

Le Bilboquet

Salads

<i>Bibb Lettuce, chives, lemon Dijon vinaigrette</i>	11
<i>Grilled Romaine, parmesan, lemon-anchovy vinaigrette</i>	14
<i>Asparagus Mimosa, poached asparagus, lemon mustard vinaigrette, shaved eggs</i>	16
<i>Baby Beet, homemade ricotta cheese, watercress, honey pistachio dressing</i>	15
<i>Lentil Salad, bacon, roasted rainbow carrots, balsamic vinaigrette</i>	15
<i>Endive & Roquefort, walnuts, dijonnaise</i>	16
<i>Crab & Avocado, wonton chips, pepper tomato coulis</i>	20
<i>Warm Goat Cheese Salad, roasted pear, arugula, frisee, walnuts, dijonnaise</i>	15

Appetizers

<i>Soup of the Day</i>	12
<i>*Salmon Tartare, lemon, horseradish, watercress, radish</i>	18
<i>*Beef Carpaccio, arugula, citrus shallot vinaigrette, parmesan, baguette chips</i>	16
<i>*Smoked Salmon, capers, red onions, crème fraiche, toast points</i>	18
<i>*Tuna Tartare, sesame seeds, cucumbers, sesame dressing</i>	22
<i>Mushroom Risotto</i>	16
<i>Foie Gras, fig jam & brioche</i>	25
<i>Escargots, garlic herb butter</i>	16
<i>Country Pâté</i>	15
<i>*Steak Tartare Texas grass fed filet, French fries</i>	17/28
<i>Moules Frites, mariniere or saffron</i>	16/24

**Whenever possible, we use seasonal, locally sourced, organic ingredients to support Texas farmers.*

Products go from farm-to-table.

**Consuming raw or undercooked meat or fish may cause food borne illness. Please notify us of any food allergies.*

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Fish

Branzino	36
<i>Pan seared Mediterranean Sea bass with mixed vegetables</i>	
Halibut	35
<i>Pan seared halibut, sautéed mushrooms, snap peas, mint pesto sauce</i>	
Diver Scallops	35
<i>Braised endives & fennel, orange citrus sauce, caviar</i>	
* Grilled Salmon	34
<i>Leek pommes purée, broccolini, smoked tomato butter</i>	
Dover Sole	m/p
<i>Pan seared wild caught dover sole, mixed vegetables, lemon butter</i>	
Lobster Capellini	35
<i>Homemade angel hair pasta with lobster</i>	
Bouillabaise	36
<i>Shrimp, Lobster, Halibut, Scallops, Mussels, Little Neck Clams</i>	

Meat

* Texas Ribeye	45
<i>Texas grass fed Akaushi ribeye, garlic maître'd butter, French fries</i>	
* Filet au Poivre	44
<i>Grass fed Texas filet mignon, peppercorn sauce, French fries</i>	
Veal Scallopini	36
<i>Sautéed spinach, pommes purée, lemon Butter sauce</i>	
Cajun Chicken	29
<i>Windy Meadows Chicken, cajun spices, beurre blanc, French fries</i>	
* Bone-In Pork Chop	38
<i>10 oz Duroc, roasted apples with cinnamon, sautéed radicchio, red wine demi</i>	
* Roasted Wagyu Short Rib	34
<i>Celery root purée, red wine mushroom demi, roasted pearl onions</i>	
Duck Confit a l'Orange	34
<i>Sweet potatoes, sautéed spinach, a l'orange</i>	

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