

BALTHAZAR

RESTAURANT

AFTER HOURS

FRIDAY and SATURDAY 12:00 AM—1:00 AM SUNDAY 11:00 PM—12:00 AM

APPETIZERS

ONION SOUP GRATINÉE	18.00
MIXED FIELD GREENS <i>in a sherry vinaigrette</i>	15.00
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, ricotta salata, and truffle vinaigrette</i>	19.00
ESCARGOTS <i>with garlic butter</i>	22.00
CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i>	21.00
SEAFOOD CEVICHE	23.00
STEAK TARTARE*	23.00 / 30.00
FRISÉE AUX LARDONS* <i>chicory salad with a warm bacon shallot vinaigrette and a soft-poached egg</i>	20.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	19.00

SALADS AND SANDWICHES

SALADE NIÇOISE* <i>with fresh seared tuna and marinated tomatoes</i> ..	32.00
CHICORY SALAD <i>with red wine poached pear, blue cheese, and candied walnuts</i>	19.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit, and shaved Parmesan</i>	30.00
FRENCH HAM AND GRUYÈRE SANDWICH <i>with sliced tomato on country bread</i>	21.00
GRILLED CHICKEN CLUB <i>with lettuce, tomato, avocado, bacon, and mayonnaise, served with pommes frites</i>	24.00

ENTRÉES

MACARONI AU GRATIN <i>with bacon</i>	22.00
WILD MUSHROOM TAGLIATELLE <i>with leeks and aged goat cheese</i>	21.00 / 32.00
STEAK FRITES* <i>with maître d' butter or béarnaise sauce</i>	41.00
STEAK AU POIVRE* <i>with spinach and pommes frites</i>	52.00
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut, and lentil salad</i>	33.00
OMELETTE* <i>with pommes frites and fines herbes or cheese</i>	22.00
BALTHAZAR BURGER*	24.00
À CHEVAL*	25.00
BALTHAZAR CHEESEBURGER*	25.00

Moules Frites 30.00

LE BAR A HUÎTRES

PLATEAUX DE FRUITS DE MER

LE GRAND* 125.00 LE BALTHAZAR* 175.00

OYSTERS

Blue Point*	half dozen	25.00
West Coast*		P/A
Oysters du Jour*		P/A

SHELLFISH

Little Neck Clams*	18.00
Half Crab Mayonnaise	26.00
Half Lobster	P/A
King Crab	P/A

Shrimp Cocktail 24.00

*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. Our french fries are cooked in peanut oil.