

SHAREABLES

- Bone In Chicken Wings*** – Carrots & celery 6...\$13 12...\$24
Boneless Chicken Wings* – Carrots & celery ½ lb...\$13 1lb...\$24
+ Buffalo, BBQ, Teriyaki, Cajun Dry Rub, Old Bay, Garlic Parm, Lemon Pepper
- Fried Pickles** – Served with ranch \$12
- Quesadilla** – With pico, side sour cream, side salsa \$12
+ add shrimp* \$7, chicken* \$7, beef* \$4, side guac \$2
- Nachos*** – House-made tortilla chips, cheddar, ground beef, pico, guacamole, sour cream, jalapeño \$16
- Fried Mozzarella** – Served with with house marinara \$15
- Coconut Shrimp*** – Mango-lime dipping sauce \$16
- Sicilian Meatballs*** – Topped with house marinara, served with a house-made garlic bread \$18
- Chips and Salsa** – House-made tortilla chips, side salsa \$8
+ add guac & sour cream \$3
- Fried Ravioli** – Stuffed with ricotta, side house marinara \$15



SOUPS AND SALADS

***add – Shrimp* \$7, Chicken Grilled or Crispy* \$7**

- Soup of the Day*** – Please ask your server
- Caesar Salad** – Chopped romaine, garlic brioche croutons, shaved parmesan & classic caesar dressing \$15
- House Salad** – Mixed greens, tomato, cucumber, red onion, balsamic vinaigrette \$14
- Cobb Salad*** – Mixed greens, grilled chicken, tomato, bacon, crispy egg, bleu cheese, lemon vinaigrette \$19

SANDOS

***served with french fries, onion rings, or side salad**

- The "New" Belted Cow Burger*** – Half pound blend of angus beef, short rib & brisket, bacon jam, on a brioche bun \$21
- All American Quarter Pounder*** – Quarter pound angus beef, American cheese, lettuce, tomato on a brioche bun \$15
+ Make it a double (8oz) \$4
- Hot Dog*** – Grilled hot dog on fresh toasted roll with Blackie's sauce or bacon jam \$9
- Crispy Chicken Sandwich*** – Lettuce, pickles and spicy aioli on a brioche bun \$18
- Corned Beef Reuben*** – Corned beef, Swiss cheese, thousand island on marble rye \$18
- B.L.T.*** – With mayo on toasted panini bread \$16
- Classic Turkey Club*** – Bacon, lettuce, tomato & mayo on toasted panini bread \$18

Note: Before placing your order, please inform your server if a person in your party has a food allergy

PIZZAS

- Classic Cheese** – Shredded mozzarella, house marinara \$16
- Pepperoni*** – Shredded mozzarella, house marinara and pepperoni \$17
- Margarita** – Fresh mozzarella, tomato, house marinara, fresh basil \$17
- The Belted Cow*** – (Meat lovers) pepperoni, sausage, and bacon \$18

ENTRÉES

- Grilled NY Strip Steak*** – 14oz strip, fingerling potatoes, vegetables, red wine demi & crispy onions \$39
- Steak Frites*** – Top sirloin, french fries, house-made beef gravy \$27
- Chicken Piccata*** – Chicken francese, lemon white wine sauce, capers, fingerling potatoes, vegetables \$24
- Fish n' Chips*** – House beer-battered cod, french fries, house tartar, lemon wedge \$24
- Penne alla Vodka** – Penne pasta, house-made vodka sauce, home-made garlic bread \$19
+ add meatballs* \$6, chicken* \$7, or shrimp* \$8
- Fettuccini Alfredo** – Fettuccini pasta, house-made alfredo sauce, home-made garlic bread \$19
+ add chicken* \$7, or shrimp* \$8
- Penne Bolognese*** – Hearty sunday sauce with baked sausage, beef & short rib, home-made garlic bread \$26
- Beef Ravioli*** – Seasoned beef and ricotta cheese, house marinara, home-made garlic bread \$24
- Chicken Parmesan*** – Breaded chicken breast, mozzarella, fettuccini or penne, marinara, home-made garlic bread \$26

WINES

Sparkling

- Moscato ~ Innocent Bystander, AUS** – Btl~32
- Prosecco ~ Maschio, Italy** – 187ml~11 750ml~39

Rose

- Whispering Angel ~ Chateau, FR** – Gls~14 Btl~49
- Seaglass ~ CA** – Gls~11 Btl~40

White

- Chardonnay ~ Vino Robles, CA** – Gls~10 Btl~38
- Reisling ~ Fess Parker, CA** – Gls~10 Btl~37
- Pinot Grigio ~ Trentino, Italy** – Gls~12 Btl~42
- Sauvignon Blanc ~ Greg Norman, NZ** – Gls~9 Btl~32

Red

- Cabernet Sauvignon ~ Josh, CA** – Gls~11 Btl~40
- Merlot ~ Toad, CA** – Gls~11 Btl~40
- Pinot Noir ~ Banshee, CA** – Gls~12 Btl~42
- Bordeaux ~ L'Éclat, FR** – Gls~12 Btl~42

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Note: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses.