

PETITS PLATS

JUMBO SHRIMP COCKTAIL 20
Cocktail Sauce

SALMON RILLETTES 15
Preserved Tomato, Lemon, Tarragon

HALF-DOZEN OYSTERS* 24
Yuzu Cocktail Sauce, Cucumber Mignonette

PLATEAU* 85
Jumbo Shrimp, Lobster,
Mussels, Oysters, Rillettes

EGGS DIABLES 12
Jambon de Paris, Espellette, Dijon, Chive

FROMAGE & SAUCISSON 24
Cheeses and Charcuterie, Crostini, Honeycomb

BLACK DIAMOND CAVIAR 68
Golden Ossetra, Crème Fraiche,
Chives, Gaufrettes

STEAK TARTARE* 16
Creamed Egg Yolk, Dijon,
Cornichons, Gaufrettes

LES ENTRÉES

ONION SOUP 15
Gruyère, Comté

CAESAR 14
Romaine, Parmesan, Petite Herbed Croutons

CORN VELOUTÉ 17
Warm Lobster, White Balsamic, Brioche Tuile

WEDGE SALAD 17
Blue Cheese Dressing, Baby Iceberg,
Bacon, Pickled Red Onion

BURRATA 15
Marinated Tomatoes, Balsamic, Basil

SPICED HEIRLOOM CARROTS 15
Agave Vinaigrette, Yogurt,
Crispy Quinoa, Avocado

LYONNAISE SALAD 15
Frisée, Poached Egg, Lardons,
Walnut Vinaigrette

MOULES FRITES 18
White Wine, Shallot, Leeks, Cream

PLATS

ROASTED CHICKEN 30
Shio-Koji Marinade, Roasted Carrots,
Marsala Jus

LE CHEESEBURGER* 21
Comté, Charred Onion, Slab Bacon,
Roasted Garlic Aioli, House Dill Pickles

ROASTED LAMB RACK 40
Ras al Hanout Spiced Ratatouille, Herb Sauce

TROUT AMANDINE 35
Haricot Verts, Marcona Almond, Brown Butter

MEZZE RIGATONI 23
Butternut Squash Purée, Local Mushrooms, Kale

KING SALMON 34
Buttered Leeks, Roasted New Potato,
Caviar Sauce

SHORT RIB BOURGUIGNON 38
Lardons, Root Vegetables, Pommes Purée

STEAK AU POIVRE 58
14oz New York Strip, Steak Fries, Chives

LES GARNITURES

POMMES FRITES
Roasted Garlic Aioli
8

HARICOT VERTS
Shallot, Confit Tomato
10

BRUSSELS SPROUTS
Labneh, Barberries
10

POMMES PURÉE
Chives
8



**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
For all parties of 6 or more guests a gratuity of 20% will be automatically added to the guest check
A 3% surcharge will be added to all checks to further Le Cavalier's sustainability efforts.*