

Le Bilboquet Lunch

APPETIZERS

Soup of Day 13

Crab & Avocado Salad 26

Endive Roquefort Salad 18

***Smoked Salmon 25**

***Tuna Tartare 26**

***Salmon Tartare 23**

***Steak Tartare 20**

Moule Frites (Marinière or Saffron) 20

Escargot 19

ENTREES

Cobb Salad 22

bacon, avocado, egg, chicken, blue cheese, tomatoes, green onion, red wine vinaigrette

Baby Beet Salad 18

Texas watermelon, goat cheese, watercress, honey-pistachio vinaigrette

Greek Salad 22

Texas watermelon, feta, tomatoes, cucumbers, red onion, olives, balsamic vinaigrette

Warm Goat Cheese Salad 19

pear, arugula, frisee, walnuts, lemon-dijonnaise

Grilled Romaine Salad 18

parmesan, lemon-anchovy vinaigrette

(with chicken 22 / with salmon 32/with steak 38)

Grilled Shrimp Salad 29

bibb lettuce, watercress, heirloom tomato, avocado, red onion, cabbage, fennel, lemon dijon vinaigrette

Chicken Paillard 26

grilled & marinated chicken breast, arugula, sundried tomatoes, parmesan cheese, balsamic vinaigrette

Cajun Chicken Lunch 28

cajun spiced chicken breast, beurre blanc, house salad, fries

Veal Scaloppini 35

house salad, fries, lemon-butter sauce

Hangar Steak 27

shallots, red wine demi, celery root puree

Lobster Pasta 46

angel hair pasta with lobster & mixed herbs

Trout Almandine 35

pan seared almond crusted trout, haricot verts, lemon butter

***Burger et Frites 23**

Akaushi beef, dijon aioli, caramelized onions, heirloom tomatoes, bibb lettuce, gruyere or cheddar, crispy bacon, fries

Salmon Burger 21

house made salmon patty, arugula, pickled onions, avocado, dijon aioli, citrus fries

Fish of the Day M/P

Add Salmon 18 | Add Chicken 10 | House Salad 6 | Mixed Vegetables 10 | Spinach 10 | Mushrooms 10 | Truffle Fries 10 | French Fries 10

**Consuming raw or undercooked meat or fish may cause food borne illness. Please notify us of any food allergies.*