

Le Bilboquet

Appetizers

Soup of the Day 13
* Smoked Salmon 25
* Tuna Tartare 26

* Steak Tartare 18
* Salmon Tartare 22
Escargot 19

Asparagus Mimosa 18
Moule Frites 20
(Marinière or Saffron)

Salads

Cobb 22

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

Beet 17

house made ricotta, petit green, honey-pistachio vinaigrette

Warm Goat Cheese 19

bosc pear, mixed greens, toasted walnut

Grilled Romaine 18

parmesan, lemon-anchovy vinaigrette

Shrimp 29

bibb lettuce, tomatoes, avocado, cabbage, fennel, lemon-dijon vinaigrette

Crab & Avocado 27

tomato coulis, crispy wonton

Endive Roquefort Salad 19

toasted walnut, lemon-dijonnaise

Entrees

Cajun Chicken Lunch 28

beurre blanc, house salad, fries

* Hanger Steak 25

shallots, red wine demi, mashed potato

* Burger et Frites 22

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

Veal Scaloppini 35

house salad, pommes frites, lemon-butter sauce

Chicken Paillard 26

arugula, sun-dried tomatoes, parmesan cheese, balsamic vinaigrette

Poached Salmon 30

cucumber-dill salad, tabbouleh, caper-cornichon sauce

Salmon Burger 20

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

Salmon 39

sautéed fingerling potatoes, fennel, arugula, béarnaise

Lobster Pasta 46

mixed herbs

Trout Almondine 42

lemon butter sauce, shaved almonds, haricot verts

Sides

House Salad 11
Glazed Seasonal Vegetables 14

Pommes Frites 11
Glazed Mushrooms 14

Sautéed Spinach 14

Supplements

shrimp 19 | chicken 12 | salmon 28 | hanger steak 19