

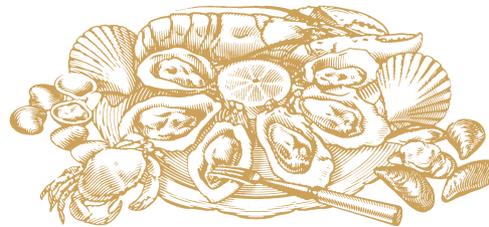
BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINÉE	14.00
MIXED FIELD GREENS <i>in a sherry vinaigrette</i>	13.00
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, ricotta salata and truffle vinaigrette</i>	17.00
ESCARGOTS <i>in garlic butter</i>	19.00
SEAFOOD CEVICHE	20.00
CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i>	18.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	18.00
BRANDADE DE MORUE	14.00
HOMEMADE CORN AND RICOTTA AGNOLOTTI <i>with lobster, spinach and tarragon brown butter</i>	22.00 / 31.00
ROASTED BABY BEET SALAD <i>with endive, mâche, toasted hazelnuts and Fourme d'Ambert</i>	19.00
STEAK TARTARE	20.00 / 28.00
FRISÉE AUX LARDONS <i>chicory salad with a warm bacon shallot vinaigrette and a soft poached egg</i>	17.00
SMOKED SALMON <i>with crème fraîche and toasted brioche</i>	20.00

LE BAR A HÛÎTRES



PLATEAUX DE FRUITS DE MER

LE GRAND 120.00 LE BALTHAZAR 175.00

OYSTERS		SHELLFISH	
Blue Point	half dozen 23.00	Little Neck Clams	17.00
West Coast	P/A	Half Crab Mayonnaise	25.00
Oysters du Jour	P/A	Half Lobster	P/A
		King Crab	P/A

Shrimp Cocktail 23.00

ENTRÉES

PAN-ROASTED ORGANIC SALMON <i>with asparagus, chanterelles, new potatoes and lobster beurre blanc</i>	38.00
GRILLED DORADE <i>with roasted baby carrots, Castelvetrano olives and salsa verde</i>	34.00
MOULES FRITES	27.00
MACARONI AU GRATIN <i>with bacon</i>	18.00
HOMEMADE FETTUCCINI <i>with broccoli rabe pesto, artichokes, shitake mushrooms and parmesan bread crumbs</i>	31.00
STEAK FRITES <i>with Maître D' butter or Béarnaise sauce</i>	38.00
COQ AU VIN <i>with smoked bacon, pearl onions and truffled basmati rice</i>	29.00
ROASTED AMISH CHICKEN BREAST <i>with creamy polenta, broccoli rabe and fig jus</i>	28.00
DUCK CONFIT <i>with Yukon Gold potatoes, cipollini onions, wild mushrooms and frisée</i>	32.00
STEAK AU POIVRE <i>with spinach and pommes frites</i>	44.00
BEEF STROGANOFF <i>with buttered noodles</i>	25.00
MUSHROOM AND SWISS CHARD TART <i>with goat cheese and pea shoots</i>	24.00
BALTHAZAR BURGER	19.00
À CHEVAL	20.00
BALTHAZAR CHEESEBURGER	20.00
OMELETTE <i>with pommes frites and fines herbs</i>	19.00
EGGS BENEDICT <i>poached eggs, Canadian bacon and hollandaise with pommes frites</i>	23.00
EGGS NORWEGIAN <i>poached eggs with smoked salmon and hollandaise</i>	24.00

SALADES ET SANDWICHES

SALADE NIÇOISE <i>with fresh seared tuna and marinated tomatoes</i>	29.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit and shaved Parmesan</i>	28.00
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut and lentil salad</i>	29.00
ROAST LAMB SANDWICH <i>with grilled vegetables, arugula and harissa mayonnaise</i>	18.00
TOASTED FRENCH HAM AND GRUYÈRE SANDWICH <i>on country bread</i>	19.00
CHICKEN CLUB <i>grilled with lettuce, tomato, avocado, bacon and mayonnaise, served with pommes frites</i>	22.00
ROASTED EGGPLANT SANDWICH <i>with peperonata, arugula and shaved Parmesan on rosemary ciabatta bread</i>	16.00

PLATS DU JOUR



MONDAY
HALIBUT WITH RATATOUILLE 42.00
TUESDAY
CUISSE DE LAPIN "PROVENÇALE" 39.00
WEDNESDAY
SOLE EN PAPILOTE 39.00
THURSDAY
BLANQUETTE D'AGNEAU 37.00
FRIDAY
BOUILLABAISSE 45.00
SATURDAY
BRAISED SHORT RIBS 39.00
SUNDAY
HOMARD GRILLÉ 39.00

LES GARNITURES 10.50

POMMES FRITES	POMME PURÉE
HARICOTS VERTS	SAUTÉED SPINACH
SAUTÉED MUSHROOMS	ASPARAGUS

BREAKFAST	Mon-Fri	7:30AM	11:30AM
	Sat-Sun	8:00AM	9:00AM
BRUNCH	Sat-Sun	9:00AM	4:00PM
LUNCH	Mon-Fri	12:00PM	4:00PM
DINNER	Mon-Thu	6:00PM	12:00AM
	Fri-Sat	6:00PM	1:00AM
	Sunday	5:30PM	12:00AM

Our french fries are cooked in peanut oil.

CHEF DE CUISINE Shane McBride

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.