

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 18	Grilled Kauai Prawns coconut curry, thai basil, lime 24

SALADS & SOUPS

Little Gem Caesar baby red romaine, parmesan tuile, olive oil dressing 15	Belgian Endive Salad candied pecans, hazlenut vinaigrette, fourme d'ambert blue cheese 16
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
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PETROSSIAN CAVIAR

TSAR IMPERIAL TRANSMONTANUS fruity, pleasant brine 110	ROYAL OSSETRA full body, nutty 220	TSAR IMPERIAL KALUGA light beads, luxurious 450
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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



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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	32/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
roasted maitake mushroom, shellfish
emulsion 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, jus 38

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

Salmon Creek Farm Pork Porterhouse
mojo de ajo, roasted peppers, cilantro
cream 38

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	Whipped Sweet Potatoes crispy shallots*	13
Jumbo Asparagus citrus hollandaise	14	Roasted Cauliflower vadouvan curry	13
Spinach - Sautéed or Creamed	13	Grilled Honeynut Squash za'atar, feta, tahini	16
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

9.29.17