

Bilboquet Lunch

Appetizers:

Soup of the Day	12
Crab & Avocado Salad	20
Endive Roquefort Salad	16
*Smoked Salmon	20
Baby Beet Salad	15
<i>House made ricotta, honey, Pistachio, petit green</i>	
*Tuna Tartare	22
*Salmon Tartare	18
Escargot	16
Moule Frites (Marinière or Safran)	16/24

Entrées :

Cobb Salad	17
<i>Bacon, avocado, egg, chicken, blue cheese, tomatoes, green onion, red wine vinaigrette</i>	
Warm Goat Cheese Salad	15
Chicken Paillard	22
Grilled Romaine Salad	13
<i>(Add Chicken 20 / Add Salmon 28)</i>	
*Steak Tartar	17/28
Grilled Shrimp Salad	25
<i>Bibb Lettuce, Watercress, Heirloom Tomato, Avocado, Red Onion, Cabbage, Fennel, Lemon Dijon Vinaigrette</i>	
Cajun Chicken Lunch	21
Veal Scaloppini	33
*Hanger Steak	22
<i>Shallots, Red Wine Demi, Celery Root Puree</i>	
* Lobster Salad	38
<i>Lobster, Mango, Tabbouleh Salad, Tomato Coulis</i>	
Trout Almandine	32
<i>Pan Seared Almond Crusted Trout, Haricot Verts, Lemon Butter</i>	
Lobster Pasta	38
*Poached Salmon	25
<i>Cold Poached Salmon, Cucumber Salad, Tabbouleh, Dill Sauce</i>	
*Burger et Frites	18
<i>Akaushi Beef, Caramelized Onions, Heirloom Tomatoes, Bibb Lettuce, Gruyere or Cheddar Cheese, Crispy Bacon, Fries</i>	
Salmon Burger	18
<i>House Made Salmon Patty, Arugula, Pickled Onions, Avocado, Dijon Aioli, Citrus Frites</i>	
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.