

# Le Bilboquet

## Salads

<b>Bibb Lettuce</b> chives, lemon-dijonnaise	11
<b>Grilled Romaine</b> parmesan, lemon-anchovy vinaigrette	14
<b>Asparagus Mimosa</b> poached asparagus, shaved egg, lemon-dijonnaise	16
<b>Baby Beet House</b> made ricotta, honey, pistachio, petit green	15
<b>Lentil Salad</b> bacon, roasted rainbow carrots, mint, balsamic vinaigrette	15
<b>Endive &amp; Roquefort</b> Walnut, Lemon-dijonnaise	16
<b>Crab &amp; Avocado</b> wonton chips, roasted tomato coulis	22
<b>Warm Goat Cheese Salad</b> pear, arugula, frisee, walnuts, lemon-dijonnaise]	16
<b>Grilled Artichoke salad</b> watercress, heirloom tomatoes, ricotta salata, shallot vinaigrette	17

## Appetizers

<b>Soup of the Day</b>	11
* <b>Salmon Tartare</b> lemon zest, red onions, horseradish, watercress, radish	18
* <b>Beef Carpaccio</b> arugula, citrus-shallot vinaigrette, parmesan, baguette chips	16
* <b>Smoked Salmon</b> capers, red onions, crème fraiche, crostini	18
* <b>Tuna Tartare</b> sesame seeds, cucumbers, sesame dressing	24
<b>Mushroom Risotto</b>	17
<b>Foie Gras</b> fig jam & brioche	28
<b>Escargot's</b> garlic herb butter	16
<b>Country Pâté</b>	15
* <b>Steak Tartare</b> Texas grass fed filet, French fries	17/28
<b>Moules Frites</b> 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

<b>Branzino</b>	36
<i>Pan-seared Mediterranean Seabass with sautéed mixed vegetables</i>	
<b>Halibut</b>	35
<i>Pan-seared halibut, sautéed mushrooms, snap peas, mint-pesto sauce</i>	
* <b>Grilled Salmon</b>	36
<i>Leek pommes purée, grilled broccolini, smoked tomato butter sauce</i>	
<b>Dover Sole</b>	m/p
<i>Pan-seared wild caught Dover sole, sautéed spinach, lemon-butter sauce</i>	
<b>Lobster Capellini</b>	38
<i>House-made angel hair pasta with lobster, Herbs de Provence</i>	
<b>Bouillabaisse</b>	38
<i>Shrimp, Lobster, Halibut, Scallops, Mussels, Little Neck clams, grilled baguette</i>	

## Meat

* <b>Texas Ribeye</b>	48
<i>Texas grass fed Akaushi ribeye, garlic maître'd butter, French fries</i>	
* <b>Filet au Poivre</b>	52
<i>Texas grass fed filet mignon, peppercorn sauce, French fries</i>	
<b>Veal Scallopini</b>	36
<i>Sautéed spinach, pommes purée, lemon-butter sauce</i>	
<b>Cajun Chicken</b>	30
<i>Windy Meadows Chicken, Cajun spices, beurre-blanc, French fries</i>	
<b>Roasted Chicken</b>	34
<i>Sautéed broccoli, marble potatoes, pan jus</i>	
<b>Duck Confit a l'Orange</b>	34
<i>Sweet potato Mash, Sauteed spinach, a l'orange</i>	
* <b>Bone-In Pork Chop</b>	38
<i>10 oz Duroc, Cinnamone Apple, sautéed radicchio, Bordelaise sauce</i>	
<b>Roasted Wagyu Short Rib</b>	38
<i>Celery root purée, red wine mushroom demi, roasted pearl onions</i>	

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