

Le Bilboquet

Dinner

Salads

Bibb Lettuce 11

chives, lemon-dijonnaise

Grilled Romaine 15

parmesan, lemon-anchovy vinaigrette

Asparagus Mimosa 17

poached asparagus, shaved egg, lemon-dijonnaise

Baby Beet 16

Texas watermelon, goat cheese crumbles, watercress, honey-pistachio vinaigrette

Endive & Roquefort 17

walnuts, lemon-dijonnaise

Crab & Avocado 25

wonton chips, roasted tomato coulis

Warm Goat Cheese Salad 18

pear, arugula, frisée, walnuts, lemon-dijonnaise

Tomato Mozzarella 17

heirloom tomatoes, basil, olive oil

Caviar

Brioche, Accompaniments

Classic White Sturgeon 105

Golden Kaluga Hybrid 120

Golden Ossetra 175

Petrossian 410

Appetizers

Soup of the Day 12

***Salmon Tartare 19**

lemon zest, red onions, horseradish, watercress, radish

***Beef Carpaccio 19**

arugula, citrus-shallot vinaigrette, parmesan, baguette chips

***Fish Carpaccio 17**

fish of the day, radish, petit greens

***Smoked Salmon 22**

capers, red onions, crème fraiche, crostini

***Tuna Tartare 25**

sesame seeds, cucumbers, sesame dressing

Mushroom Risotto 18

Foie Gras 30

fig jam & brioche

Escargot 16

garlic herb butter

Country Pate 15

dijon mustard, cornichon pickles, grilled bread

***Steak Tartare 18/30**

Texas grass fed filet, hand-cut french fries

Moules Frites 17/25

marinière or saffron

Le Bilboquet

Dinner

Fish

Branzino 38

pan-seared Mediterranean seabass with sautéed mixed vegetables

Halibut 40

pan-seared halibut, sautéed mushrooms, snap peas, mint-pesto sauce

***Grilled Salmon 38**

sautéed fingerling potatoes, fennel tossed with arugula, bearnaise

Dover Sole M/P

pan-seared wild caught dover sole, sautéed spinach, lemon-butter sauce

Lobster Capellini 42

angel hair pasta with lobster and mixed herbs

Bouillabaisse 40

shrimp, lobster, halibut, scallops, mussels, little neck clams, grilled baguette

Meat

***Texas Ribeye 55**

Texas grass fed Akaushi ribeye, garlic maitre'd butter, hand-cut french fries

***Filet au Poivre 56**

Texas grass fed filet mignon, peppercorn sauce, hand-cut french fries

Veal Scallopini 38

sautéed spinach, pommes puree, lemon-butter sauce

Cajun Chicken 36

Windy Meadows chicken, cajun spices, beurre-blanc, hand-cut french fries

Roasted Chicken 34

sautéed broccoli, marble potatoes, pan jus

***Rack of Lamb 55**

Moroccan spiced lamb-rack, orzo, feta, arugula, sun dried tomatoes, chimichurri

***Duck Breast a l'Orange 40**

pan-seared duck breast, sautéed mixed vegetables, a l'Orange

***Veal Chop 50**

lightly breaded with mixed herbs, sautéed fingerling potatoes & mushrooms