

Le Bilboquet

Lunch

Appetizers

Soup of the Day 12

Crab & Avocado Salad 25

Endive Roquefort Salad 17

***Smoked Salmon 22**

Baby Beet Salad 16

***Tuna Tartare 25**

***Salmon Tartare 19**

Escargot 16

Moules Frites (Marinière or Saffron) 17/25

Entrées

Greek Salad 18

Texas Watermelon, feta, tomatoes, green onion, red wine vinaigrette

Cobb Salad 20

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

Warm Goat Cheese Salad 18

Chicken Paillard 24

Grilled Romaine Salad 15

*(Add Chicken 20 / Add *Salmon 28)*

***Steak Tartare 17/28**

Grilled Shrimp Salad 28

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

Cajun Chicken Lunch 26

Veal Scaloppini 33

***Hanger Steak 22**

shallots, red wine demi, celery root puree

*** Lobster Salad 42**

lobster, mango, tabbouleh salad, tomato coulis

Trout Almondine 32

pan seared almond crusted trout, haricot verts, lemon butter

Lobster Pasta 42

Dover Sole M/P

pan-seared wild caught dover sole, sautéed spinach, lemon-butter sauce

***Poached Salmon 28**

cold poached salmon, cucumber salad, tabbouleh, dill sauce

***Burger et Frites 21**

Akaushi beef, caramelized onions, heirloom tomatoes, bibb lettuce, gruyere or cheddar cheese, crispy bacon, hand-cut fries

Salmon Burger 18

House-made salmon patty, arugula, pickled onions, avocado, dijon aioli, hand-cut citrus fries

Fish of the Day M/P

Add Salmon 15 Add Chicken 8 House Salad 6 Spinach 10 Mushrooms 10 Hand-cut Truffle Fries 10

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