

BALTAIRE

R E S T A U R A N T



APPETIZERS

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| Prime Steak Tartare
pickled mustard seeds, potato straws 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 |
| Maine Diver Scallops
celery root, brown butter, almond 21 | Charred Spanish Octopus
pepperonata, salsa verde 19 |
| | Kalamata Olive Dip
fromage blanc, toasted baguette 14 |

SALADS & SOUPS

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| Little Gem Caesar
baby red romaine, parmesan tuile,
olive oil dressing 15 | Organic Bibb Salad
lemon vinaigrette, fines herbes 12 |
| Organic Iceberg Wedge
red onion, sieved egg, bacon lardons,
blue cheese dressing 15 | Roasted Baby Beet Salad
citrus, goat cheese, dill 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,
4 shrimp, 6 oysters 85

GRANDE PLATEAU

(SERVES 3-4)

full maine lobster, 1/2# king crab,
8 shrimp, 12 oysters 175

PRIVATE LABEL TSAR NICOULAI CAVIAR

RESERVE MALASSOL

large beads, creamy finish 110

GOLDEN OSSETRA

rich, lustrous, nutty 145

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| Today's Oysters
east or west coast, 1/2 doz 24 | Maine Lobster Cocktail
dijonnaise, cocktail sauce 22 |
| Spicy Salmon Belly On Crispy Rice*
wasabi, spicy mayo, pickled ginger 25 | Baja Kanpachi Crudo
winter citrus, serrano chili 22 |
| Jumbo Shrimp Cocktail
signature cocktail sauce 27 | Alaskan King Crab Legs
steamed or chilled, 1/2 lb 34 |

Executive Chef | Travis Strickland  @cheftravisstrickland



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R E S T A U R A N T



STEAKS

USDA PRIME FILET

Petite 8 oz	52
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
blackened jumbo shrimp	10
chimichurri	3
cold water lobster tail	6/oz

USDA PRIME CUTS

Bone-In Ribeye 22 oz	61
NY Strip 16 oz	58
Dry Aged Flannery KC Strip 22 oz	78
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

ENTREES

Pan Roasted 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 vegetable	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	Blistered Spring Peas mint, lemon	14
Roasted Sweet Peppers harissa aioli	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 chili, peanuts	13
Jumbo Asparagus citrus hollandaise	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

5.20.19