

# BELL BISTRO

## BELL'S SIGNATURE DISHES

gf = gluten-free  
v = vegetarian | vg = vegan

## STARTERS

### LANGOS

Fried Dough, Seasoned Sour Cream, Feta, Confit Garlic Oil.....\$14

### BEEF CARPACCIO

Prime Beef Tenderloin, Dijon Truffle Vinaigrette, Garlic Oil, Capers, Shaved Parmesan, Sea Salt, Crostini.....\$23

### CRISPY BRUSSELS SPROUTS v

Honey Balsamic Reduction, Dried Michigan Cherries, Feta, Toasted Pistachios.....\$16

### YELLOWFIN TUNA TATAKI gf

Seared Sesame Crust, Avocado Mousse, Ponzu, Fresno Chili, Scallions, Wakame.\$23

### HOT HONEY CHICKEN

Buttermilk Chicken Strips, House Hot Honey, Parsley, Ranch.....\$19

### GOLDEN CHILI CRISP SHRIMP

House-Breaded All-Natural Jumbo Shrimp, Parsley, Sriracha Citrus Aioli.....\$19

### HUMMUS PLATTER vg

House-made Hummus, Herb Roasted Pine Nuts, Garlic Oil, Flat Bread, Cucumber Slices, Tricolor Baby Carrots, Grape Tomatoes..\$16

### WAYGU MEATBALL

Michigan Wagyu Beef, House-made Marinara Sauce, Whipped Ricotta, Black Pepper, Basil, Crostini.....\$21

## SALADS

Add Chicken \$8 | Grilled Shrimp \$12 | Salmon \$13

### CAESAR SALAD

Romaine Lettuce, Parmesan Croutons, Sun-Dried Tomatoes, Citrus Caesar Dressing.....\$17

### CHOPPED SALAD v|gf

Cucumber, Red Onion, Tomato, Crispy Chickpeas, Beets, Feta Cheese, Parsley, Red Wine & Oregano Vinaigrette.....\$17

### BEET & BURRATA SALAD v|gf

Crispy Shaved Brussels Sprouts, Michigan Red & Gold Beets, Burrata Cheese, Garlic Oil, Red Wine Vinaigrette, Pistachio.....\$18

### SPRING HARVEST SALAD v

Romaine Lettuce, Quinoa, Red Onion, Strawberries, Feta Cheese, Pistachios, Citrus Vinaigrette.....\$18

## PASTAS

Gluten-Free Pasta available

### RIGATONI DIAVOLO v

Calabrian Chili Palomino, Stracciatella, Basil.....\$29

### CAMPANELLE

Sausage and Mushroom Ragu, Tomato, Cream, Truffle, Parmesan.....\$32

### WILD MUSHROOM PASTA v

Wild Mushroom Blend, Thyme, Parmesan, Cream, Butter.....\$28

### SHRIMP LINGUINE

Pan-Seared Shrimp, Garlic, Capers, Sun-Dried Tomatoes, Spinach, Lemon Butter Sauce..\$34

## ENTREES

### CHICKEN TOSCA

Bell & Evans Chicken Breast, Caper, Lemon, Parsley, Crispy Garlic Marble Potatoes.....\$29

### MEDITERRANEAN CHICKEN SAUTÉ gf

Shawarma Spiced Chicken Breast, House Hummus, Charred Onion, Blistered Grape Tomatoes, Garlic Sauce, Mint, Flat Bread.....\$28

### ZUCCHINI STEAKS v|gf

Roasted Zucchini, Garlic Butter, Gouda Cheese, House Hummus, Charred Red Onion, Blistered Tomatoes.....\$24

### UMAMI GLAZED SALMON gf

Faroe Island Salmon, Crispy Garlic Marble Potatoes, Sautéed Green Beans, Umami Glaze, Charred Lemon, Micro Greens.....\$36

### BRANZINO gf

Pan-Seared, Crispy Garlic Marble Potatoes, Asparagus, Caper & Citrus Vinaigrette, Charred Lemon, Micro Greens.....\$39

### EAGLE CREEK RAINBOW TROUT gf

Quinoa, Zucchini, Yellow Squash, Blistered Tomatoes, Spinach Puree, Sumac Compound Butter, Micro Greens.....\$38

### BALSAMIC BRAISED SHORT RIB gf

Overnight Balsamic Braised Short Rib, Garlic Butter Whipped Potatoes, Asparagus, Balsamic Demi, Crispy Shallots.....\$42

