

PETITS PLATS

- BURRATA 15

Marinated Tomatoes, Balsamic, Basil

STEAK TARTARE\* 16

Creamed Egg Yolk, Dijon, Cornichons, Gaufrettes

ONION SOUP 15

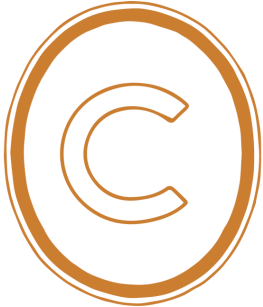
Gruyère, Comté

SHRIMP COCKTAIL 20

Cocktail Sauce

LOX TARTINE 20

Grilled Multi-Grain, Chive Cream Cheese, Cucumber, Caper, Sumac Vinaigrette
- 19



13

SALADES

- SPICED HEIRLOOM CARROTS 15

Agave Vinaigrette, Yogurt, Crispy Quinoa, Avocado
- WEDGE SALAD 17
- Blue Cheese Dressing, Baby Iceberg, Bacon, Pickled Red Onion
- LYONNAISE SALAD 15
- Frisée, Poached Egg, Lardons, Walnut Vinaigrette
- CAESAR 14
- Romaine, Parmesan, Petite Herbed Croutons

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

PLATS

- LE CHEESEBURGER\* 21

Comté, Charred Onion, Slab Bacon, Roasted Garlic Aioli, House Dill Pickles
- CRAB CAKE SANDWICH 34
- Citrus Carrot Slaw, Pickled Cabbage
- SPICED CHICKPEA SALAD 20
- Grilled Naan Bread, Tahini, Green Onion, Lettuce, Tomato
- MEZZE RIGATONI 23
- Butternut Squash Purée, Local Mushrooms, Kale
- MOULES FRITES 24
- White Wine, Shallot, Leeks, Cream
- CHICKEN MILANESE 29
- Arugula & Fennel Salad, Radicchio, Cherry Tomatoes, Shaved Parmesan
- KING SALMON 34
- Buttered Leeks, Roasted New Potato, Citrus Beurre Blanc
- TROUT AMANDINE 26
- Haricot Verts, Marcona Almond, Brown Butter
- STEAK FRITES\* 32
- Bistro Filet, Salade Aux Herbes

DOUCEURS

- CHOCOLATE MOUSSE TART 10

Blueberry Compote
- MADELINES 10

Crème Chantilly, Candied Pecans

LUNCH 2025

*\*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.*