

Le Bilboquet

SALADS

Bibb Lettuce chives, lemon-dijonnaise	13
Grilled Romaine parmesan, lemon-anchovy vinaigrette	18
Baby Beet Texas watermelon, watercress, goat cheese, honey pistachio dressing	17
Endive & Roquefort walnuts, blue cheese, lemon-dijonnaise	19
Crab & Avocado wonton chips, roasted tomato coulis	27
Warm Goat Cheese Salad pear, arugula, frisée, walnuts, lemon-dijonnaise	19
Tomato Mozzarella heirloom tomato, basil, olive oil	17

APPETIZERS

Soup of the Day	13
*Salmon Tartare lemon zest, red onions, horseradish, watercress, radish	24
*Smoked Salmon capers, red onions, crème fraîche, crostini	25
*Tuna Tartare sesame seeds, cucumbers, sesame dressing	26
Mushroom Risotto	19
Foie Gras terrine of foie gras, fig jam & brioche	34
Escargot garlic herb butter	19
*Steak Tartare Texas grass fed filet, french fries	24
Moules Frites marinière or saffron	20

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FISH

Branzino	42
pan-seared Mediterranean Seabass with sautéed mixed vegetables	
Halibut	44
pan-seared Halibut, sautéed mushrooms, snap peas, mint-pesto sauce	
* Grilled Salmon	39
sautéed fingerling potatoes, fennel & arugula, béarnaise	
Dover Sole	m/p
pan-seared wild caught Dover Sole, sautéed spinach, lemon-butter sauce	
Lobster Capellini	46
angel hair pasta with lobster and mixed herbs	

MEATS

* Texas Ribeye	56
Texas grass fed Akaushi ribeye, garlic maître'd butter, french fries	
* Filet au Poivre	58
Texas grass fed filet mignon, peppercorn sauce, french fries	
Veal Scallopini	42
sautéed spinach, pommes purée, lemon-butter sauce	
Cajun Chicken	38
cajun spiced chicken breast, beurre-blanc, french fries	
* Rack of Lamb	65
Moroccan spices, orzo, feta, arugula, sundried tomato, chimichurri	
Duck Breast	46
grapefruit watercress salad, grilled broccolini, a l'orange sauce	

Whenever possible, we use seasonal, locally sourced, organic ingredients to support Texas farmers

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