

BELL BISTRO

BELL'S SIGNATURE DISHES

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

STARTERS

LANGOS v

Fried Dough, Seasoned Sour Cream, Feta,
Confit Garlic Oil.....\$16

BEEF CARPACCIO

Prime Beef Tenderloin, Caesar Dressing,
Arugula, Shaved Parmesan, Capers,
Crostini.....\$23

BURRATA v

Squash and Sweet Potato Mash, Crushed
Hazelnuts, Pickled Shallots, Crostini..\$18

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

CHILI CRISP SHRIMP gf

Grilled All-Natural Jumbo Shrimp, Garlic-
Sriracha & Chili Crisp Aioli.....\$22

HUMMUS PLATTER vg

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

WAGYU MEATBALL

Michigan Wagyu Beef, House-made Marinara
Sauce, Whipped Ricotta, Black Pepper,
Basil, Crostini.....\$22

ENTREES

CHICKEN TOSCA

Golden Bell & Evans Chicken Breast, Lemon
Caper Sauce, Parsley, Butter Whipped
Potatoes.....\$32

BRAISED SHORT RIB

Slow-Braised Short Rib, Crispy Shallots,
Butter Whipped Potatoes, Demi-Glace.....\$44

EGGPLANT FRITTI v

Thinly Sliced & Lightly Breaded Eggplant,
House-made Marinara, Parmesan, Basil.....\$26

FAROE ISLAND SALMON

Pan-seared Salmon, Winter Vegetable Succotash,
Saffron Coconut Crema.....\$36

BRANZINO gf

Roasted Branzino Filet, Romesco, Charred
Broccolini, Lemon, Salsa Verde.....\$39

STEAK FRITES

14oz Prime NY Strip, House Cut Fries,
Chimichurri.....\$64

FILET MIGNON gf

Center Cut 8oz Filet, Wild Mushroom,
Seared Polenta Cake, Zip Sauce.....\$58

SALADS

Add Chicken \$10 | 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 & RICOTTA v|gf

Roasted Michigan Beets, Honey Whipped Ricotta,
Frisee, Citrus.....\$18

PASTAS

Substitute Gluten-Free Pasta +\$2

RIGATONI DIAVOLO v

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

CAMPANELLE

Sausage & Mushroom Ragù, Shaved
Black Truffles, Parmesan.....\$39

CACIO E PEPPE v

House-made Egg Fettuccine,
Pecorino Romano, Cracked Black
Pepper.....\$26

SMASH BURGERS

Add Bacon \$4 | Fried Egg \$2

BELL'S SMASH BURGER

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

THE HOT MESS SMASH BURGER

Michigan Wagyu Snow Beef, White Onions,
American Cheese, Calabrian Aioli, Jalapeños,
Bacon Jam, Brioche Bun, House Cut Fries....\$29

20% gratuity is added for parties of 6 or more.

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.....\$8

ROASTED MUSHROOMS....\$16

BROCCOLINI.....\$12

BUTTER WHIPPED POTATOES..\$12

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

DESSERT

PAPANASI

Farmer's Cheese Donuts, Vanilla Bean
Sweetened. Crème Fraîche, Blueberry
Compote.....\$15

GELATO TRIO

Rotating Selection of Gelatos.....\$12

CHEF'S CHOICE - DESSERT

Please inquire for our daily special.

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 (Veneto, IT)

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

VEUVE FOURNY & FILS (Champagne, FR)

Blanc de Blancs Premier Cru...\$30/\$130

VEUVE CLICQUOT (Champagne, FR)

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

CHÂTEAU DES ANNIBALS (Provence, FR)

Rosé.....\$17/\$68

VIETTI (Piedmont, IT)

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

VIA ALPINA (Friuli, IT)

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

DRAGON (Piedmont, IT)

Langhe Bianco.....\$16/\$64

BOUCHARD AÎNÉ & FILS (Burgundy, FR)

Chablis.....\$20/\$80

WITHER HILLS (Marlborough, NZ)

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

BRAVIUM (California)

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

DOMAINE GUENEAU LES GRIOTTES

(Loire Valley, FR)
Sancerre.....\$26/\$104

FLEUR DE CALIFORNIA (Carneros, CA)

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

MORISFARMS BARBASPINOSA (Tuscany, IT)

Sangiovese.....\$23/\$92

DIEVOLE (Tuscany, IT)

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

MON COEUR (Rhône, FR)

Côtes du Rhône.....\$18/\$72

LEVIATHAN (California)

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

NAVIGATOR (Napa Valley, CA)

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

OBSIDIAN (Lake County, CA)

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