

PETITS PLATS

PRAWN COCKTAIL Sauce Louie, Baby Lettuces	20	STEAK TARTARE* Creamed Egg Yolk, Dijon, Cornichon, House Chips	16
LOX PLATTER Choice of Baguette, Bread or Bagel, Chive Cream Cheese, Capers, Lettuce, Tomato, Cucumber, Onion , Dill	20	ONION SOUP Gruyère, Comté	15
WILD MUSHROOM TARTINE 16 Fromage Blanc, Black Truffle, Parmesan, Herbs			

LES ENTRÉES

ROASTED BEETS Herbed Yogurt, Fennel Marmalade, Goat Cheese, Endive, Black Pepper Pistachio Brittle	15	CAESAR Romaine, Parmesan, Petite Herbed Croutons	14
BURRATA Castelfranco, Carmelized Figs, Hazelnut, Pink Peppercorn Vinaigrette	16	WEDGE SALAD Baby Iceberg, Lardon, Tomato, Pickled Onion, Moody Blue Dressing	17
WINTER GREEN SALAD 15 Baby Kale, Green Apple, Spiced Walnut, Shaved Turnip, Poppyseed Vinaigrette			

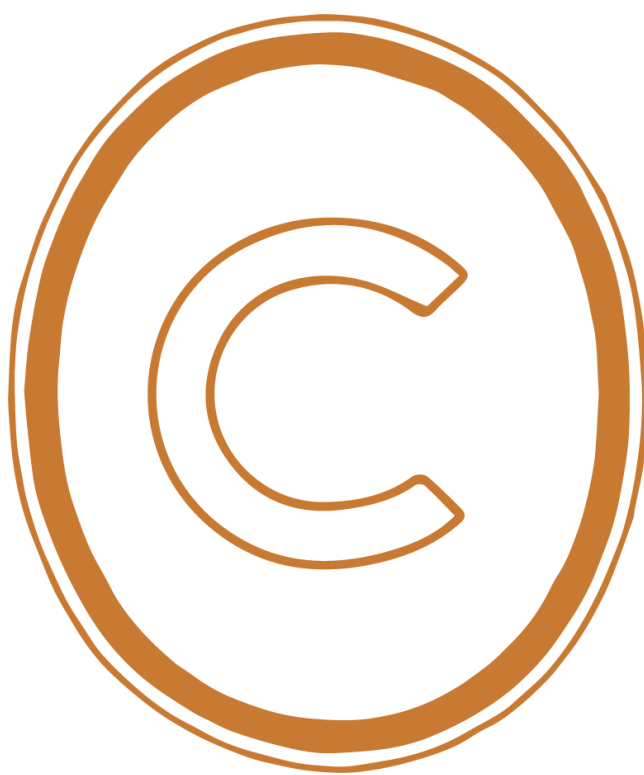
Grilled Chicken +8 | Grilled Shrimp +10 | Grilled Salmon* +11 | Grilled Steak* +17

PLATS

CRABCAKE SANDWICH Bibb Lettuce, Sauce Louie, Pickled Pepper Slaw	34	LE CAV BURGER Comté, Charred Onion, Slab Bacon, Roasted Garlic Aioli, House Dill Pickles	21
CHICKEN MILANESE Tricolore Salad , Tomato , Shaved Parmesan, Sherry Vinaigrette	29	FRENCH DIP Shaved Wagyu Beef, Caramelized Onion, Gruyere, Horseradish Aioli, Jus	22
SWORDFISH NIÇOISE Haricot Vert, Confit Tomato, Olive, Potato, Warm Dijon Dressing	35	SHORT RIB BOLOGNESE Pomodoro Sauce, Rigatoni, Parmesan	25
GRIDDLED TOFU NAAN Spinach, Carmelized Mushroom & Onion, Green Goddess Dressing	20	STEAK FRITES 14oz New York Strip, Shoestring Fries, Chives	35
CROQUE MONSIEUR Paris Ham, Dijon, Bechamel, Gruyere Add Egg +2	20	MOULES FRITES White Wine, Shallot, Leeks, Cream	24

*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.

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