

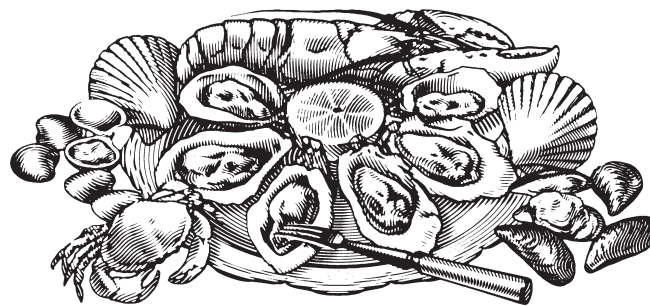
BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINÉE	19.00
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, avocado, ricotta salata, truffle vinaigrette</i>	20.00
HAMACHI CRUDO <i>with cucumbers, pickles, chili oil, and a citrus-herb dressing</i>	22.00
BIBB LETTUCE SALAD <i>with shallots, chives, and Dijon vinaigrette</i>	18.00
ESCARGOTS <i>in garlic butter</i>	23.00
COUNTRY PÂTÉ <i>with Armagnac prunes, pistachios, pickled mustard seeds, and sourdough bread</i>	21.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	21.00
ROASTED BEETS SALAD <i>with apples, mache, pickled shallots, Fourme d'Ambert, and a horseradish vinaigrette</i>	19.00
STEAK TARTARE* 23.00 / 29.00	
SMOKED SALMON <i>with crème fraîche and toasted brioche</i>	23.00

LE BAR A HÛÎTRES



PLATEAUX DE FRUITS DE MER
LE GRAND* 135.00 **LE BALTHAZAR*** 185.00

OYSTERS*

Island Creek* half dozen	27.00
West Coast*	P/A
Oysters du Jour*	P/A

SHELLFISH

Little Neck Clams*	20.00
Half Crab Mayonnaise	32.00
Half Lobster	P/A

Shrimp Cocktail 25.00*

Seafood Ceviche 25.00*

SALADES, ŒUFS ET SANDWICHES

SALADE NIÇOISE* <i>with fresh seared tuna and marinated tomatoes</i>	33.00
FRISÉE AUX LARDONS* <i>chicory salad with a warm bacon shallot vinaigrette and a soft-poached egg</i>	24.00
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut, and lentil salad</i>	35.00
OMELETTE* <i>with fines herbes and pommes frites or salad</i>	24.00
EGGS BENEDICT* <i>poached eggs, Canadian bacon, and hollandaise with pommes frites or salad</i>	27.00
EGGS NORWEGIAN* <i>poached eggs with smoked salmon and hollandaise with pommes frites or salad</i>	30.00
ROAST LAMB SANDWICH <i>with grilled vegetables, arugula, and harissa mayonnaise</i>	24.00
TOASTED FRENCH HAM AND GRUYÈRE SANDWICH <i>with sliced tomato on country bread</i>	23.00
CHICKEN CLUB <i>grilled with lettuce, tomato, avocado, bacon, and mayonnaise, served with pommes frites</i>	27.00

ENTRÉES

PAN-SEARED HALIBUT* <i>with grilled asparagus, oven-dried tomato, olives, and a saffron sauce</i>	36.00
MOULES FRITES	32.00
MACARONI AU GRATIN <i>French ham and truffle, sauce Mornay</i>	24.00
STEAK FRITES* <i>with maître d' butter or béarnaise sauce</i>	42.00
HOUSE-MADE CAVATELLI <i>with white Bolognese and pecorino</i>	28.00
ROASTED CHICKEN BREAST GRAND-MÈRE <i>with smoked bacon, pearl onions, shitake, crispy spaetzle</i>	34.00
MUSHROOM RAVIOLI <i>with black truffle butter</i>	26.00
BALTHAZAR BURGER* / CHEESEBURGER*	27.00 / 28.00
NY STRIP STEAK "AU POIVRE"* <i>with spinach and pommes frites</i>	52.00
GRILLED CHICKEN PAILLARD <i>with frisée, tomato confit, and shaved Parmesan</i>	30.00

PLAT DU JOUR
FRIDAY
 BOUILLABAISSE
 47.00

LES GARNITURES 13.00

POMMES FRITES	SAUTÉED SPINACH
SAUTÉED MUSHROOMS	HARICOTS VERTS
MIXED FIELD GREENS	POMME PURÉE

BREAKFAST	Mon-Fri	7:30AM	11:00AM
BRUNCH	Sat-Sun	9:00AM	4:00PM
LUNCH	Mon-Fri	11:30AM	4:30PM
DINNER	Mon-Sun	5:00PM	10:00PM

EXECUTIVE CHEF *Laurent Kalkotour*

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.*