HORS D’OEUVRES
ONION SOUP GRATINÉE  18.00
MIXED FIELD GREENS in a sherry vinaigrette  15.00
BALTHAZAR SALAD with haricots verts, asparagus, fennel, ricotta salata, and truffle vinaigrette  19.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART  19.00
CHICKEN LIVER AND FOIE GRAS MOUSSE with red wine confit and grilled country bread  21.00
ESCARGOTS in garlic butter  22.00
SMOKED SALMON with crème fraîche and toasted brioche  23.00
CARAMELIZED BANANA TARTINE with Nutella, salted peanuts, and mint on toasted Balthazar boule  14.00
STEAK TARTARE  23.00 / 30.00
CHICORY SALAD with red wine poached pear, blue cheese, candied walnuts  19.00
SEAFOOD CEVICHE  23.00
FRUIT SALAD  14.00

ENTRÉES
SALADE NIÇOISE* with fresh seared tuna and marinated tomatoes  32.00
GRILLED CHICKEN PAILLARD with frisée, tomato confit, and shaved Parmesan  30.00
GRILLED SULLIVAN COUNTY TROUT* over a warm spinach walnut, and lentil salad  33.00
ROASTED SALMON* with cranberry beans, escarole, Meyer lemon  39.00
MACARONI AU GRATIN with bacon  22.00
PETIT STEAK* with pommes frites, tomato provencal, and bordelaise  29.00
SOUR CREAM HAZELNUT WAFFLES with warm berries  22.00
WILD MUSHROOM TAGLIATELLE with leeks and aged goat cheese  21.00 / 32.00
APPLE CINNAMON PANCAKES with maple syrup  21.00
BRIOCHÉ FRENCH TOAST* with smoked bacon and fresh fruit  23.00
STEAK FRITES* with maitre d’ butter or béarnaise sauce  41.00
BEEF STROGANOFF with buttered noodles  28.00
MOULES FRITES  30.00
TOASTED FRENCH HAM AND GRUYÈRE SANDWICH with aïoli and arugula  21.00
BALTHAZAR BURGER* À CHEVAL*  24.00
BALTHAZAR CHEESEBURGER*  25.00

LES ŒUFFS*
EGGS FLORENTINE* poached eggs with spinach, artichoke hearts, bechamel sauce, and Parmesan  26.00
EGGS BENEDICT* poached eggs, Canadian bacon, and hollandaise with homefries or salad  28.00
EGGS MEURETTE* poached eggs in a red wine sauce with mushrooms and bacon lardons  27.00
Ratatouille Omelette*  22.00
AVOCADO AND POACHED EGGS ON TOAST* with tomato-jalapeño salsa  24.00
CORNE BEEF HASH AND EGGS*  23.00
EGGS NORWEGIAN* poached eggs with smoked salmon and hollandaise with homefries or salad  30.00
SCRAMBLED EGGS IN PUFF PASTRY with wild mushrooms and asparagus  29.00
EGGS ANY STYLE*  21.00

Pâtisserie
PAIN AU CHOCOLAT  4.75
TARTINE  4.50
BRIOCHÉ  4.75
MONKEY BREAD  3.75
CROISSANT AUX AMANDES  4.75
VEGAN MUFFIN  4.50
SOSE  3.25
CINNAMON BUN  4.50
STICKY BUN  3.00

LE BAR À HUITRES
LE GRAND*  125.00
OYSTERS*
Blue Point® half dozen 25.00
West Coast* P/A
Oysters du Jour* P/A
LE BALTHAZAR*  175.00
SHELLFISH
Little Neck Clams*  18.00
Half Clam Mayonnaise  26.00
Half Lobster P/A
King Crab P/A
SHRIMP COCKTAIL  24.00

LES GARNITURES
POMMES FRITES  13.00
HARICOTS VERTS  13.00
SAUTÉED SPINACH  13.00
ASPARAGUS  13.00
SAUTÉED MUSHROOMS  13.00

EXECUTIVE CHEF Livio Velardo

Hangover Drinks $17
RAMOS FIZZ*
Gin, Lemon and Lime Juice, Milk and Egg White
OYSTER MARY*
Vodka, Clamato Juice, Tabasco and Lemon Juice
CHAMPAGNE PICK ME UP
Champagne, Cognac, Orange Juice and Grenadine
KIR ROSE
Rosé, Grapefruit Liqueur and Gin
POMGRANATE & BLUEBERRY SPRITZ
Pomegranate Liqueur, Vodka, Perrier Sparkling Water and Blueberries

Le Panier 24.00
a basket of freshly baked breads and pastries from our bakery