

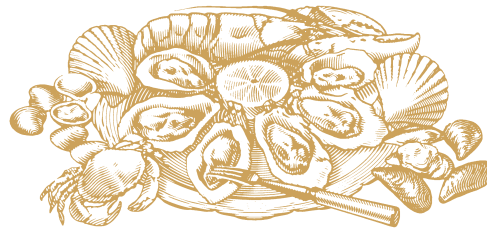
# BALTHAZAR

~ 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 BEET SALAD <i>with haricots verts, mâche, Fourme d'Ambert and walnut vinaigrette</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 HÛÎTRES



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 roasted asparagus and tomato-fennel sauce</i>	38.00
MOULES FRITES	28.00
MACARONI AU GRATIN <i>with bacon</i>	20.00
HOMEMADE LOBSTER AND TOMATO LINGUINE <i>with Maine lobster, slow-roasted tomatoes and basil</i>	26.00 / 34.00
STEAK FRITES* <i>with maître d' butter or béarnaise sauce</i>	40.00
DUCK CONFIT <i>with farro, sweet corn, dried cherries, spiced peach chutney and frisée</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
HEIRLOOM TOMATO AND BURRATA TART <i>with caramelized onions, arugula and basil</i>	26.00
BALTHAZAR BURGER*	21.00
À CHEVAL*	22.00
BALTHAZAR CHEESEBURGER*	22.00
OMELETTE* <i>with fines herbes and pommes frites or salad</i>	20.00
EGGS BENEDICT* <i>poached eggs, Canadian bacon and hollandaise with pommes frites or salad</i>	24.00
EGGS NORWEGIAN* <i>poached eggs with smoked salmon and hollandaise with pommes frites or salad</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

## PLATS DU JOUR



**MONDAY**  
CÔTES D'AGNEAU  
GRILLÉE  
46.00

**TUESDAY**  
COQUILLES  
ST JACQUES  
"BARIGOULE"  
41.00

**WEDNESDAY**  
WILD STRIPED BASS  
AU SAFRAN  
42.00

**THURSDAY**  
POULET À LA  
NORMANDE  
32.00

**FRIDAY**  
BOUILLABAISSE  
47.00

**SATURDAY**  
BRAISED SHORT RIBS  
41.00

**SUNDAY**  
CÔTE DE PORC RÔTI  
41.00

## LES GARNITURES

POMMES FRITES	12.50	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

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.