

BALTHAZAR

~ RESTAURANT ~

— AFTERNOON MENU —

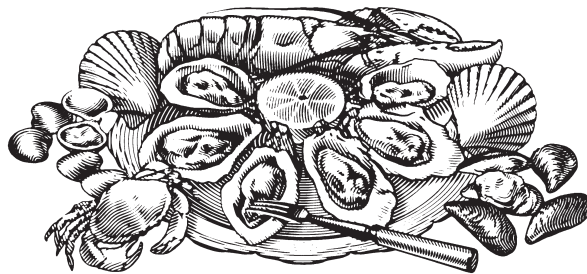
MONDAY through FRIDAY 4:00 PM—5:00 PM

ONION SOUP GRATINÉE	14.00
MIXED FIELD GREENS <i>in a sherry vinaigrette</i>	13.00
BALTHAZAR SALAD <i>with asparagus, haricots verts, fennel, ricotta salata and truffle vinaigrette</i>	17.00
ROASTED BABY BEET SALAD <i>with endive, mâche, toasted hazelnuts and Fourme d'Ambert</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
FRISÉE AUX LARDONS <i>chicory salad with a warm bacon shallot vinaigrette and a soft poached egg</i>	17.00
GRILLED CHICKEN CLUB <i>with lettuce, tomato, avocado, bacon, mayonnaise and pommes frites</i>	22.00
ROASTED EGGPLANT SANDWICH <i>with peperonata, arugala and shaved Parmesan on ciabatta</i>	16.00
HOMEMADE FETTUCCHINI <i>with broccoli rabe pesto, artichokes, shitake mushrooms and parmesan bread crumbs</i>	31.00
MACARONI AU GRATIN <i>with bacon</i>	18.00
GRILLED CHICKEN PAILLARD SALAD <i>with frisée, tomato confit and shaved Parmesan</i>	28.00
SALADE NIÇOISE <i>with fresh seared tuna and marinated tomatoes</i>	29.00
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut, and lentil salad</i>	29.00
STEAK TARTARE	20.00 / 28.00
STEAK FRITES <i>with Maître D' butter or Béarnaise sauce</i>	38.00
BALTHAZAR BURGER	19.00
À CHEVAL	20.00
BALTHAZAR CHEESEBURGER	20.00

Moules Frites 26.00

ASSIETTE
de
FROMAGES
selection of cheeses of the day 18.00
with a glass of Croft Ruby Port 23.75

LE BAR A HÛÎTRES



PLATEAUX DE FRUITS DE MER

LE GRAND
120.00

LE BALTHAZAR
175.00

OYSTERS

Blue Point **half dozen** 23.00
West Coast P/A
Oysters du Jour P/A

SHELLFISH

Little Neck Clams 17.00
Half Crab Mayonnaise 25.00
Half Lobster P/A
King Crab P/A

Shrimp Cocktail 23.00

LES GARNITURES

10.50

POMMES FRITES
SAUTÉED MUSHROOMS
POMME PURÉE
HARICOTS VERTS
SAUTÉED SPINACH
ASPARAGUS

BALTHAZAR CARAFES

- WHITE -

MUSCADET
Clos de la Fine '12
23.00

MACON
Le Lac '13
23.00

- RED -

BEAUJOLAIS-
VILLAGES
Lacarelle '13
23.00

CÔTES-DU-RHONE
Mireio '13
23.00

CHAMPAGNE BY THE GLASS

Taittinger
"Cuvée Prestige" Brut
24.00

Pol Roger
"Cuvée de Réserve" Brut
27.00

Gonet Rosé
Brut Rosé NV
25.00

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.
Our french fries are cooked in peanut oil.*