

Welcome to the Belton Grill Dining Room

The Belton Grill is the culinary centerpiece of our 1910 National Historic Landmark hotel. Chef Melissa Mangold uses only the freshest ingredients available. She strives to provide a selection of local, organic, natural produce and sustainable meats & fish, fruit from our Flathead Lake Orchard, and makes every effort to support companies who use sound stewardship practices. From these Montana values, she creates innovative flavors in dishes that are as beautiful and healthy as they are delicious.

APPETIZERS AND SALADS

Bread Plate

Whipped goat cheese ricotta and herb butter
\$5

Baked Brie *GF*

Flathead cherry chocolate balsamic reduction with grilled toast
\$13

Duo of Hummus *GF/DF*

Roasted red pepper & classic hummus, tahini yogurt, vegetable crudité
with grilled naan bread
\$13

Antipasti Platter *GF*

Italian salumi, artichokes, olive tapenade, marinated fresh mozzarella, caper berries,
mortadella smear, pepperoncinis with crackers
\$15

Grilled Shrimp Skewer

White cheddar corn cakes, plantains, fresh tropical salsa, and candied bacon
\$13

Lager Steamed Mussels

Verde chorizo, roasted tomatoes, greens, jalapenos, and grilled toast
\$15

Meatloaf Po-boy Sliders

Pepper jack cheese, onions, peppers, & tomato jam
\$13

Caesar Salad *GF*

Cherry tomato, marinated artichokes, shaved parmesan, bacon & homemade croutons
\$9 / \$15

Spring Greens

Fresh mozzarella, vine ripened strawberries, spiced walnuts, candied bacon with
raspberry white balsamic
\$9 / \$15

*GF Item can be prepared Gluten Free or DF Item can be prepared Dairy Free,
please ask your server ***

There is a risk associated with consuming raw or undercooked food.