

# BALTAIRE

R E S T A U R A N T



## APPETIZERS

Prime Steak Tartare  
crispy garlic, quail egg 17

Ahi Tuna Poke  
yuzu, macadamia, taro root chips\* 21

Jumbo Lump Crab Cake  
gribiche, espelette 21

Hudson Valley Foie Gras  
blackberry-balsamic jam, cipollinis 30

Maine Diver Scallops  
celery root, brown butter, almond 18

Grilled Artichokes  
meyer lemon aioli, smoked sea salt 16

Lollipop Lamb Chops  
romesco, shishito peppers 18

Heirloom Tomato 'Caprese' Toast  
opal basil, burrata, good balsamic 18

Charred Spanish Octopus  
pepperonata, salsa verde, fingerlings 19

Grilled Kauai Prawns  
coconut curry, thai basil, lime 24

## SALADS & SOUPS

Little Gem Caesar  
baby red romaine, parmesan tuile,  
olive oil dressing 15

Organic Iceberg Wedge  
red onion, sieved egg, bacon lardons,  
blue cheese dressing 15

The Greek  
prepared tableside 19  
please no substitutions

Organic Bibb Salad  
white balsamic vinaigrette, fines herbs 14

Chilled Tomato Gazpacho  
bell pepper, red onion, cucumber, seasons  
best tomatoes 14

French Onion Soup Gratinee  
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

## PETROSSIAN CAVIAR

TSAR IMPERIAL TRANSMONTANUS

fruity, pleasant brine 110

ROYAL OSSETRA

full body, nutty 220

TSAR IMPERIAL KALUGA

light beads, luxurious 450

Today's Oysters  
east or west coast, 1/2 doz 24

Organic Salmon Belly Tartare  
avocado, cucumber, crispy fingerlings\* 19

Jumbo Shrimp Cocktail  
signature cocktail sauce 24

Maine Lobster Cocktail  
dijonnaise, cocktail sauce 22

Baja Kanpachi Crudo  
cilantro, avocado, crispy garlic 22

Alaskan King Crab Legs  
steamed or chilled, 1/2 lb 34

Executive Chef | Travis Strickland  @cheftravisstrickland

 @BALTAIRELA  /BALTAIRE  @BALTAIRE

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## STEAKS

### USDA PRIME FILET

|                     |    |
|---------------------|----|
| Petite 8 oz         | 49 |
| Center Cut 12 oz    | 58 |
| Bone-In 16 oz       | 62 |
| Filet Tasting 12 oz | 63 |

### 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                  | 57    |
| 35 Day Dry Aged KC Strip 18 oz  | 59    |
| Wyoming Bison Strip 14 oz       | 55    |
| Miyazaki A5 Wagyu Strip Loin    | 28/oz |
| Porterhouse for two 40 oz       | 135   |
| Tomahawk Ribeye for two 48oz    | 145   |
| Snake River Farm Ribeye 'Filet' | MP    |
| Global Wagyu Tasting            | 185   |
| Australian Wagyu Strip          | 20/oz |

## ENTREES

Organic Scottish Salmon  
english pea risotto, citrus  
beurre blanc 38

Wild Alaskan Halibut  
summer vegetable succotash,  
red pepper nage 44

Chilean Sea Bass  
fermented black bean,  
baby bok choy 44

Dover Sole  
sautéed, filleted tableside 63

Half Roasted Jidori Chicken  
herb roasted, creamy polenta, black  
truffle jus 38

Colorado Lamb Chops  
green olive-almond relish, roasted  
campari tomatoes 48

Berkshire Pork Chop  
gochujang, sesame-pineapple relish 36

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 | Brentwood Sweet Corn lime, espellete          | 13 |
| Jumbo Asparagus citrus hollandaise      | 14 | Roasted Cauliflower vadouvan curry            | 13 |
| Spinach - Sauteed or Gratin             | 13 | Heirloom Eggplant za'atar, tahini, mint       | 14 |
| Olive Oil Whipped Potatoes basil oil    | 12 | Crispy Brussel Sprouts* thai chile, peanuts   | 13 |
| Creamy Polenta roasted mushrooms, thyme | 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

6.21.17