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## SNACKS

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### Homemade Guacamole

With taro root chips, tomatillo salsa and pico de gallo - \$14

### Southern Pimento Cheese Dip

Wisconsin Cheddar mixed with diced pimentos, serrano chiles and spices. Served with taro root chips - \$12

### Roasted Tomato Soup

Topped with arugula-basil pesto, EVOO and toasted ciabatta garlic bread - \$6/\$10

Add grilled cheese.....\$5

### Creamy Chickpea Hummus

Served with crisp chilled vegetables and house made za'atar pita bread - \$14

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## GARDEN FRESH SALADS

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### Grilled Chicken Cobb Salad

Marinated Jidori Chicken breast, chopped romaine, avocado, diced egg, Nueske bacon with buttermilk herb vinaigrette - \$14

### Baby Kale Caesar Salad

Tender baby kale with our signature Caesar dressing, Reggiano parmesan, roasted beets and ciabatta croutons - \$12

Add diced grilled chicken.....\$4

### Baltaire Superfood Salad

Quinoa, forbidden black rice, freekeh and toasted farro with baby kale, medjool dates, fresh citrus and toasted pepitas. Served with lemon-shallot vinaigrette - \$15

### Steakhouse Chopped Salad

Grilled prime filet mignon with chopped romaine and iceberg lettuce, Danish blue cheese, carrots, cucumbers, avocado, eggs, and served with basil dressing - \$23

## ENTRÉES FOR THOSE ON THE GO

Served with your choice of side

### Grilled Salmon Vegetable Bowl

Grilled Scottish salmon with baby bok choy, garlic spinach, julienne vegetables, roasted baby squash. Topped with toasted sesame and served with Gochujang chile sauce

\$22

### Prime Filet Steak Tacos

Tender marinated filet mignon tacos with pico de gallo, roasted tomatillo salsa, shredded napa cabbage and guacamole on the side

\$16

### Roasted Turkey Club Sandwich

Herb roasted turkey breast with Wisconsin cheddar, butter lettuce, heirloom tomatoes, Nueske bacon and dijon aioli on toasted rustic wheat bread

\$15

### Seared Hawaiian Albacore

Togarashi spiced and seared rare. Served with crushed avocado, julienne scallions and served with a yuzu-ponzu dressing

\$25

## SIDES

### Red Quinoa Tabbouleh

Heirloom quinoa with fresh herbs, diced tomatoes and Persian cucumbers - \$6

### Roasted Curry Cauliflower

Served with golden raisins, toasted almonds, capers and drizzled with curry yogurt and fresh mint - \$6

### Grilled Corn Salad

Summer sweet corn, grilled and shucked with cotija cheese, radish and herb dressing - \$6

### Roasted Baby Beets

Topped with Drake Farm goat cheese, pomegranate molasses, and crushed pistachios - \$6

## SWEETS

Chocolate Chip Cookies - \$4

Strawberry Poundcake - \$5

Chocolate Fudge Brownie - \$5

## BEVERAGES

Coke/Sprite/Diet - \$3.50

Fresh Squeezed Lemonade - \$4

Arnold Palmer - \$4

Iced Tea - \$3.50

Iced Caffe Luxxe Coffee - \$4

Bottled Hildon Flat or Sparkling (750ml) - \$10

# BALTAIRE

R E S T A U R A N T

POWER LUNCH TO GO

11647 San Vicente Blvd.  
Los Angeles, CA 90049

Tel. 424.273.1660  
orders@baltaire.com

#### Lunch Menu Hours:

Monday - Friday  
11:00AM - 2:30PM

\*Please allow 15 to 25 minutes for your order to be ready.

Visit [baltaire.com](http://baltaire.com) to place your order!