

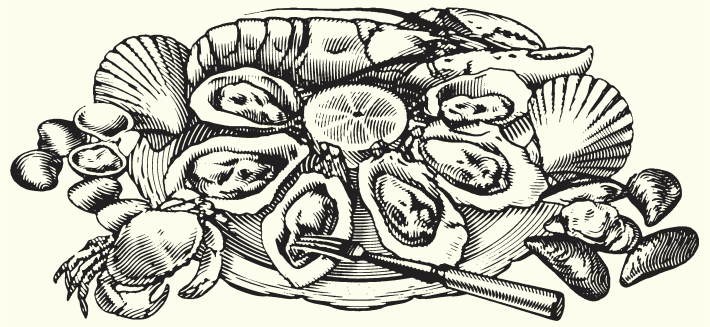
BALTHAZAR

~ RESTAURANT ~

HORS D'ŒUVRES

ONION SOUP GRATINEE	11.00
MIXED FIELD GREENS <i>in a sherry vinaigrette</i>	10.00
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, ricotta salata and truffle vinaigrette</i>	14.00
ESCARGOTS <i>in garlic butter</i>	14.00
SHRIMP RISOTTO <i>with celery root and rosemary</i>	14.00/21.00
BRANDADE DE MORUE	11.00
SEAFOOD CEVICHE	15.00
STEAK TARTARE	15.00/24.00
FRISEE AUX LARDONS <i>chicory salad with a warm bacon shallot vinaigrette and a soft poached egg</i>	15.00
WARM GOAT CHEESE AND CARAMELIZED ONION TART	12.00
ROASTED BEET SALAD <i>with leeks, haricots verts, walnuts and fourme d'Ambert</i>	13.00
ROASTED PUMPKIN RAVIOLI <i>homemade with brown butter, sage, walnuts and baby spinach</i>	13.00/19.00
CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i>	14.00
GRILLED SQUID <i>with lemon roasted potatoes and arugula</i>	12.00

LE BAR A HUÎTRES



PLATEAUX DE FRUITS DE MER

LE GRAND	LE BALTHAZAR
65.00	110.00

OYSTERS		SHELLFISH	
Malpeque	1/2 dozen 19.00	Little Neck Clams	11.00
West Coast	P/A	1/2 Crab Mayonnaise	19.50
Oysters du Jour	P/A	1/2 Lobster	21.00

Shrimp Cocktail 15.00

ENTREES

SAUTEED SKATE "BEURRE NOIR" <i>with haricots verts and hazlenuts</i>	23.00
GRILLED BROOK TROUT <i>over a warm spinach, walnut and lentil salad</i>	22.00
ROASTED WILD STRIPED BASS <i>with glazed root vegetables and a watercress coulis</i>	27.00
SEARED ORGANIC SALMON <i>with a mustard crust, lentils and chicken jus</i>	27.00
ROASTED MONKFISH <i>wrapped in bacon with leeks and a Bordelaise sauce</i>	25.00
MOULES FRITES	21.00
GRILLED LAMB T-BONES <i>with Dauphinoise potatoes and rosemary</i>	28.00
HOMEMADE FETTUCINI <i>with wild mushrooms, Parmesan cheese and baby spinach</i>	19.50
PAN ROASTED CHICKEN "PAPRIKASH" <i>with buttered spätzle and sweet peppers</i>	27.00
DUCK SHEPHERD'S PIE	20.00
STEAK AU POIVRE <i>with pommes frites and spinach</i>	38.00
SALADE NICOISE <i>with fresh seared tuna</i>	20.50
POITRINE DE VEAU <i>braised veal breast with fresh pasta and mirepoix</i>	22.00
STEAK FRITES <i>with maître d' butter or béarnaise sauce</i>	30.50
WARM GOAT CHEESE AND GRILLED VEGETABLE SALAD	17.00
DUCK CONFIT <i>with crispy potatoes, wild mushrooms and frisée salad</i>	24.00
BALTHAZAR BAR STEAK <i>with pommes frites and maître d' butter or béarnaise sauce</i>	23.50
GRILLED CHICKEN PAILLARD <i>with frisée salad, roasted tomato and Parmesan</i>	20.00
HAMBURGER 15.00 — CHEESEBURGER 16.00	

PLATS POUR DEUX

WHOLE ROAST FREE-RANGE CHICKEN <i>with garlic mashed potatoes and seasonal vegetables — for two</i>	55.00
SALT CRUSTED WHOLE FISH <i>with haricots verts, boiled potatoes and a beurre fondue with fine herbs — for two</i>	P/A
COTE DE BOEUF <i>with haricots verts and Balthazar onion rings — for two</i>	84.00

ASSIETTE DE FROMAGES
Selection of cheeses of the day 17.00
with a glass of Warre's Warrior Port 22.75



- MONDAY -

GRILLED BRANZINO
27.50



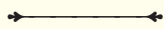
- TUESDAY -

ROAST PORK LOIN
32.00



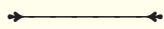
- WEDNESDAY -

TROUT FARCIE
26.00



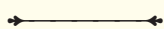
- THURSDAY -

BRAISED LAMB SHOULDER
24.00



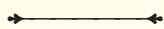
- FRIDAY -

BOUILLABAISSE
28.00



- SATURDAY -

BRAISED SHORT RIBS
32.00



- SUNDAY -

CRISPY PORK BELLY
23.00

PLEASE REFRAIN FROM SMOKING

20% gratuity added to parties of 6 or more

BREAKFAST	Mon-Fri	7:30AM 11:30AM
	Sat-Sun	8:00AM 10:00AM
BRUNCH	Sat-Sun	10:00AM 4:00PM
LUNCH	Mon-Fri	12:00PM 3:00PM
	Mon-Thu	6:00PM 12:30AM
DINNER	Fri-Sat	6:00PM 1:30AM
	Sunday	5:30PM 12:30AM

CHEFS DE CUISINE
Riad Nasr & Lee Hanson