### FILET gf

Center Cut 8oz Filet, Garlic Butter Whipped Potatoes, Asparagus, Zip Sauce, Sea Salt...\$56

## SMASH BURGERS

### BELL'S SMASH BURGER

Michigan Wagyu Snow Beef, White Onions, American Cheese, House Sauce, Brioche Bun, House Cut Fries.....\$26  
Add Bacon \$4

### TRUFFLE SMASH BURGER

Michigan Wagyu Snow Beef, Gouda Cheese, Wild Mushroom Blend, Truffle Aioli, Brioche Bun, House Cut Fries.....\$27

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

## SIDES

HOUSE CUT FRIES.....\$7

ROASTED MUSHROOMS....\$11

ASPARAGUS.....\$10

GREEN BEANS.....\$10

GARLIC BUTTER WHIPPED POTATOES.....\$10

## COCKTAILS

### VERDITA

Espolon Blanco Tequila, Pineapple,  
Cilantro, Mint, Lime, Habanero  
Tincture(optional).....\$22

### BLUSHING PEARL

Tito's Vodka, Lychee Liqueur, Simple,  
Lemon.....\$19

### QUEEN BEE

McQueen and the Violet Fog Ultraviolet  
Gin, Lemon Juice, Honey, Strawberry  
Amaro.....\$18

### SPICY 43

Tito's Vodka, Licor 43, St. Elder  
Liqueur, Honey, Lime, Habanero  
Tincture.....\$18

### THE HAMILTON

George Dickel Rye Whiskey, Spanish  
Vermouth, Benedictine.....\$17

### CLOSING ARGUMENT

Montelobos Mezcal, Green Chartreuse,  
Caffo Maraschino Liqueur, Lime,  
Maraschino Cherry.....\$23

### OLD FASHIONED ESPRESSO

Four Roses Bourbon, Espresso, Averna,  
Maple.....\$17

## THE SPRITZ COLLECTION

### THE EMPRESS 75

Empress Gin, Lemon, Simple, Prosecco,  
Lemon Twist.....\$18

### RESTING SPRITZ FACE

Espolon Blanco Tequila, Chinola Passion  
Fruit Liqueur, Prosecco.....\$18

### LIMONCELLO SPRITZ

Limoncello, Lemon, Prosecco, Soda...\$18

## MOCKTAILS

### GREEN DREAM

Pineapple, Mint, Cilantro,  
Honey, Lime.....\$10

### BEEKEEPER

Lyres Zero Proof Gin, Lemon,  
Honey.....\$12

### PRETTY IN PINK

Cranberry, Honey, Lemon....\$10

### CHERRY NO-JITO

Soda, Lime, Cherry Purée,  
Mint.....\$12



## BEER

MILLER LITE.....\$6

CORONA.....\$7

PERONI.....\$7

PERONI 0.0%.....\$6

BELL'S TWO-HEARTED.....\$8

NEW HOLLAND MAD HATTER  
MIDWEST IPA.....\$6

 BELL'S GUEST FAVORITES

## WINE

### POGGIO COSTA (Italy)

Prosecco.....\$12/\$48

### VEUVE CLICQUOT (France)

Champagne.....\$62(375ml)

### CHATEAU ANNIBALS (France)

Rosé.....\$17/\$68

### VIETTI (Italy)

Moscato d'Asti.....\$14/\$56

### VIA ALPINA (Italy)

Pinot Grigio.....\$15/\$60

### DRAGON (Italy)

Italian Bianco.....\$16/\$64

### WITHER HILLS (New Zealand)

Sauvignon Blanc.....\$15/\$60

### BRAVIUM (California)

Chardonnay.....\$18/\$72

### DOMAINE GUENEAU LES GRIOTTES (France)

Sancerre.....\$26/\$104

### FLEUR DE CALIFORNIA (California)

Pinot Noir.....\$17/\$68

### MONTEPESCHINI TOSCANA ROSSO (Italy)

Super Tuscan.....\$11/\$45

### DIEVOLE CHIANTI CLASSICO (Italy)

Chianti.....\$15/\$60

### MON COEUR (France)

Cotes-Du-Rhone.....\$18/\$72

### LEVIATHAN (California)

Red Blend.....\$20/\$80

### NAVIGATOR (California)

Cabernet Sauvignon.....\$18/\$72

### OBSIDIAN (California)

Cabernet Sauvignon.....26/\$104