

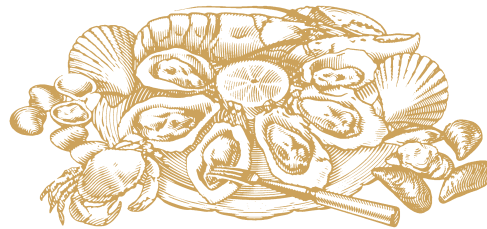
BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

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| 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 HUÎTRES



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| 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

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| PAN-ROASTED ORGANIC SALMON* <i>Brussels sprouts, wild mushrooms, creamy polenta and red wine sauce</i> | 38.00 |
| MOULES FRITES | 28.00 |
| MACARONI AU GRATIN <i>with bacon</i> | 20.00 |
| HOMEMADE LOBSTER AND TOMATO LINGUINE <i>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 braised Savoy cabbage, chestnuts and green apple chutney</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 CHATHAM COD <i>with leeks, Jerusalem artichokes and sauce Américaine</i> | 35.00 |
| "TARTE D'HIVER" <i>winter 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 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

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| 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
GRILLED
MEDITERRANEAN
DORADE
41.00

WEDNESDAY
BACON-WRAPPED
MONKFISH
39.00

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

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| POMMES FRITES | 12.50 | POMME PURÉE |
| HARICOTS VERTS | | SAUTÉED SPINACH |
| SAUTÉED MUSHROOMS | | ASPARAGUS |

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| 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.