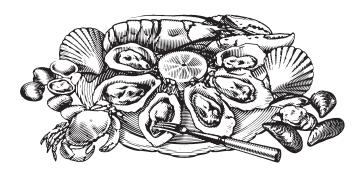


HORS D'ŒUVRES

ONION SOUP GRATINÉE	21.00
BALTHAZAR SALAD with haricots verts, asparagus, fennel, avocado, ricotta salata, truffle vinaigrette	23.00
BIGEYE TUNA CRUDO with caviar, toasted sesame seeds, fennel, and a soy-sesame dressing	30.00
BIBB LETTUCE SALAD with shallots, chives, and Dijon vinaigrette	20.00
ESCARGOTS in garlic butter	25.00
DUCK LIVER MOUSSE with poached rhubarb, honey gelée, toasted baguette	29.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	23.00
ENDIVE SALAD with roasted beets, apples, toasted hazelnuts, crunchy quinoa, and white wine dressing	29.00
STEAK TARTARE* 25.	00 /31.00
SMOKED SALMON with crème fraîche and toasted brioche	24.00

LE BAR A HUÎTRES



PLATEAUX DE FRUITS DE MER

LE GRAND*

LE BALTHAZAR*

OYSTERS*

Island Creek* half dozen 28.00
West Coast* P/A
Oysters du Jour* P/A

SHELLFISH

Little Neck Clams* 23.00
Half Crab Mayonnaise 32.00
Half Lobster P/A

Shrimp Cocktail* 27.00

Seafood Ceviche* 27.00

SALADES, ŒUFS ET SANDWICHES

SALADE NIÇOISE* fresh seared tuna, arugula, French beans, and marinated tomatoes	36.00	
FRISÉE AUX LARDONS* chicory salad with a warm bacon shallot vinaigrette and a soft-poached egg	24.00	
GRILLED SULLIVAN COUNTY TROUT over a warm spinach, walnut, and lentil salad	37.00	
OMELETTE* with fines herbes and pommes frites or salad	24.00	
EGGS BENEDICT* poached eggs, Canadian bacon, and hollandaise with pommes frites or salad	28.00	
EGGS NORWEGIAN* poached eggs with smoked salmon and hollandaise with pommes frites or salad	31.00	
PORCHETTA SANDWICH with arugula, roasted peppers, cherry pepper aioli	26.00	
TOASTED FRENCH HAM AND GRUYÈRE SANDWICH with sliced tomato on country bread	25.00	
$\textbf{CHICKEN CLUB} \textit{ grilled with lettuce, tomato, avocado, bacon, and mayonnaise, served \textit{ with pommes frites} \\$	28.00	
ENTRÉES		
DOVER SOLE* with fingerling potatoes and Grenobloise	45.00	
MOULES FRITES	34.00	
PETIT STEAK* with pommes frites, tomatoes Provençal, and Bordelaise	37.00	
MACARONI AU GRATIN French ham and truffle, sauce Mornay	24.00	
STEAK FRITES* maître d' butter or béarnaise sauce	46.00	
ROASTED CHICKEN BREAST GRAND-MÈRE with smoked bacon, pearl onions, shiitake, crispy spa	vetzle 36.00	
BUTTERNUT SQUASH RAVIOLI with toasted pumpkin seeds, sage brown butter, and Parmesan	31.00	
BALTHAZAR BURGER* / CHEESEBURGER*		
BALTHAZAR BURGER / CHEESEBURGER	28.00 / 29.00	

PLAT DU JOUR FRIDAY BOUILLABAISSE 49.00

LES GARNITURES 14.00

GRILLED CHICKEN PAILLARD with frisée, tomato confit, and shaved Parmesan

POMMES FRITES SAUTÉED SPINACH SAUTÉED MUSHROOMS HARICOTS VERTS MIXED FIELD GREENS POMME PURÉE PLAT DU JOUR SATURDAY DUCK SHEPHERD'S PIE

31.00

Our french fries are cooked in peanut oi

*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
* kindly refrain from using cellular phones when dining at Balthazar except for occasional and necessary short conversations *