	\$3
San Pellegrino 750 ml	\$6