

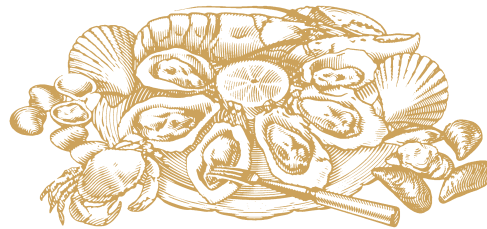
BALTHAZAR

~ 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
WILD MUSHROOM TAGLIATELLE <i>with leeks and aged goat cheese</i>	18.00 / 32.00
CHICORY SALAD <i>with red wine poached pear, blue cheese, candied walnuts</i>	18.00
STEAK TARTARE*	22.00 / 29.00
FRISÉE AUX LARDONS* <i>chicory salad with a warm bacon shallot vinaigrette and a soft-poached egg</i>	19.00
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 sweet corn, fava beans, cherry tomato succotash, and verjus blanc</i>	38.00
MOULES FRITES	28.00
MACARONI AU GRATIN <i>with bacon</i>	21.00
STEAK FRITES* <i>with maître d' butter or béarnaise sauce</i>	40.00
DUCK CONFIT <i>fall fruit compote, red cabbage, and balsamic-ruby port</i>	35.00
STEAK AU POIVRE* <i>with spinach and pommes frites</i>	47.00
BEEF STROGANOFF <i>with buttered noodles</i>	27.00
PETIT STEAK* <i>with pommes frites, tomato provençal, and bordelaise</i>	29.00
BRANZINO PROVENÇAL <i>with roasted fennel, charred eggplant, marble potatoes, Castelvetrano olives, tomato confit, and balsamic vinaigrette</i>	36.00
ROASTED SEASONAL VEGETABLES <i>with dried fruit and quinoa salad, eggplant tahini, and lemon</i>	25.00
BALTHAZAR BURGER*	22.00
À CHEVAL*	23.00
BALTHAZAR CHEESEBURGER*	23.00
OMELETTE* <i>with fines herbes and pommes frites or salad</i>	21.00
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>	31.00
ROAST LAMB SANDWICH <i>with grilled vegetables, arugula, and harissa mayonnaise</i>	22.00
TOASTED FRENCH HAM AND GRUYÈRE SANDWICH <i>with sliced tomato on country bread</i>	21.00
CHICKEN CLUB <i>grilled with lettuce, tomato, avocado, bacon, and mayonnaise, served with pommes frites</i>	24.00
ROASTED EGGPLANT SANDWICH <i>with peperonata, arugula, and shaved Parmesan on rosemary ciabatta bread</i>	19.00

LES GARNITURES 12.50

POMMES FRITES	POMME PURÉE
HARICOTS VERTS	SAUTÉED SPINACH
SAUTÉED MUSHROOMS	ASPARGUS

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 5:00PM
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 Felardo

PLATS DU JOUR



MONDAY
ROAST PORK
39.00

TUESDAY
SEARED SCALLOPS
39.00

WEDNESDAY
MAGRET DE CANARD
AUX ABRICOTS
37.00

THURSDAY
FILET DE FLÉTAN
38.00

FRIDAY
BOUILLABAISSE
47.00

SATURDAY
BRAISED SHORT RIBS
41.00

SUNDAY
VEAL MILANESE
40.00

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.