

BALTAIRE

R E S T A U R A N T



APPETIZERS

Prime Steak Tartare crispy garlic, quail egg 17	Grilled Artichokes meyer lemon aioli, smoked sea salt 16
Ahi Tuna Poke yuzu, macadamia, taro root chips* 21	Lollipop Lamb Chops romesco, shishito peppers 18
Jumbo Lump Crab Cake gribiche, espelette 21	Maine Lobster Risotto 30
Hudson Valley Foie Gras blackberry-balsamic jam, cipollinis 30	Charred Spanish Octopus pepperonata, salsa verde 19
Maine Diver Scallops celery root, brown butter, almond 21	Eggplant and Pinenut Caponata labneh, mint, evoo, grilled bread 18

SALADS & SOUPS

Little Gem Caesar baby red romaine, parmesan tuile, olive oil dressing 15	Heirloom Tomato and Burrata arugula pesto, aged balsamic 18
Organic Iceberg Wedge red onion, sieved egg, bacon lardons, blue cheese dressing 15	Roasted Baby Beet Salad citrus, avocado, goat's yogurt, pistachio 17
The Greek prepared tableside 19 please no substitutions	French Onion Soup aged comte, parmigiano reggiano 14
	King Crab Louie Salad louie dressing, avocado, crispy onion* 23

RAW BAR

PETITE PLATEAU (SERVES 2) 1/2 maine lobster, 1/4# king crab, 3 shrimp, 4 oysters, 3 clams 85	GRANDE PLATEAU (SERVES 3-4) full maine lobster, 1/2# king crab, 6 shrimp, 9 oysters, 6 clams 175
--	--

TSAR NICOULAI CAVIAR

RESERVE MALASSOL large beads, creamy finish 110	GOLDEN OSSETRA rich, lustrous, nutty 145
Today's Oysters east or west coast, 1/2 doz 24	Maine Lobster Cocktail dijonnaise, cocktail sauce 22
Organic Salmon Belly Tartare avocado, cucumber, crispy fingerlings* 19	Baja Kanpachi Crudo cilantro, avocado, crispy garlic 22
Jumbo Shrimp Cocktail signature cocktail sauce 24	Alaskan King Crab Legs steamed or chilled, 1/2 lb 34

Executive Chef | Travis Strickland  @cheftravisstrickland



@BALTAIRELA



/BALTAIRE



@BALTAIRE

BALTAIRE

R E S T A U R A N T



STEAKS

USDA PRIME FILET

Petite 8 oz	49
Center Cut 12 oz	59
Bone-In 16 oz	65
Filet Tasting 12 oz	65

ADDITIONS

king crab oscar	18
blue cheese fondue	8
au poivre	6
bearnaise	3
baltaire steak sauce	3
foie gras	25
blackened jumbo shrimp	10
chimichurri	3
foie gras butter	6
cold water lobster tail	6/oz

USDA PRIME CUTS

Bone-In Ribeye 22 oz	61
NY Strip 16 oz	58
35 Day Dry Aged KC Strip 18 oz	65
Wyoming Bison Strip 14 oz	58
Miyazaki A5 Wagyu Strip Loin	32/oz
Porterhouse for two 40 oz	145
Tomahawk Ribeye for two 48oz	175
Snake River Farm Ribeye 'Filet'	MP
Global Wagyu Tasting	195
Australian Wagyu Strip	22/oz

ENTREES

Organic Scottish Salmon english pea risotto, citrus beurre blanc	38
Chilean Sea Bass fermented black bean, baby bok choy	44
Dover Sole sautéed, filleted tableside	63
Half Roasted Jidori Chicken salsa verde, grilled lemon, red frill	38
Colorado Lamb Chops green olive-almond relish, roasted campari tomatoes	48

Grilled Mediterranean Branzino cucumber-herb tzatziki, market vegetables, evoo	46
Maple Leaf Farm Duck Breast beluga lentils, cippolinis, tart cherry jus	42
Milk Fed Veal Chop sauteed spinach, black olive jus	58
Braised Beef Shortrib farro, horseradish espuma	35

ON THE SIDE

Handcut Frites* roasted garlic aioli	12	Mac and Cheese 14 (lobster +10 king crab +12)	
Roasted Mushrooms miso butter	15	Loaded Potato cheddar, bacon, chives	12
Charred Broccolini lemon, sea salt	13	Sauteed Sweet Corn lime, crema	13
Jumbo Asparagus citrus hollandaise	14	Roasted Cauliflower vadouvan curry	13
Sauteed Spinach reggiano parmesan	13	Creamed Spinach blue cheese	13
Olive Oil Whipped Potatoes basil oil	12	Crispy Brussel Sprouts* thai chile, peanuts	13
Sliced Onion and Tomato evoo, sea salt	14	Jumbo Onion Rings* remoulade, parmesan	16

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of food-borne illness.

*cooked in peanut oil