

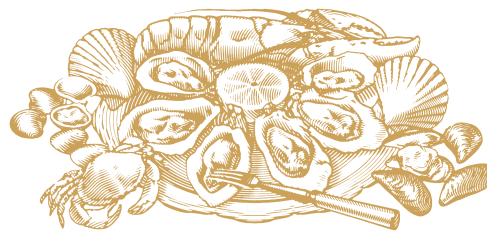
# BALTHAZAR

~ 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>	21.00
MUSHROOM RISOTTO <i>roasted maitake, cremini, and king oyster mushrooms with pancetta, arugula, Gruyère and sherry</i>	24.00 / 32.00
SEAFOOD CEVICHE	22.00
STEAK TARTARE*	22.00 / 30.00
FRISÉE AUX LARDONS* <i>chicory salad with a warm bacon shallot vinaigrette and a soft-poached egg</i>	19.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	19.00
BURRATA SALAD <i>with baby beets, rhubarb, strawberries, cherry tomatoes, radicchio and balsamic</i>	18.00
GRILLED SPANISH OCTOPUS <i>with harissa, black garlic, arugula, tangerine and olives</i>	23.00
CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i>	20.00

## 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*

## 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

## ENTRÉES

BRANZINO PROVENÇAL <i>with roasted fennel, charred eggplant, marble potatoes, Castelvetrano olives, tomato confit and balsamic vinaigrette</i>	36.00
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut and lentil salad</i>	31.00
PAN-ROASTED ORGANIC SALMON* <i>Brussels sprouts, wild mushrooms, creamy polenta and red wine sauce</i>	39.00
PETIT STEAK* <i>with pommes frites, tomato provençal and bordelaise</i>	28.00
MOULES FRITES	28.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit and shaved Parmesan</i>	29.00
BUTTERNUT SQUASH AGNOLOTTI <i>with short rib sugo, celery root, leek, basil and Parmesan</i>	19.00 / 28.00
ROASTED AMISH CHICKEN BREAST <i>with wild mushrooms, pearl onions, cannellini beans and bacon</i>	30.00
STEAK AU POIVRE* <i>with spinach and pommes frites</i>	47.00
SALADE NIÇOISE* <i>with fresh seared tuna and marinated tomatoes</i>	31.00
STEAK FRITES* <i>with maître d' butter or béarnaise sauce</i>	41.00
"TARTE DU PRINTEMPS" <i>spring greens, caramelized onions, black olives, red cress, shaved fennel and pecorino</i>	26.00
DUCK CONFIT À L'ORANGE <i>with buttered leeks, fennel, spinach, kumquat mandarin chutney and sauce à l'orange</i>	35.00
BALTHAZAR BURGER*	22.00
À CHEVAL*	23.00
BALTHAZAR CHEESEBURGER*	23.00

## PLATS POUR DEUX

WHOLE ROASTED FREE-RANGE CHICKEN <i>with pomme purée, roasted sunchoke, apples and baby vegetables, Madeira chicken jus — for two</i>	73.00
CÔTE DE BOEUF* <i>with broccoli rabe, Balthazar onion rings, Lyonnaise potatoes and bordelaise sauce — for two</i>	145.00

## 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
	Mon-Fri	12:00PM	5:00PM
LUNCH DINNER	Mon-Thu	5:00PM	12:00AM
	Friday	5:00PM	1:00AM
	Saturday	5:30PM	1:00AM
	Sunday	5:30PM	12:00AM

EXECUTIVE CHEF *Livio Velardo*

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.