

Le Bilboquet

SALADS

Bibb Lettuce chives, lemon-dijonnaise	13
Grilled Romaine parmesan, lemon-anchovy vinaigrette	18
Asparagus Mimosa poached asparagus, shaved eggs, , lemon-dijonnaise	18
Baby Beet house made ricotta, petit green, honey pistachio dressing	17
Endive & Roquefort walnuts, blue cheese, lemon-dijonnaise	19
Lentil Salad bacon, roasted rainbow carrots, mint, balsamic vinaigrette	17
Crab & Avocado wonton chips, roasted tomato coulis	27
Warm Goat Cheese Salad pear, arugula, frisée, walnuts, lemon-dijonnaise	19

APPETIZERS

Soup of the Day	13
* Salmon Tartare lemon zest, red onions, horseradish, watercress, radish	24
* Beef Carpaccio arugula, parmesan, baguette chips	24
* Smoked Salmon capers, red onions, crème fraiche, crostini	25
* Tuna Tartare sesame seeds, cucumbers, sesame dressing	26
Mushroom Risotto	19/29
Foie Gras terrine of foie gras, fig jam & brioche	34
Escargot garlic herb butter	19
Country Pâté dijon mustard, cornichon pickles, grilled bread	18
* Steak Tartare Texas grass fed filet, french fries	24/36
Moules Frites marinière or saffron	20/27

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FISHES

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
leek pommes purée, grilled broccolini, smoked tomato butter sauce	
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

* Prime Angus Ribeye	56
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	
Roasted Chicken	40
sautéed broccoli, marble potatoes, pan jus	
Duck Confit a l'orange	42
sweet pommes puree, sautéed spinach, a l'orange sauce	
Veal Blanquette	40
creamy veal stew, pearl onions, mushrooms, carrots	
Coq au Vin Chicken	40
red wine, mushrooms, pearl onions, bacon, mashed potatoes	
Short Rib	45
celery root purée, red wine mushroom demi, roasted pearl onions	

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

