



**Offered through Sep 2007**

**SAUGATUCK'S AWARD WINNING  
BED AND BREAKFAST AND RESTAURANT**

***"GREAT SUMMER  
GETAWAYS"***  
CHICAGO MAGAZINE

***"EDITOR'S CHOICE AWARD  
FOR BEST KEPT SECRET"***  
LAKE MAGAZINE

DESIGNED BY ARCHITECT DWIGHT PERKINS (A COLLEAGUE OF FRANK LLOYD WRIGHT) AND BUILT IN 1913 BY JOHN D. WILLIAMSON, VICE-PRESIDENT OF THE PEOPLE'S GAS AND ELECTRIC COMPANY OF CHICAGO. THE HOUSE WAS BUILT FOR USE AS THE WILLIAMSON'S SUMMER HOME AND WAS NAMED "BELVEDERE", ITALIAN FOR BEAUTIFUL VIEW.

TODAY, THE BELVEDERE IS A TEN ROOM BED AND BREAKFAST WITH AN ONSITE RESTAURANT OPEN TO THE PUBLIC. DINE IN THIS UNIQUE RESTAURANT THAT ALLOWS YOU TO BRING YOUR OWN ALCOHOLIC BEVERAGE (LIMITED TO BEER, WINE AND CHAMPAGNE). ***THERE IS NO CORKAGE FEE.***

CHEF/CO-OWNER SHAUN GLYNN AND CO-OWNER PETE TA, BOTH FORMER CHICAGOANS, OFFER SUPERB GOURMET FOOD AND IMPECCABLE SERVICE IN AN ELEGANT FINE DINING YET CASUAL SETTING.

**PRIX FIXE MENU DINING**

OFFERING A VARIETY OF SELECTIONS AT AN EXCEPTIONAL VALUE

2 COURSES	.....	40 PER PERSON
3 COURSES	.....	45 PER PERSON
4 COURSES	.....	50 PER PERSON
ADDITIONAL COURSES (ENTREES EXCLUDED)	.....	5 PER COURSE
CHILDREN'S OPTION (PLEASE ASK SERVER)	.....	25 PER CHILD

***ABOVE PRICES DO NOT INCLUDE TAX OR GRATUITY. WE ASK A MINIMUM  
TWO COURSE ORDER PER ADULT WITH ONE ENTRÉE SELECTION PER PERSON.***

**RESERVATIONS RECOMMENDED**

WED - SUN, 6 P.M. - 8 P.M.

HOURS VARY THROUGHOUT YEAR, HOLIDAYS AND SPECIAL EVENTS

3656 63RD STREET • SAUGATUCK, MI 49453 • 269-857-5777

WEB SITE: [WWW.THEBELVEDEREINN.COM](http://WWW.THEBELVEDEREINN.COM)

EMAIL: [INFO@THEBELVEDEREINN.COM](mailto:INFO@THEBELVEDEREINN.COM)

**A PERFECT GIFT ...**

BELVEDERE GIFT CERTIFICATES AVAILABLE, VALID FOR DINING AND LODGING!

# FIRST COURSE

## APPETIZERS AND SOUP

### **MUSSELS IN PERNOD CREAM ...**

STEAMED PRINCE EDWARD ISLAND MUSSELS WITH LEEKS, RED BELL PEPPER AND PARSLEY, FINISHED WITH PERNOD AND CREAM. SERVED WITH GARLIC TOAST.

### **PÂTÉ ...**

CHICKEN LIVER AND IRISH WHISKEY PÂTÉ WITH GREEN PEPPERCORNS AND ACCOMPANIED BY GRAIN MUSTARD, CORNICHONS, MARINATED OLIVES AND PICKLED RED ONIONS.

### **\* SEA SCALLOPS ...**

PLUMP JUMBO SEA SCALLOPS, QUICKLY SEARED AND SERVED WITH CHAMPAGNE BEURRE BLANC AND CAVIAR.

### **BISQUE ...**

OUR SIGNATURE ROASTED BUTTERNUT SQUASH AND CRABMEAT BISQUE.

