

Le Bilboquet

Salads

<i>Bibb Lettuce</i> chives, lemon-dijonnaise	11
<i>Grilled Romaine</i> parmesan, lemon-anchovy vinaigrette	14
<i>White Asparagus Mimosa</i> poached asparagus, shaved egg, lemon-dijonnaise	16
<i>Baby Beet</i> watermelon, goat cheese crumbles, watercress, honey-pistachio	15
<i>Lentil Salad</i> bacon, roasted rainbow carrots, mint, balsamic vinaigrette	15
<i>Endive & Roquefort</i> walnuts, lemon-dijonnaise	16
<i>Crab & Avocado</i> wonton chips, roasted tomato coulis	20
<i>Warm Goat Cheese Salad</i> pear, arugula, frisee, walnuts, lemon-dijonnaise	15
<i>Tomato & Mozzarella</i> heirloom tomatoes, basil, olive oil	16

Appetizers

<i>Soup of the Day</i>	12
* <i>Salmon Tartare</i> lemon zest, red onions, horseradish, watercress, radish	18
* <i>Beef Carpaccio</i> arugula, citrus-shallot vinaigrette, parmesan, baguette chips	16
* <i>Smoked Salmon</i> capers, red onions, crème fraiche, crostini	18
* <i>Tuna Tartare</i> sesame seeds, cucumbers, sesame dressing	22
<i>Mushroom Risotto</i>	16
<i>Foie Gras</i> fig jam & brioche	25
<i>Escargots</i> garlic herb butter	16
<i>Country Pâté</i>	15
* <i>Steak Tartare</i> Texas grass-fed filet, French fries	17/28
<i>Moules Frites</i> Marinière or Saffron	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 Seabass with sautéed mixed vegetables</i>	
Halibut	35
<i>Pan seared halibut, sautéed mushrooms, snap peas, mint-pesto sauce</i>	
Diver Scallops	35
<i>Texas grapefruit, cucumber salad, fennel, grapefruit reduction</i>	
* Grilled Salmon	36
<i>Sautéed fingerling potatoes, fennel tossed with arugula, béarnaise</i>	
Dover Sole	m/p
<i>Pan-seared wild caught Dover sole, sautéed spinach, lemon-butter sauce</i>	
Lobster Capellini	35
<i>House-made angel hair pasta with lobster, Herbs de Provence</i>	
Red Snapper	34
<i>Pan-seared blackened red snapper, rainbow Swiss chard, roasted tomato coulis</i>	

Meat

* Texas Ribeye	48
<i>Texas grass fed Akaushi ribeye, garlic maître'd butter, French fries</i>	
* Filet au Poivre	52
<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	30
<i>Windy Meadows Chicken, Cajun spices, beurre-blanc, French fries</i>	
* Bone-In Pork Chop	38
<i>10 oz Duroc, grilled Texas peaches, Bordelaise sauce</i>	
* Rack of Lamb	48
<i>Moroccan spiced lamb-rack, orzo salad, feta cheese, chimichurri</i>	
* Duck Breast	34
<i>Pan-seared duck breast, sautéed mixed vegetables, a l'Orange</i>	
Roasted Chicken	34
<i>Sautéed broccoli, marble potatoes, pan jus</i>	

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