

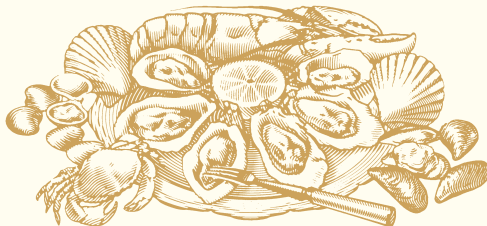
HORS D'ŒUVRES

|                                                                                                             |         |
|-------------------------------------------------------------------------------------------------------------|---------|
| ONION SOUP GRATINÉE                                                                                         | 23      |
| BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, avocado, ricotta salata, truffle vinaigrette</i> | 24      |
| ESCARGOTS <i>in garlic butter</i>                                                                           | 26      |
| BIBB LETTUCE SALAD <i>with croutons, chervil, Champagne tarragon vinaigrette</i>                            | 22      |
| SALMON CRUDO* <i>with citrus miso cream, crispy quinoa, chili and ponzu dressing</i>                        | 33      |
| STEAK TARTARE*                                                                                              | 26 / 35 |
| FRISÉE AUX LARDONS* <i>chicory salad with a warm bacon shallot vinaigrette and a soft-poached egg</i>       | 27      |
| WARM GOAT CHEESE AND CARAMELIZED ONION TART                                                                 | 24      |
| ASPARAGUS VICHYSOISE <i>with goat cheese mousse and multigrain croutons</i>                                 | 26      |
| CHICKEN LIVER MOUSSE <i>with Ruby Port, crispy onion, mixed greens, and grilled baguette</i>                | 28      |

Shrimp Cocktail\* 28

Seafood Ceviche\* 28

LE BAR A HUÎTRES



PLATEAUX DE FRUITS DE MER

|           |               |
|-----------|---------------|
| LE GRAND* | LE BALTHAZAR* |
| 145       | 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 |

ENTRÉES

|                                                                                                                         |         |
|-------------------------------------------------------------------------------------------------------------------------|---------|
| SEARED SALMON <i>with broccolini and toasted hazelnuts, whole grain mustard sauce</i>                                   | 46      |
| GRILLED SULLIVAN COUNTY TROUT <i>over a warm spinach, walnut, and lentil salad</i>                                      | 39      |
| ATLANTIC HALIBUT <i>with crushed potatoes, kalamata olives, fresh tomato, sweet &amp; sour shallot, toasted almonds</i> | 48      |
| SWEET PEA RAVIOLI <i>with toasted pistachios, radish, and a brown butter mint sauce</i>                                 | 38      |
| PESTO CASARECCE <i>with shrimp, cherry tomatoes, and basil</i>                                                          | 45      |
| ROASTED CHICKEN "MARSALA" <i>with wild mushrooms and roasted potato millefeuille</i>                                    | 38      |
| NY STRIP STEAK "AU POIVRE"* <i>with spinach and pommes frites</i>                                                       | 63      |
| STEAK FRITES* <i>maître d' butter</i>                                                                                   | 49      |
| MOULES FRITES                                                                                                           | 38      |
| PETIT STEAK* <i>with Béarnaise sauce and pommes frites</i>                                                              | 39      |
| PARMESAN RISOTTO <i>with lemon ricotta and fava beans</i>                                                               | 34      |
| CHICKEN PAILLARD <i>with frisée, tomato confit, and shaved Parmesan</i>                                                 | 36      |
| BEEF SHORT RIB <i>with creamy polenta, smoked bacon, tomato, and mushrooms</i>                                          | 43      |
| DUCK À L'ORANGE <i>with wild rice, orange segments, candied orange, duck jus</i>                                        | 49      |
| CHEF'S BURGER* / CHEESEBURGER* <i>with caramelized onions, oven-dried tomato, and rosemary aioli</i>                    | 32 / 33 |
| BALTHAZAR BURGER* / CHEESEBURGER*                                                                                       | 31 / 32 |

PLATS POUR DEUX

|                                                                                                                                 |     |
|---------------------------------------------------------------------------------------------------------------------------------|-----|
| WHOLE FREE-RANGE CHICKEN <i>with Cipollini onions, smoked bacon, king trumpet mushrooms, spinach, and pomme purée — for two</i> | 87  |
| CÔTE DE BOEUF* <i>with Balthazar onion rings and Bordelaise sauce — for two</i>                                                 | 178 |

LES GARNITURES 14

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

EXECUTIVE CHEF Jean-Christophe Guiony

PLATS DU JOUR



FRIDAY  
BOUILLABAISSÉ  
49

SATURDAY  
BEEF BOURGUIGNON  
51

SUNDAY  
LOBSTER FRITES  
59

AMUSE-BOUCHE  
16

GOUGÈRES (6 pcs)

CROQUETTE (5 pcs)  
*crispy rice with French ham, Gruyère cheese, and herb aioli*

OYSTERS  
ROCKEFELLER (4 pcs)  
*spinach, bacon, and breadcrumbs*

Our french fries are cooked in peanut oil.

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

\*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.