

Bilboquet Lunch

Appetizers:

<i>Soup of the Day</i>	12
<i>Crab & Avocado Salad</i>	20
<i>Endive Roquefort Salad</i>	16
<i>*Smoked Salmon</i>	20
<i>Baby Beet Salad</i>	15

Texas Watermelon, goat cheese, watercress, honey-pistachio vinaigrette

<i>*Tuna Tartare</i>	22
<i>*Salmon Tartare</i>	18
<i>Escargot</i>	16
<i>Moule Frites (Marinière or Saffron)</i>	16/24)

Entrées:

Greek Salad 18

Texas watermelon, feta, tomatoes, mint, cucumber, red onions, Kalamata olives, house Greek dressing

Cobb Salad 17

Bacon, avocado, egg, chicken, blue cheese, tomatoes, green onion, red wine vinaigrette

Warm Goat Cheese Salad 15

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

** Lobster Salad* 38

Lobster, Mango, Tabbouleh Salad, Tomato Coulis

Trout Almandine 32

Pan Seared Almond Crusted Trout, Haricot Verts, Lemon Butter

Lobster Pasta 38

**Poached Salmon* 25

Cold Poached Salmon, Cucumber Salad, Tabbouleh, Dill Sauce

**Burger et Frites* 18

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

Salmon Burger 18

House Made Salmon Patty, Arugula, Pickled Onions, Avocado, Dijon Aioli, Citrus Frites

Fish of the Day M/P

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

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