

PETIT PLATS

SHRIMP COCKTAIL 20

Cocktail Sauce

HALF-DOZEN OYSTERS* 24

Mignonette, Lemon

STEAK TARTARE* 16

Egg Yolk, Dijon, Cornichon, House Chips

TROUT CROQUETTE 20

Remoulade, Parsley

ONION SOUP 15

Madeira, Jus, Gruyère

OXTAIL RAGOUT 18

Parisian Gnocchi, Confit Onion, Tomato, Roasted Red Pepper, Pecorino

LENTIL SALAD 12

Bacon Vinaigrette, Butternut Tahini, Parsley, Pepitas

CHARCUTERIE

FROMAGE 23

Fig Jam, Granny Smith Apples, Local Honey

SAUCISSON 22

Pickled Vegetables, Tarragon Mustard, Apricot Preserve

FROMAGE ET SAUCISSON 38



LES SALADES

ROASTED BEETS 15

Fennel, Labneh, Lemon Zest

CAESAR 14

Anchovy Dressing, Parmigiano, Pangrattato

KALE SALAD 14

Honeycrisp Apple, Red Onion, Dried Cranberries, Ricotta Salata, Candied Pecan, Poppy Vinaigrette

WEDGE SALAD 17

Moody Blue, Lardons, Pickled Red Onion

PLATS PRINCIPAUX

ROASTED CHICKEN 32

Brandy Foie Gras Cream, Fried Brussels Sprouts, Pommes Purée

SALMON 30

Bacon Lardon, Broccoli Rabe, Gigante Beans

DUCK BREAST* 38

Mustard Spätzle, Maitake, Foie Gras Jus

CAULIFLOWER STEAK 23

Tahini, Lemon, Pistachios, Golden Raisin Aigre-doux

LE CAV BURGER* 22

Comté, Caramelized Onions, Confit Garlic Aioli, Dill Pickles, Leidy's Bacon

BRONZINO AMANDINE 34

Brown Butter, Sauteed Kale, Toasted Almond

ROASTED LAMB SHOULDER 42

Wild Mushroom Ragout, Creamy Polenta, Jus

DUCK LEG PAPPARDELLE 32

House Made Pasta, Tomato, Calabrian Pepper, Pecorino

14 OZ NY STRIP STEAK* 65

Au Poivre, Choice of Two Sides

BRAISED BEEF CHEEK 35

Celery Root, Potato, Apple, Fried Long Hot, Beef Jus, Sourdough Gremolata

ACCOMPAGNEMENTS

POMMES FRITES 10

Garlic Aioli
Truffle & Parmesan + 4

RAPINI 10

Brown Butter, Walnut, Lemon Vinaigrette

GLAZED BABY CARROTS 10

Whipped Yogurt, Mint Gremolata

POMMES PURÉE 8

Roasted Garlic, Chives

*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.

OUR TEAM

WELCOME TO LE CAVALIER. FROM OUR KITCHEN TO OUR DINING ROOM, OUR ENTIRE TEAM IS DELIGHTED TO HAVE YOU WITH US AND LOOKS FORWARD TO SERVING YOU.

Fleming
GENERAL MANAGER

Steven
EXECUTIVE CHEF

MANAGERS

Ewelina
Michael
Ryan

SOUS CHEF

Lawrence

FRONT OF HOUSE

CULINARY + SUPPORT

BARTENDERS

Bryan
Declan
Laura
Nicky
Patrick
Tanner

BARBACKS & BUSSERS

Ana
Brandon
Shane

IN-ROOM DINING

Christopher
Lexinska

SERVERS

Bella
Gianna
Jayanna
Kristen
Marina
Nacho
Brittany

COOKS

Andrew
Lisa
Miguel
Will
Yair
Francisco
Janisha

HOSTS

Ava
Genesis
Morghan
Nicole

STEWARDS

Christian
Ronald
Victor

