

# *Le Bilboquet*

## SALADS

<b>Bibb Lettuce</b> chives, lemon-dijonnaise	13
<b>Grilled Romaine</b> parmesan, lemon-anchovy vinaigrette	18
<b>Baby Beet</b> house made ricotta, petit greens, honey-pistachio vinaigrette	17
<b>Endive &amp; Roquefort</b> walnuts, blue cheese, lemon-dijonnaise	19
<b>Crab &amp; Avocado</b> wonton chips, roasted tomato coulis	27
<b>Warm Goat Cheese Salad</b> pear, arugula, frisée, walnuts, lemon-dijonnaise	19
<b>Artichoke Salad</b> arugula, sundried tomatoes, ricotta salata	17
<b>Asparagus Mimosa</b> poached asparagus, shaved egg, lemon-dijonnaise	18
<b>Lentil Salad</b> bacon, roasted rainbow carrots, mint, balsamic vinaigrette	16

## APPETIZERS

<b>Soup of the Day</b>	13
<b>Salmon Tartare*</b> lemon zest, red onions, horseradish, watercress, radish	24
<b>Smoked Salmon*</b> capers, red onions, crème fraiche, crostini	25
<b>Tuna Tartare*</b> sesame seeds, cucumbers, sesame dressing	26
<b>Mushroom Risotto</b>	19
<b>Country Pâté</b> dijon mustard, cornichon pickles, grilled bread	18
<b>Foie Gras</b> terrine of foie gras, fig jam & brioche	34
<b>Escargot</b> garlic herb butter	19
<b>Beef Carpaccio*</b> arugula, citrus-shallot vinaigrette, parmesan, baguette chips	22
<b>Steak Tartare*</b> Texas grass fed filet, french fries	24
<b>Moules Frites</b> marinière or saffron	20

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\*

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## FISH

<b>Branzino</b>	42
pan-seared Mediterranean Seabass, piperade, mixed greens, charred lemon	
<b>Halibut</b>	44
pan-seared Halibut, sautéed mushrooms, snap peas, mint-pesto sauce	
<b>Grilled Salmon*</b>	39
leek pommes purée, grilled broccolini, smoked tomato butter sauce	
<b>Dover Sole</b>	m/p
pan-seared wild caught Dover Sole, sautéed spinach, lemon-butter sauce	
<b>Lobster Capellini</b>	46
angel hair pasta with lobster and mixed	
<b>Bouillabaisse</b>	46
shrimp, lobster, halibut, scallops, mussels, Littleneck clams, grilled baguette	

## MEATS

<b>Texas Ribeye*</b>	62
Texas grass fed Akaushi ribeye, garlic maître'd butter, french fries	
<b>Filet au Poivre*</b>	58
Texas grass fed filet mignon, peppercorn sauce, french fries	
<b>Veal Scallopini</b>	42
sautéed spinach, pommes purée, lemon-butter sauce	
<b>Cajun Chicken</b>	38
cajun spiced chicken breast, beurre-blanc, french fries	
<b>Roasted Chicken</b>	38
sautéed broccoli, marble potatoes, pan jus	
<b>Rack of Lamb*</b>	65
Moroccan spices, orzo, feta, arugula, sundried tomato, chimichurri	
<b>Duck Confit a l'Orange</b>	42
sweet pommes purée, sautéed spinach, a l'orange	

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