

# *Le Bilboquet Lunch*

## APPETIZERS:

Soup of the Day	12
Crab & Avocado Salad	25
Endive Roquefort Salad	17
*Smoked Salmon	22
*Tuna Tartare	25
*Salmon Tartare	22
*Steak Tartare	18/30
Moule Frites (Marinière or Saffron)	17/25
Escargot	16

## ENTREES:

Cobb Salad	20
bacon, avocado, egg, chicken, blue cheese, tomatoes, green onion, red wine vinaigrette	
Baby Beet Salad	16
House made ricotta, Petit Green, honey Pistachio Dressing	
Warm Goat Cheese Salad	18
pear, arugula, frisee, walnuts, lemon-dijonnaise	
Grilled Romaine Salad	16
parmesan, lemon-anchovy vinaigrette	
(with chicken 22 / with salmon 32/ with hanger steak 22)	
Grilled Shrimp Salad	28
bibb Lettuce, watercress, heirloom tomato, avocado, red onion, cabbage, fennel, lemon dijon vinaigrette	
Chicken Paillard	24
grilled & marinated chicken breast, arugula, sundried tomatoes, parmesan cheese, balsamic vinaigrette	
Cajun Chicken Lunch	26
cajun spiced chicken breast, beurre blanc, house salad, fries	
Veal Scaloppini	33
house salad, fries, lemon-butter sauce	
*Hanger Steak	25
shallots, red wine demi, celery root puree	
Trout Almandine	32
pan seared almond crusted trout, haricot verts, lemon-butter sauce	
Pasta of the Day	M/P
angel hair pasta with daily protein	
*Poached Salmon	30
cold poached salmon, cucumber salad in a dill sauce, tabbouleh, caper cornichon sauce	
*Burger et Frites	22
Akaushi beef, dijon aioli, caramelized onions, heirloom tomatoes, bibb lettuce, gruyere or cheddar, crispy bacon, fries	
Salmon Burger	20
house made salmon patty, arugula, pickled onions, avocado, dijon aioli, citrus fries	
Fish of the Day	M/P

Add Salmon 15 | Add Chicken 8 | Hanger Steak 22 | 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.*

**\*\* please note that all credit card transactions will have a 3% processing fee \*\***