

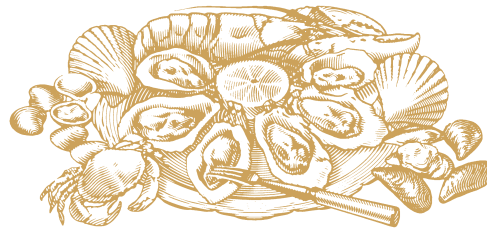
BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINÉE	16.00
MIXED FIELD GREENS <i>in a sherry vinaigrette</i>	14.00
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, ricotta salata and truffle vinaigrette</i>	18.00
ESCARGOTS <i>in garlic butter</i>	20.00
SEAFOOD CEVICHE	22.00
CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i>	19.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	18.00
ROASTED BABY BEETS SALAD <i>with endive, mâche, toasted hazelnuts and Fourme d'Ambert</i>	20.00
STEAK TARTARE* 22.00 / 29.00	
FRISÉE AUX LARDONS* <i>chicory salad with a warm bacon shallot vinaigrette and a soft-poached egg</i>	18.00
SMOKED SALMON <i>with crème fraîche and toasted brioche</i>	21.00

LE BAR A HUÎTRES



PLATEAUX DE FRUITS DE MER	
LE GRAND* 120.00	LE BALTHAZAR* 170.00
OYSTERS*	SHELLFISH
Blue Point* half dozen 24.00	Little Neck Clams* 18.00
West Coast* P/A	Half Crab Mayonnaise 26.00
Oysters du Jour* P/A	Half Lobster P/A
	King Crab P/A

Shrimp Cocktail 24.00

ENTRÉES

PAN-ROASTED ORGANIC SALMON* <i>with citrus glazed endive and sauce Maltaise</i>	38.00
MOULES FRITES	28.00
MACARONI AU GRATIN <i>with bacon</i>	20.00
HOMEMADE SWEET PEA AGNOLOTTI <i>with Maine lobster, ricotta, mint and pea shoots</i>	26.00 / 34.00
STEAK FRITES* <i>with maître d' butter or béarnaise sauce</i>	40.00
DUCK CONFIT <i>with braised red cabbage and figs, frisée and a pistachio aillade</i>	35.00
STEAK AU POIVRE* <i>with spinach and pommes frites</i>	46.00
BEEF STROGANOFF <i>with buttered noodles</i>	26.00
PAN-SEARED SKATE <i>with Savoy cabbage, sherry vinegar sauce, scallions and chives</i>	35.00
"TARTE DU PRINTEMPS" <i>spring greens, caramelized onions, black olives, red cress, shaved fennel and pecorino</i>	26.00
BALTHAZAR BURGER*	21.00
À CHEVAL*	22.00
BALTHAZAR CHEESEBURGER*	22.00
OMELETTE* <i>with pommes frites and fines herbes</i>	20.00
EGGS BENEDICT* <i>poached eggs, Canadian bacon and hollandaise with pommes frites</i>	24.00
EGGS NORWEGIAN* <i>poached eggs with smoked salmon and hollandaise</i>	25.00

SALADES ET SANDWICHES

SALADE NIÇOISE* <i>with fresh seared tuna and marinated tomatoes</i>	30.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit and shaved Parmesan</i>	29.00
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut and lentil salad</i>	30.00
ROAST LAMB SANDWICH <i>with grilled vegetables, arugula and harissa mayonnaise</i>	21.00
TOASTED FRENCH HAM AND GRUYÈRE SANDWICH <i>with sliced tomato on country bread</i>	20.00
CHICKEN CLUB <i>grilled with lettuce, tomato, avocado, bacon and mayonnaise, served with pommes frites</i>	23.00
ROASTED EGGPLANT SANDWICH <i>with peperonata, arugula and shaved Parmesan on rosemary ciabatta bread</i>	18.00

LES GARNITURES 12.50

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 4:30PM
DINNER	Mon-Thu 5:30PM 12:00AM
	Fri-Sat 5:30PM 1:00AM
	Sunday 5:30PM 12:00AM

EXECUTIVE CHEF Dan Silverman

PLATS DU JOUR



MONDAY
COU D'AGNEAU
BRAISE
39.00

TUESDAY
COQUILLES
ST JACQUES
"BARIGOULE"
41.00

WEDNESDAY
SOFT SHELL CRABS
MEUNIÈRE
40.00

THURSDAY
POULET À LA
NORMANDE
32.00

FRIDAY
BOUILLABAISSE
47.00

SATURDAY
BRAISED SHORT RIBS
41.00

SUNDAY
CÔTE DE PORC RÔTI
41.00

Our french fries are cooked in peanut oil.

*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.