### **BEET CARPACCIO ...**

SHAVED ROASTED BEETS WITH GORGANZOLA, TOASTED SPICED WALNUTS, ONION MARMALADE AND BOSCH PEAR VINAIGRETTE.

# SECOND COURSE

## SALAD

### **CLASSIC CAESAR ...**

ROMAINE LETTUCE TOSSED WITH FRESH PARMESAN CHEESE, CROUTONS AND OUR SPECIAL CREAMY EGGLESS CAESAR DRESSING.

### **SPINACH SALAD ...**

BABY SPINACH LEAVES WITH HARICOT VERT, MARINATED RED ONIONS, KALAMATA BLACK OLIVES, QUAIL EGG AND HONEY POMMERY DRESSING.

### **CAPRESE ...**

PLUM TOMATOES, FRESH MOZZARELLA, MIXED GOURMENT GREENS, PESTO VINAIGRETTE AND TOASTED PINENUTS.

# THIRD COURSE

## ENTRÉE

**STUFFED CHICKEN BREAST** ... ROAST CHICKEN BREAST STUFFED WITH SPINACH AND A HINT OF GARLIC. DRUMSTICK BRAISED WITH ARTICHOKE, LEMON, THYME AND WHITE WINE. SERVED WITH ROASTED RED BLISS POTATOES AND NATURAL JUICES.

\* **RACK OF LAMB** ... NEW ZEALAND LAMB ENCRUSTED WITH FRESH HERBS AND BLACK MUSTARD SEEDS SERVED WITH ROASTED GARLIC AND ROSEMARY POLENTA, SNOW PEAS, PEARL ONIONS, JULIENNE OF CARROT AND RED WINE JUS.

\* **SALMON EN PAPILOTE** ... FILET OF NORWEGIAN SALMON STEAMED WITH DRY VERMOUTH IN PARCHMENT PAPER WITH LEEKS, CARROTS, MOREL MUSHROOMS, AND RED, PURPLE AND GOLD FINGERLING POTATOES. SERVED WITH LEMON BEURRE BLANC.

\* **SWORDFISH** ... GRILLED SWORDFISH STEAK SERVED WITH A TROPICAL FRUIT SALSA OVER COUS COUS WITH ROASTED ALMONDS, CHICK PEAS AND MINT, DIRZZLED WITH HONEY MUSTARD.

\* **LOBSTER TAIL** ... EIGHT OUNCE WARM WATER LOBSTER TAIL GRILLED AND PRESENTED OVER ANGEL HAIR PASTA WITH LEEKS, PLUM TOMATOES, CRIMINI MUSHROOMS, GARLIC AND WHITE WINE BUTTER SAUCE (ADD 15).

**CONCHIGLIE** ... PASTA SHELLS STUFFED WITH SPINACH AND THREE CHEESES, BAKED IN TOMATO SAUCE. TOPPED WITH TOASTED PINENUTS AND FRESH PARMESAN CHEESE.

### \* **STEAKS**

*AGED FOR AT LEAST TWENTY-ONE DAYS, OUR STEAKS ARE CHARGRILLED TO YOUR LIKING. SERVED WITH SCALLOP CREAMED POTATOES AND CHEF'S SELECTION OF VEGETABLES.*

**NEW YORK STRIP** ... A TWELVE OUNCE STRIP TOPPED WITH BLUE CHEESE AND GRILLED RED ONIONS.

**FILET MIGNON** ... THIS EIGHT OUNCE TENDER FILET OF BEEF IS TOPPED WITH A ROASTED MUSHROOM CAP AND RED WINE DEMI-GLACE.

**CHATEAUBRIAND FOR TWO** ... CUT FROM THE HEAD OF THE FILET, ROASTED TO PERFECTION THEN CARVED. SERVED WITH PAN JUS AND CLASSIC BÉARNAISE SAUCE.

**SURF AND TURF** ... ADD AN EIGHT OUNCE WARM WATER LOBSTER TAIL GRILLED WITH LEMON AND DRAWN BUTTER TO ANY ABOVE ENTRÉE (ADD 25).

