

# **BEST OF BELLA**

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## *Four Courses*

### APPETIZER

#### THREE CHEESE RAVIOLIS

*ricotta, chorizo cream, shaved parmesan, fresh basil*

#### CRISPY CAULIFLOWER

*creamed sweet corn, cilantro aioli*

#### SHRIMP COCKTAIL

*house-made spicy cocktail sauce, spring mix*

#### SPANISH DEVILED EGGS

*bacon, smoked paprika, green onion, habanero salsa*

#### AHI TUNA CEVICHE

*avocado, mango, cucumber, wasabi cream, crispy wonton*

#### CHORIZO TEQUILA BLACK MUSSELS

*grilled garlic asiago ciabatta, cream broth*

#### BACON WRAPPED TIGER SHRIMP/\$2

*parmesan risotto, serrano cream*

#### BLUE LUMP CRAB + ATLANTIC SALMON CAKE/\$3

*parmesan risotto, fresh basil, cilantro aioli*

#### FILET MIGNON CHILE RELLENO/\$4

*jack cheese, roasted red pepper, mushroom, spinach, jack cheese, avocado, sour cream*

### SOUP/SALAD

#### MEXICAN CAESAR

*romaine, white cheddar, tomato, garlic crouton, jalapeño caesar*

#### BELLA GEM WEDGE/\$2

*bacon, hard-boiled egg, red + green onion, cherry tomato, blue cheese dressing*

#### PEAR & WALNUT SALAD/\$2

*spring mix, poached pear, candied walnut, red onion, avocado, gorgonzola, honey balsamic*

#### LOBSTER BISQUE SOUP/\$3

*grilled corn, grilled garlic bread*

# DINNER FOR TWO

## 32OZ BONE IN RIBEYE/\$119

*roasted garlic, balsamic mushroom + onion, trio of housemade sauces  
includes choice of two appetizers, salads/soups, & side dishes*

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### ENTREE

100OZ FILET MIGNON/\$49

*sautéed mushroom, jalapeño creamed spinach, red wine demi-glace*

16OZ NEW YORK STRIP/\$49

*sautéed mushroom, serrano cream, horseradish*

16OZ RIBEYE/\$55

*crumbled blue cheese, sautéed mushroom, black peppercorn sauce, horseradish*

16OZ BONE IN RIBEYE/\$59

*fresh rosemary, brandy black peppercorn, creamed horseradish, red wine demi-glace*

PRIME KOBE BEEF BURGER/\$39

*bacon, avocado, red onion, lettuce, tomato, jack cheese, pretzel bun*

TIGER SHRIMP RISOTTO/\$39

*garlic spinach, habanero citrus beurre blanc*

100OZ LOBSTER TAIL & WILD SHRIMP PASTA/\$59

*vegetable medley, pappardelle, garlic cream sauce, grilled asiago ciabatta*

8OZ CHEF'S CHATEAU/\$45

*center cut steak, blackened shrimp, parmesan risotto, gorgonzola cream*

BLACKENED ATLANTIC SALMON/\$39

*blackberry salsa, jalapeño creamed spinach*

ALASKAN HALIBUT/\$49

*bruschetta, parmesan risotto, serrano cream, balsamic glaze*

WILD CHILEAN SEA BASS/\$59

*panko encrusted, roasted vegetable, habanero citrus beurre blanc*

MEXICAN CHICKEN CORDON BLEU/\$39

*chorizo, vegetable sauté, jack cheese, serrano cream*

### SIDE

CILANTRO PESTO MASHED POTATO

JALAPEÑO CREAMED SPINACH

HONEY BALSAMIC CARROTS

HAND CUT FRENCH FRIES

CREAMED SWEET CORN

WHITE WINE MUSHROOM + FRENCH GREEN BEAN

ROASTED BRUSSELS SPROUTS/\$3

JALAPEÑO MAC & CHEESE/\$3

PARMESAN RISOTTO/\$3

DICED GREEN CHILE TWICE BAKED POTATO/\$3