

Le Bilboquet Lunch

Appetizers:

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

Entrées:

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| Cobb Salad | 20 |
| <i>bacon, avocado, egg, chicken, blue cheese, tomatoes, green onion, red wine vinaigrette</i> | |
| Warm Goat Cheese Salad | 18 |
| Chicken Paillard | 24 |
| Grilled Romaine Salad | 15 |
| <i>(Add Chicken 20 / Add Salmon 28)</i> | |
| *Steak Tartar | 17/28. |
| Grilled Shrimp Salad | 28 |
| <i>bibb Lettuce, watercress, heirloom tomato, avocado, red onion, cabbage, fennel, lemon dijon vinaigrette</i> | |
| Cajun Chicken Lunch | 26 |
| Veal Scaloppini | 33 |
| *Hanger Steak | 22 |
| <i>shallots, red wine demi, celery root puree</i> | |
| * Lobster Salad | 42 |
| <i>lobster, mango, tabbouleh salad, tomato coulis</i> | |
| Trout Almondine | 32 |
| <i>pan seared almond crusted trout, haricot verts, lemon butter</i> | |
| Lobster Pasta | 42 |
| *Poached Salmon | 28 |
| <i>cold poached salmon, cucumber salad, tabbouleh, dill sauce</i> | |
| *Burger et Frites | 21 |
| <i>Akaushi beef, caramelized onions, heirloom tomatoes, bibb lettuce, gruyere or cheddar, crispy bacon, hand-cut fries</i> | |
| Salmon Burger | 20 |
| <i>house made salmon patty, arugula, pickled onions, avocado, dijon aioli, citrus hand cut fries</i> | |
| Fish of the Day | 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.