*\* THE STATE OF MICHIGAN WANTS YOU TO KNOW THAT ITEMS MAY BE COOKED TO ORDER AND CONSUMPTION OF RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.*

# FOURTH COURSE

## DESSERT AND COFFEE

DESSERT COURSE INCLUDES FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE OR ASSORTMENT OF TEAS. SPECIALTY ESPRESSO DRINKS AVAILABLE FOR AN ADDITIONAL CHARGE.

**WARM TART TATIN** ... TRADITIONAL FRENCH APPLE PIE BAKED UPSIDE DOWN, SERVED WITH TAHITIAN VANILLA GELATO.

**ORANGE CRÈME BRULÉE** ... ORANGE ZEST AND GRAND MARNIER ARE USED IN THIS TRADITIONAL CUSTARD DESSERT WITH A CARAMELIZED CRUST. SERVED WITH A GINGER TUILLE COOKIE.

**PROFITEROLES** ... PASTRY PUFFS FILLED WITH TAHITIAN VANILLA GELATO, COATED WITH WARM VALRHONA CHOCOLATE SAUCE.

**CHOCOLATE CHEESECAKE** ... A RICH CHOCOLATE CHEESECAKE WITH AN OREO BASE, CRÈME À L'ANGLAISE AND TEAR DROPS OF RASPBERRY SAUCE.

**CHEESE PLATE** ... ASSORTMENT OF CHEESES, FRESH FRUITS AND CRACKERS.

**GELATO** ... VANILLA GELATO WITH YOUR CHOICE OF HOMEMADE BUTTERSCOTCH SAUCE, FRESH BERRY SAUCE OR WARM VALRHONA CHOCOLATE SAUCE.

## SPECIALTY COFFEE DRINKS

**ESPRESSO** ... SINGLE 3 ... DOUBLE 4

**CAPPUCCINO** ... ESPRESSO WITH STEAMED MILK ... PLAIN, VANILLA, CARAMEL OR HAZELNUT ... 4

**CAFE MOCHA** ... ESPRESSO, STEAMED MILK WITH GHIRARDELLI CHOCOLATE ... 4

**HOT CHOCOLATE** ... TOPPED WITH FRESH WHIPPED CREAM AND TOASTED MARSHMELLOWS ... 5

## BEVERAGES

WE ARE PLEASED TO OPEN YOUR BEER, WINE OR CHAMPAGNE. THERE IS NO CORKAGE FEE.

### SOFT DRINKS

ASSORTED SODAS (COMPLIMENTARY REFILLS)

COKE, DIET COKE, SPRITE, GINGER ALE ..... 2

ICED TEA (COMPLIMENTARY REFILLS) ..... 2

HOMEMADE LEMONADE (COMPLIMENTARY REFILLS) .., 2

ICED CAPPUCCINO ..... 2

ORANGE JUICE, CRANBERRY JUICE ..... 3

### BOTTLED BEVERAGES

MARTINELLI'S SPARKLING APPLE AND

RASPBERRY CIDER ..... 4

GALES AMERICAN ROOT BEER ..... 3

PERRIER SPARKLING WATER ..... 3

SAN PELLEGRINO SPARKLING MINERAL WATER

(34 OZ) ..... 8

### HOT BEVERAGES

FRESHLY BREWED REG & DECAF COFFEE (COMPLIMENTARY REFILLS) AND ASSORTED TEAS ..... 2

### PLEASE

ONE CHECK PER PARTY, 20% GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE.

THE BELVEDERE IS A NON-SMOKING ENVIRONMENT, PRICES AND ITEMS SUBJECT TO CHANGE.

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## SUMMER SPECIALS ... COME FOR DINNER, STAY FOR BREAKFAST!

### BED, BREAKFAST AND DINNER, ALL INCLUSIVE IN 2007

LODGING GUESTS RECEIVE A COMPLIMENTARY FOUR COURSE DINNER EACH NIGHT OF THEIR STAY DURING MAY – DEC!

OR

### FIVE NIGHTS FOR \$595

50% SAVINGS ON REGULAR ROOM RATES. BREAKFAST INCLUDED EACH MORNING (DINNER ADDITIONAL).  
MAY THROUGH OCT, SUN – THURS!

ASK YOUR SERVER FOR DETAILS OR VISIT US ONLINE AT

WWW.THEBELVEDEREINN.COM

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