

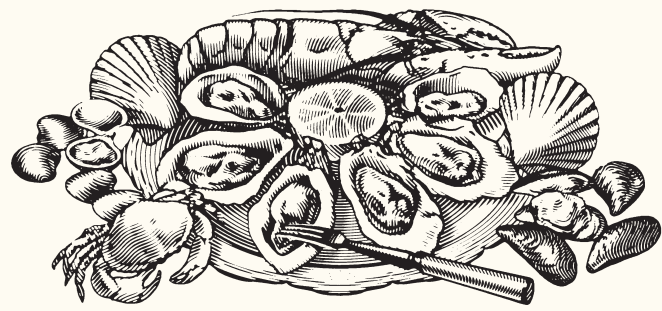
BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINÉE	21
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, avocado, ricotta salata, truffle vinaigrette</i>	23
CRAB REMOULADE <i>with celery, green apple, pickled fennel, and celery root purée</i>	33
BIBB LETTUCE SALAD <i>with shallots, chives, and Dijon vinaigrette</i>	20
ESCARGOTS <i>in garlic butter</i>	25
FOIE GRAS TERRINE <i>with red wine poached pears, shallot jam, and muscat jelly</i>	32
WARM GOAT CHEESE AND CARAMELIZED ONION TART	23
BEET SALAD <i>with feta cheese, walnuts, Parmesan crisps, whole grain mustard and balsamic vinaigrette</i>	26
STEAK TARTARE*	25 / 31
SMOKED SALMON <i>with crème fraîche and toasted brioche</i>	24

LE BAR A HÛÎTRES



PLATEAUX DE FRUITS DE MER

LE GRAND* 145 LE BALTHAZAR* 195

À LA CARTE

OYSTERS*

East Coast*	half dozen	32
West Coast*		32
Sampler*		30

SHELLFISH

Half Crab Mayonnaise	32
Half Lobster	35
Little Neck Clams*	23

Shrimp Cocktail* 28

Seafood Ceviche* 28

SALADES, ŒUFS ET SANDWICHES

SALADE NIÇOISE* <i>fresh seared tuna, arugula, French beans, and marinated tomatoes</i>	36
FRISÉE AUX LARDONS* <i>chicory salad with a warm bacon shallot vinaigrette and a soft-poached egg</i>	24
GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut, and lentil salad</i>	37
OMELETTE* <i>with fines herbes and pommes frites or salad</i>	24
EGGS BENEDICT* <i>poached eggs, Canadian bacon, and hollandaise with pommes frites or salad</i>	28
EGGS NORWEGIAN* <i>poached eggs with smoked salmon and hollandaise with pommes frites or salad</i>	31
LAMB SANDWICH <i>with roasted zucchini, peppers, and gremolata sauce</i>	26
TOASTED FRENCH HAM AND GRUYÈRE SANDWICH <i>with sliced tomato on country bread</i>	25
CHICKEN CLUB <i>grilled with lettuce, tomato, avocado, bacon, and mayonnaise, served with pommes frites</i>	28

ENTRÉES

ROASTED KING SALMON* <i>with autumn vegetables and whole grain mustard sauce</i>	43
MOULES FRITES	34
MACARONI AU GRATIN <i>French ham and truffle, sauce Mornay</i>	24
STEAK FRITES* <i>mâitre d' butter or Béarnaise sauce</i>	48
RICOTTA SPINACH AGNOLOTTI <i>with sweet peas, asparagus, pine nuts, and lemon brown butter</i>	34
MARINATED GRILLED CHICKEN <i>with chimichurri, rosemary aioli, and pommes frites</i>	36
BEEF STROGANOFF <i>with buttered noodles</i>	37
BALTHAZAR BURGER* / CHEESEBURGER*	29 / 30
NY STRIP STEAK "AU POIVRE"* <i>with spinach and pommes frites</i>	59
CHICKEN PAILLARD <i>with with frisée, tomato confit, and shaved Parmesan</i>	33

PLAT DU JOUR

FRIDAY
BOUILLABAISSE
49
SATURDAY
BEEF BOURGUIGNON
51
SUNDAY
LOBSTER FRITES
57

LES GARNITURES 14

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

EXECUTIVE CHEF *Jean-Christophe Guiony*

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.*

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