

Desserts

Ganache Liège **\$8.00**

Fresh berries, spiced pecans, crème on glace and chocolate ganache served on Liège waffles

Apple Strudel à la mode **\$8.00**

Hand crafted apple strudel, vanilla bean ice cream and berry compote

Liège brûlée **\$8.00**

Berry compote, chunked hand crafted Liège waffles, brûléed stage two crème

Scoop of Ice Cream **\$5.00**

vanilla bean ice cream topped with your choice of berry compote or chocolate ganache

Children's Menu

\$6.00

Pick one entrée and one side

Entrees

Cheeseburger

Macaroni and Cheese

Breaded or Grilled Chicken

Goulash of your choice of Pasta, Vegetables or Protein

Sides

Home Fries

Bay Leaf Seasoned Rice

Garlic Mashed Red Potatoes

Basil Roasted Vegetables

Sauce

Dijon **\$3.00**

Dijon mustard butter

au Poivre **\$4.00**

Brandy peppercorn sauce

Classic demi glace **\$3.00**

Rich brown sauce

Béarnaise** **\$3.00**

Tarragon, shallot, peppercorn egg sauce

Roquefort **\$4.00**

Blue cheese sauce

Madeira **\$4.00**

Madeira wine reduction, mushroom shallot

À la carte

Three Pan Seared Scallops **\$6.00**

Five Grilled Shrimp **\$6.00**

Chicken **\$5.00**

Lobster Tail **\$8.00**

Salmon **\$7.00**

Sides

Sautéed Mushrooms **\$3.00**

Sautéed Onions **\$2.25**

Green Chile **\$1.20**

Avocado **\$1.50**

Bay Leaf Seasoned Rice **\$3.00**

Asparagus **\$4.00**

Balsamic Glazed Carrots **\$3.00**

Basil Roasted Vegetables **\$4.00**

Home Fries **\$3.25**

Garlic Mashed Red Potatoes **\$3.50**

Side House Salad **\$5.75**

Drinks

Soft Drink: **\$2.50**

Coke, Diet Coke, Dr. Pepper, and Sprite

Teas: **\$2.25**

House Iced Tea, Twining's tea Hot Tea (Organic & Regular)

Milk/Chocolate Milk **\$2.75**

Hot Chocolate **\$2.75**

Coffee **\$2.75**

Colombian, French Roast, or Decaf Coffee

Juices: **Small \$1.75 Large \$2.75**

Simply Orange, Simply Lemonade, Simply Raspberry Lemonade, Apple, Cranberry (Refills of juice can be provided at an additional charge.)

Espressos

Espresso **\$2.00**

Single Latte **\$3.20**

Double Latte **\$4.50**

Caramel Latte **\$5.75**

Double Caramel Latte **\$4.50**

Vanilla Latte **\$4.50**

Double Vanilla Latte **\$5.75**

Cappuccino **\$3.25**

Double Cappuccino **\$4.50**



The Talk of the Town ©

A Bite of Belgium

741 North Alameda Blvd., Suite 16

Las Cruces, NM 88005

Dinner Menu

Wednesday thru Sunday

5:00pm to 9:00pm

(575)527-BITE (2483)

www.abiteofbelgium.com

We offer order for pick up and catering.
Delivery available through Consider Delivery
considerdelivery.com/abiteofbelgium

Appetizers

Mushroom Tartare

\$6.00

Portabella mushrooms and onions served with homemade crostini and micro greens

Eggplant Caprese

\$8.00

Breaded eggplant, roma tomatoes and mozzarella finished with roasted red pepper coulis, balsamic glaze

Scallops Gratin

\$7.00

With fennel onion cream

Shrimp Cocktail

\$8.00

With cocktail sauce and lemon

Soup and Salads

Your choice of salad dressings are:

Ranch, Blue Cheese, House Vinaigrette, Balsamic Vinaigrette and Citrus Vinaigrette

Soupe du Jour

\$5.00

Served with homemade garlic bread

Farro Salad

\$11.95

Farro with cherry tomatoes, zucchini, squash, Kalamata olives

Endive and Poached Pear Salad

\$13.00

Organic spring mix with roma tomato, red onion, burgundy poached yellow pears, blue cheese and candied pecans

Blue Cheese Wedge Salad

\$10.00

Iceberg lettuce with halved cherry tomatoes, blue cheese crumbles, bacon pieces and mashed avocado

Caesar Salad

\$10.00

Romaine lettuce, parmesan, chili oil and homemade garlic bread
Add grilled chicken **\$5.00**** or add grilled salmon **\$7.00****

Summer Salmon Salad

\$15.00

Fresh spinach, baby kale, avocado, strawberries, blueberries, walnuts and citrus vinaigrette

Entrees

Served with your choice of side and sauce.

Roasted Rack of Lamb**

\$20.00

4 bones of Australian lamb roasted to your choice of temperature from rare to well

Leg of Lamb**

\$15.00

6 ounces of Australian lamb roasted to your choice of temperature from rare to well done

Charred Ribeye**

\$19.00

8 ounces of angus beef cooked to your choice of temperature from rare to well done

Broiled Filet Mignon**

\$20.00

6 ounces of angus beef cooked to your choice of temperature from rare to well done

Chicken Scaloppini**

\$13.00

Breaded Chicken with a cream based sauce of roasted cherry tomatoes, mushrooms, red onion, and artichokes

Crispy Duck Breast**

\$28.00

8 ounces of sow rendered skin on duck breast cooked to your choice of temperature from medium rare to well done

Poached Salmon**

\$14.00

8 ounces of poached salmon

Trout Almondine**

\$16.00

Pan seared trout with red onions, capers, almonds and finished with a pan burr blanc

Pasta Primavera

\$13.00

Cherry tomatoes, squash, zucchini, mushrooms, bell peppers with your choice of pasta and served with homemade garlic bread

Grilled Chicken Cardinal

\$13.00

Alfredo Marinara blend with your choice of pasta and served with homemade garlic bread

Brie Burger**

\$13.00

Your choice of Beef or Bison (when available) cooked to choice of temperature from rare to well done and topped with caramelized onions, brie cheese, romaine lettuce and roma tomatoes sitting on a brioche bun

**Items that are cooked to order may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.