

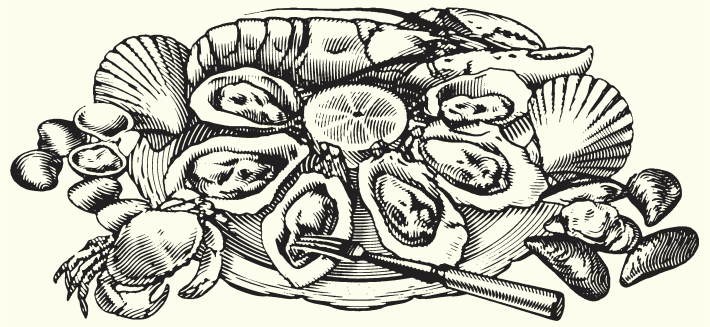
# BALTHAZAR

~ RESTAURANT ~

## HORS D'ŒUVRES

ONION SOUP GRATINEE	11.00
MIXED FIELD GREENS <i>in a sherry vinaigrette</i>	10.00
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, ricotta salata and truffle vinaigrette</i>	14.00
ESCARGOTS <i>in garlic butter</i>	14.00
RISOTTO <i>with asparagus, mushrooms, pancetta and sage</i>	14.00/21.00
BRANDADE DE MORUE	11.00
SEAFOOD CEVICHE	15.00
STEAK TARTARE	15.00/24.00
FRISEE AUX LARDONS <i>chicory salad with a warm bacon shallot vinaigrette and a soft poached egg</i>	15.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	12.00
ROASTED BEET SALAD <i>with leeks, haricots verts, walnuts and fourme d'Ambert</i>	13.00
SPINACH AND RICOTTA RAVIOLI <i>with thyme, butter and Parmesan</i>	12.00/18.00
CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i>	14.00
GRILLED SARDINES "TATRINE" <i>on toasted country bread with sweet onions, niçoise olives and arugula</i>	12.00

## LE BAR A HUÎTRES



### PLATEAUX DE FRUITS DE MER

<b>LE GRAND</b>	<b>LE BALTHAZAR</b>
65.00	110.00

<b>OYSTERS</b>		<b>SHELLFISH</b>	
Malpeque	1/2 dozen 19.00	Little Neck Clams	11.00
West Coast	P/A	1/2 Crab Mayonnaise	19.50
Oysters du Jour	P/A	1/2 Lobster	21.00

Shrimp Cocktail 15.00

## ENTREES

SAUTEED SKATE <i>with broccoli rabe, piquillo peppers, pine nuts, raisins and parsley</i>	23.00
GRILLED BROOK TROUT <i>over a warm spinach, walnut and lentil salad</i>	22.00
GRILLED BRANZINI <i>with crushed potatoes, fennel, preserved lemon and olives</i>	24.00
SEARED ORGANIC SALMON <i>with fava beans, spring onions, tomatoes and rosemary</i>	27.00
ROASTED HALIBUT <i>with white asparagus, baby carrots, snap peas and mushrooms</i>	26.00
MOULES FRITES	21.00
LAMB TENDERLOINS <i>with merquez, roasted peppers, zucchini, eggplant and cous cous</i>	28.00
SPAGHETTI <i>with shrimp, broccoli rabe, artichokes and tomato</i>	22.00
CHICKEN RIESLING <i>with pearl onions, white mushrooms and crispy spätzle</i>	26.00
DUCK SHEPHERD'S PIE	20.00
STEAK AU POIVRE <i>with pommes frites and spinach</i>	38.00
SALADE NICOISE <i>with fresh seared tuna</i>	20.50
PORK MILANESE <i>with meschun salad, red onion confit, cherry tomatoes and artichokes</i>	25.00
STEAK FRITES <i>with maître d' butter or béarnaise sauce</i>	30.50
WARM GOAT CHEESE AND GRILLED VEGETABLE SALAD	17.00
DUCK CONFIT <i>with crispy potatoes, wild mushrooms and frisée salad</i>	24.00
BALTHAZAR BAR STEAK <i>with pommes frites and maître d' butter or béarnaise sauce</i>	23.50
GRILLED CHICKEN PAILLARD <i>with frisée salad, roasted tomato and Parmesan</i>	20.00
HAMBURGER 15.00 — CHEESEBURGER 16.00	

## PLATS POUR DEUX

WHOLE ROAST FREE-RANGE CHICKEN <i>with garlic mashed potatoes and seasonal vegetables — for two</i>	55.00
SALT CRUSTED WHOLE FISH <i>with haricots verts, boiled potatoes and a beurre fondue with fine herbs — for two</i>	P/A
COTE DE BOEUF <i>with haricots verts and Balthazar onion rings — for two</i>	84.00

**ASSIETTE DE FROMAGES**  
Selection of cheeses of the day 17.00  
with a glass of Warre's Warrior Port 22.75



### - MONDAY -

NAVARIN D'AGNEAU  
27.00

### - TUESDAY -

SOFT SHELL CRABS  
ALMONDINE  
P/A

### - WEDNESDAY -

PAPILLOTE OF SOLE  
28.00

### - THURSDAY -

HERITAGE FARMS  
PORK CHOP  
28.00

### - FRIDAY -

BOUILLABAISSE  
28.00

### - SATURDAY -

BRAISED SHORT RIBS  
32.00

### - SUNDAY -

LAPIN A LA MOUTARDE  
28.00

PLEASE REFRAIN FROM SMOKING

20% gratuity added to parties of 6 or more

BREAKFAST	Mon-Fri	7:30AM 11:30AM
	Sat-Sun	8:00AM 10:00AM
BRUNCH	Sat-Sun	10:00AM 4:00PM
LUNCH	Mon-Fri	12:00PM 3:00PM
	Mon-Thu	6:00PM 12:00AM
DINNER	Fri-Sat	6:00PM 1:00AM
	Sunday	5:30PM 12:00AM

**CHEFS DE CUISINE**  
Riad Nasr & Lee Hanson