

PETITS PLATS

PARFAIT 12
Vanilla Yogurt, House Granola, Berries

JUMBO SHRIMP COCKTAIL 20
Cocktail Sauce

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

ONION SOUP 15
Gruyère, Comté

LOX TARTINE 20
Grilled Multi-Grain, Chive Cream Cheese, Cucumber, Caper, Sumac Vinaigrette



SALADES

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

CAESAR 14
Romaine, Parmesan, Petite Herbed Croutons

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

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

Grilled Chicken +8 | Grilled Shrimp +10 | Grilled Salmon* +11 | Grilled Steak* +15

LES OEUFS

OMELETTE 18
French Ham, Comté, Green Salad

EGGS BENEDICT 21
English Muffin, Parisian Ham, Hollandaise

LE CAV BREAKFAST 22
Two Eggs, Slab Bacon,
Sausage, Lyonnaise Potato

AVOCADO TOAST 18
Poached Eggs, Pickled Onion,
Goat Cheese, Marinated Tomatoes, Cilantro

STEAK OEUFS* 32
Bistro Filet, Two Eggs,
Lyonnaise Potato, Salade Aux Herbes

PLATS

CHICKEN MILANESE 29
Arugula & Fennel Salad, Radicchio,
Shaved Parmesan, Cherry Tomatoes

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

MOULES FRITES 24
White Wine, Shallot, Leeks, Cream

SPICED CHICKPEA SALAD 20
Grilled Naan Bread, Tahini, Green Onion,
Lettuce, Tomato

BUTTERMILK PANCAKES 19
Cinnamon Sugar, Whipped Butter
Blueberry Compote +2

LES GARNITURES 8

SLAB BACON

LYONNAISE POTATO

SAUSAGE

POMMES FRITES

**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.*