



SAUGATUCK'S AWARD WINNING BED AND BREAKFAST AND RESTAURANT

"GREAT SUMMER GETAWAYS"
CHICAGO 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. 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	45 PER PERSON
3 COURSES	50 PER PERSON
4 COURSES	55 PER PERSON
CHILDREN'S OPTION AGE 12 AND UNDER	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.

OPEN YEAR ROUND

HOURS VARY THROUGHOUT YEAR, HOLIDAYS & SPECIAL EVENTS

JAN – APR	OPEN FOR SPECIAL EVENTS
MAY – SEP	TUESDAY-SUNDAY, 6PM SEATING FRIDAY & SATURDAY, 6 PM & 8PM SEATINGS
OCT	THURSDAY-SUNDAY, 6PM SEATINGS FRIDAY & SATURDAY, 6PM & 8PM SEATING
NOV-DEC	FRIDAY & SATURDAY, 6PM & 8PM SEATING

**COME FOR DINNER, STAY FOR BREAKFAST!
DINE & LODGE PACKAGES AVAILABLE THROUGHOUT YEAR ...**

ASK YOUR SERVER FOR DETAILS OR VISIT US ONLINE

WWW.SAUGATUCK.ME

THE BELVEDERE INN
3656 63RD STREET
A MINI VERSAILLES

BELLEVUE HARBOUR HOUSE
419 LAKE STREET
DOWNTOWN ON THE WATER

269-857-5777

FIRST COURSE

APPETIZERS

BEET AND ANJOU PEAR CARPACCIO ...

SHAVED ROASTED BEETS AND AJOU PEAR, GORGONZOLA, TOASTED SWEET SPICED NUTS AND PEAR VINAIGRETTE.

FAUX GRAS BRÛLÉE ...

CHICKEN LIVER AND COGNAC PARFAIT, CARMELIZED TURBINADO SUGAR, CRANBERRY-CURRENT RELISH, TOAST ROUNDS.

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.

SWEET CHILI SMOKED MEAT BALLS ...

BEEF, PORK, GARLIC, GINGER, CILANTRO, TOASTED SESAME AND GREEN ONION. PICKLED VEGETABLES.



SECOND COURSE

SOUP & SALAD

BISQUE ...

OUR SIGNATURE ROASTED BUTTERNUT SQUASH AND CRABMEAT BISQUE.

ARUGULA SALAD ...

CRUMBLED CHEVRE CHEESE, APPLEWOOD SMOKED BACON, DRIED CHERRIES, TOASTED PECANS AND HONEY MUSTARD DRESSING.

CLASSIC CAESAR ...

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

THIRD COURSE

ENTRÉE

- * **PAUPIETTES OF SOLE ...**
BAKED FILLETS OF FRESH SOLE WITH CRAB MEAT STUFFING. BRAISED SAFFRON RICE. SHERRY AND PINK PEPPERCORN CREAM SAUCE.
- * **LOBSTER TAIL ...**
GRILLED EIGHT-OUNCE COLD WATER LOBSTER TAIL OVER ANGEL HAIR PASTA WITH LEEKS, PLUM TOMATOES, CRIMINI MUSHROOMS, GARLIC AND WHITE WINE BUTTER SAUCE (ADD 18).
- CHICKEN BELVEDERE ...**
ALL NATURAL, FREE RANGE CHICKEN. THE BREAST STUFFED WITH SPINACH, GARLIC AND MEAT FROM THE THIGH. THE DRUMSTICK BRAISED WITH ARTICHOKE, LEMON, THYME AND WHITE WINE. ROASTED FINGERLING POTATOES AND NATURAL JUICES.
- * **FILET MIGNON ...**
HAND CUT EIGHT-OUNCE TENDER FILET OF BEEF CHARGRILLED TO YOUR LIKING. ROASTED MUSHROOM CAP. RED WINE DEMI-GLACE. SCALLOP CREAMED POTATOES AND CHEF'S SELECTION OF VEGETABLES.

SHAUN'S FEATURE

- * **CHATEAUBRIAND FOR TWO ...**
AGED FOR 21 DAYS, CUT FROM THE TENDERLOIN OF BEEF, ROASTED TO PERFECTION, THEN CARVED. PAN JUS AND CLASSIC BÉARNAISE SAUCE. SCALLOP CREAMED POTATOES AND CHEF'S SELECTION OF VEGETABLES (ADD 10 PER COUPLE).
- VEGETARIAN PANSOTI ...**
PLUMP RAVIOLI POCKETS FILLED WITH SWEET POTATO, WALNUT AND SAGE. PARMESAN CREAM SAUCE, JULIENNE VEGETABLE.
- * **SURF AND TURF ...**
ADD AN EIGHT-OUNCE GRILLED COLD WATER LOBSTER TAIL WITH LEMON AND DRAWN BUTTER TO ANY ENTRÉE (ADD 28).

** 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.*

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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FOURTH COURSE

DESSERT

PROFITEROLES ...

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

WARM TART TATIN ...

TRADITIONAL FRENCH APPLE PIE BAKED UPSIDE DOWN. SERVED WITH TAHITIAN VANILLA GELATO.

PUMPKIN PRALINE CHEESECAKE ...

GINGER SNAP CRUST, PECAN PRALINE, BUTTERSCOTCH, CINNAMON WHIPPED CREAM.

CHEESE PLATE ...

ASSORTMENT OF MICHIGAN ARTSIAN CHEESES, FRESH FRUITS AND CRACKERS.

GELATO ...

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

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A PERFECT GIFT ...

GIFT CERTIFICATES AVAILABLE, VALID FOR DINING AND LODGING!

DRIVING DIRECTIONS

THE BELVEDERE INN IS LOCATED AT 63RD STREET AND BLUE STAR HIGHWAY. FROM DOWNTOWN SAUGATUCK, PROCEED NORTH ON BLUE STAR HIGHWAY (A2) ABOUT TWO MILES. GO OVER THE I-196 BYPASS (EXIT 41) STAYING ON BLUE STAR HIGHWAY. TAKE A LEFT AT 63RD STREET, THE FIRST LEFT. A TWO MINUTE DRIVE.