

Le Bilboquet Lunch

Appetizers:

<i>Soup of the Day</i>	12
<i>Crab & Avocado Salad</i>	25
<i>Endive Roquefort Salad</i>	18
<i>*Smoked Salmon</i>	22
<i>Baby Beet Salad</i>	17
<i>House made ricotta, petit green, honey pistachio dressing</i>	
<i>*Tuna Tartare</i>	25
<i>*Salmon Tartare</i>	22
<i>Escargot</i>	16
<i>Moule Frites (Marinière or Saffron)</i>	17/25

Entrées:

<i>Cobb Salad</i>	20
<i>bacon, avocado, egg, chicken, blue cheese, tomatoes, green onion, red wine vinaigrette</i>	
<i>Warm Goat Cheese Salad</i>	18
<i>Chicken Paillard</i>	24
<i>Grilled Romaine Salad</i>	16
<i>(Add Chicken 24 / Add Salmon 32)</i>	
<i>*Steak Tartar</i>	18/30
<i>Grilled Shrimp Salad</i>	28
<i>bibb Lettuce, watercress, heirloom tomato, avocado, red onion, cabbage, fennel, lemon dijon vinaigrette</i>	
<i>Cajun Chicken Lunch</i>	26
<i>Veal Scaloppini</i>	38
<i>*Hanger Steak</i>	25
<i>shallots, red wine demi, celery root puree</i>	
<i>* Lobster Salad</i>	46
<i>lobster, mango, couscous, tomato coulis</i>	
<i>Trout Almandine</i>	32
<i>pan seared almond crusted trout, haricot verts, lemon butter</i>	
<i>Lobster Pasta</i>	45
<i>*Poached Salmon</i>	30
<i>cold poached salmon, cucumber salad, tabbouleh, dill sauce</i>	
<i>*Burger et Frites</i>	22
<i>Akaushi beef, caramelized onions, heirloom tomatoes, bibb lettuce, gruyere or cheddar, crispy bacon, hand-cut fries</i>	
<i>Salmon Burger</i>	20
<i>house made salmon patty, arugula, pickled onions, avocado, dijon aioli, citrus hand cut fries</i>	
<i>Fish of the Day</i>	M/P

Add Salmon 15 Add Chicken 8 House Salad 6 Mixed Vegetables 10 Spinach 10 Mushrooms 10 Truffle Fries 10
**Consuming raw or undercooked meat or fish may cause food borne illness. Please notify us of any food allergies.*