

Le Bilboquet

SALADS

Bibb Lettuce chives, lemon-dijonnaise	11
Grilled Romaine parmesan, lemon-anchovy vinaigrette	16
Asparagus Mimosa poached asparagus, shaved eggs, , lemon-dijonnaise	17
Baby Beet house made ricotta, petit green, honey pistachio dressing	16
Endive & Roquefort walnuts, blue cheese, lemon-dijonnaise	17
Lentil Salad bacon, roasted rainbow carrots, mint, balsamic vinaigrette	16
Crab & Avocado wonton chips, roasted tomato coulis	25
Warm Goat Cheese Salad pear, arugula, frisée, walnuts, lemon-dijonnaise	18

APPETIZERS

Soup of the Day	12
* Salmon Tartare lemon zest, red onions, horseradish, watercress, radish	22
* Beef Carpaccio arugula, citrus-shallot vinaigrette, parmesan, baguette chips	21
* Smoked Salmon capers, red onions, crème fraiche, crostini	22
* Tuna Tartare sesame seeds, cucumbers, sesame dressing	25
Mushroom Risotto	18/28
Foie Gras terrine of foie gras, fig jam & brioche	30
Escargot garlic herb butter	16
Country Pâté dijon mustard, cornichon pickles, grilled bread	17
* Steak Tartare Texas grass fed filet, french fries	20/33
Moules Frites marinière or saffron	17/25

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FISHES

Branzino	38
pan-seared Mediterranean Seabass with sautéed mixed vegetables	
Halibut	42
pan-seared Halibut, sautéed mushrooms, snap peas, mint-pesto sauce	
* Grilled Salmon	38
sautéed fingerling potatoes, fennel & arugula, béarnaise	
Dover Sole	m/p
pan-seared wild caught Dover Sole, sautéed spinach, lemon-butter sauce	
Lobster Capellini	45
angel hair pasta with lobster and mixed herbs	
Bouilliabaisse	52
Halibut, market shellfish, grilled baguette	

MEATS

* Prime Angus Ribeye	54
garlic maître'd butter, french fries	
* Filet au Poivre	58
Texas grass fed filet mignon, peppercorn sauce, french fries	
Veal Scallopini	38
sautéed spinach, pommes purée, lemon-butter sauce	
Cajun Chicken	36
cajun spiced chicken breast, beurre-blanc, french fries	
Roasted Chicken	38
sautéed broccoli, marble potatoes, pan jus	
* Rack of Lamb	65
Moroccan spices, orzo, feta, arugula, sundried tomatoes, chimichurri	
Duck Confit a l'orange	38
sweet pommes puree, sautéed spinach, 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

** please note that all credit card transactions will have a 3% processing fee**