

# Le Bilboquet Lunch

## Appetizers:

*Soup of the Day* 11

*Crab and Avocado Salad* 20

*Endive Roquefort Salad* 16

*\*Smoked Salmon* 20

*Baby Beet Salad* 15

*\*Tuna Tartare* 22

*\*Salmon Tartare* 18

*Escargot* 16

*Warm Goat Cheese Salad* 15

*Moules Frites (Mariniere or Saffron)* 16/24

## Entrées:

*Cobb Salad* 17

*Chicken Paillard* 21

*Grilled Romaine Salad* 13

(Add Chicken 20/ Add Salmon 28)

*\*Steak Tartar* 17/28

*Grilled Shrimp Salad* 25

Bibb Lettuce, Watercress, Heirloom Tomato, Avocado, Red Onion, Cabbage, Fennel, Lemon Dijon Vinaigrette

*Cajun Chicken Lunch* 21

*Veal Scaloppini* 33

*\*Hanger Steak* 22

Shallots, Red Wine Demi, Celery Root Puree

*\*Steak Tartar* 15/25

*Lobster Salad* 34

Lobster, Mango, Tabbouleh Salad, Tomato Coulis

*Trout Almandine* 32

Pan Seared Almond Crusted Trout, Haricot Verts, Lemon Butter

*Lobster Pasta* 33

*\*Poached Salmon* 25

Cold Poached Salmon, Cucumber Salad, Tabbouleh, Dill Sauce

*\*Burger et Frites* 18

Akaushi Beef, Caramelized Onions, Heirloom Tomatoes, Bibb Lettuce, Cheddar or Gruyere Cheese, Crispy Bacon, Fries

*Salmon Burger* 20

House Made Salmon Patty, Mustard Greens, Pickled Onions, Avocado, Lemon-Horseradish Aioli, Citrus Frites

*Fish of the Day* M/P

*Add Salmon 15 Add Chicken 8 House Salad 6 Mixed Vegetables 10 Spinach 8 Mushrooms 8 Truffle Fries 10*

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