

One Bellevue

AT HOTEL VIKING

CHILLED

- LOCAL OYSTERS** 19
local oysters, seaweed, champagne and apple mignonette
- JUMBO GULF SHRIMP** 18
charred lemons, house cocktail sauce
- BURRATA** 14
wrapped in smoked prosciutto, herb pesto, aged balsamic

WARM

- LITTLE NECKS** 15
tomato broth, olives, dill, toasted sourdough
- CALAMARI** 13
fried buttermilk crusted point Judith calamari with pickled peppers, citrus crème fraiche
- SEASONAL ROASTED VEGETABLES** 10
herb pesto, toasted sunflower seeds

SALADS

- BABY ROMAINE** 10
pine nuts, focaccia croutons, grated parmesan, house caesar
- COBB SALAD** 11
cherry tomatoes, bacon, grilled asparagus, hard boiled egg, house black pepper blue cheese dressing
- ROOT SALAD** 11
seasonal greens, roasted beets, toasted hazelnuts, golden apples, goat cheese, oregano vinaigrette

ADD ON:

- grilled chicken 6 | (3) grilled shrimp 9
grilled salmon 7 | (3) scallops 12

SOUPS

- VIKING GRAND CHOWDER** 13
shrimp, lobster, scallops
- FRENCH ONION** 10
beef stock, caramelized onions, aged parmesan, swiss

MAIN

All served with choice of fries, slaw or side salad

- THE VIKING BURGER** 16
8 oz angus burger, smoked bacon, herbed aioli, tomato relish, swiss cheese served on a poppy seed bun
- FISH 'N' CHIPS** 14
fresh cod, devil's purse beer batter, fries, slaw, house tartar sauce
- HERB MARINATED CHICKEN** 14
grilled chicken breast, brie cheese, vine ripe tomato, herb pesto, on focaccia bread
- LOBSTER ROLL** 21
fresh lobster, organic greens, on toasted brioche
- PROSCIUTTO DI PARMA** 16
imported prosciutto, baby arugula, fresh mozzarella, black pepper cream cheese spread, on a crunchy baguette
- FARMER'S PANINO** 13
marinated grilled eggplant, fire roasted tomatoes, herb pesto, smoked gouda, on a tomato wrap
- RIBEYE CLUB** 16
4 oz ribeye steak, lettuce, tomato, bacon, horseradish, blue cheese on sourdough

Raw shellfish and uncooked meats may pose certain health risks to some individuals.
Please inform your server of any food allergies you may have.
One Bellevue is committed to support local distilleries, farms and fisheries when possible.

Executive Chef Simone Ferrara
Executive Sous Chef Quinn Earley