

BALTHAZAR

RESTAURANT

— AFTERNOON MENU —

MONDAY through FRIDAY 4:00 PM—5:00 PM

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| ONION SOUP GRATINEE | 12.00 |
| MIXED FIELD GREENS in a sherry vinaigrette | 12.00 |
| BALTHAZAR SALAD with asparagus, haricots verts, fennel, ricotta salata and truffle vinaigrette | 15.00 |
| ROASTED BABY BEET SALAD with endive, mache, toasted hazelnuts and fourme d'Ambert | 17.00 |
| CHICKEN LIVER AND FOIE GRAS MOUSSE with red onion confit and grilled country bread | 15.00 |
| FRISÉE AUX LARDONS chicory salad with a warm bacon shallot vinaigrette and a soft poached egg | 18.00 |
| GRILLED CHICKEN CLUB with lettuce, tomato, avocado, bacon, mayonnaise and pommes frites | 16.50 |
| ROASTED EGGPLANT SANDWICH with peperonata, arugula and shaved Parmesan on ciabatta | 14.00 |
| HOMEMADE LINGUINE "VONGOLE" with razor and manila clams, lemon, Serrano chiles, oregano and toasted bread crumbs | 25.00 |
| MACARONI AU GRATIN with bacon..... | 15.00 |
| GRILLED CHICKEN PAILLARD SALAD | 23.00 |
| SALADE NICOISE with fresh seared tuna..... | 23.00 |
| GRILLED BROOK TROUT over a warm spinach, walnut, and lentil salad | 23.00 |
| STEAK TARTARE | 16.00 / 24.00 |
| STEAK FRITES with maître d' butter or béarnaise sauce | 34.00 |
| BALTHAZAR BAR STEAK with pommes frites and maître d' butter or béarnaise sauce..... | 28.00 |
| HAMBURGER | 16.00 |
| CHEESEBURGER | 17.00 |
| HAMBURGER A CHEVAL | 17.00 |

**FRENCH
FRIES**
9.00

Moules Frites 21.00

**SAUTEED
SPINACH**
9.00

LE BAR A HUITRES

PLATEAUX DE FRUITS DE MER

LE GRAND
for two persons 80.00

LE BALTHAZAR
for two persons 125.00

OYSTERS

| | | |
|-----------------|------------|-------|
| Wellfleet | half dozen | 21.00 |
| West Coast | | P/A |
| Oysters du Jour | | P/A |

SHELLFISH

| | |
|----------------------|-------|
| Little Neck Clams | 15.00 |
| Half Crab Mayonnaise | 21.50 |
| Half Lobster | P/A |

Shrimp Cocktail 18.00

BALTHAZAR CARAFES \$18.00

- WHITE -

MUSCADET

"Sur Lie" Haut Bourg '10

PINOT BLANC

"Cuvée George" J Ginglinger '09

- RED -

BEAUJOLAIS-VILLAGES

Lacarelle '09

COTES-DU-RHONE

Mireio '10

CHAMPAGNE BY THE GLASS

Champagne Taittinger

"Cuvée Prestige" Brut
18.00

Gardet

"Cuvée St-Flavy" Brut
15.00

Ayala

"Rosé Majeur" Brut Rosé
20.00

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.
Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.
Our french fries are cooked in peanut oil.