

MONDAY-THURSDAY
4:30PM-9:00PM

BAVETTE'S

bar & boeuf

FRIDAY-SUNDAY
12:00PM-9:00PM

BURGER & BEER SPECIAL 19.⁹⁵

Steakhouse Burger & Steak Cut Fries, Cruz Blanca "Mexico Calling"

HORS D'OEUVRES

BAKED GOAT CHEESE (circa 1992)
red sauce, fines herbes, garlic bread.....16.⁹⁵

SIZZLING SHRIMP SCAMPI
garlic bread, chilies, parsley.....22.⁹⁵

BAKED CRAB CAKE
blue crab, preserved lemon, rémoulade.....24.⁹⁵

SHRIMP COCKTAIL
horseradish, cocktail sauce, dijonnaise.....18.⁹⁵

SALADS

MIXED GREENS & APPLE SALAD ♣
candied pecans, manchego.....9.⁹⁵

WEDGE SALAD
egg, bacon, gorgonzola, ranch, onion.....10.⁹⁵

CRAB STUFFED AVOCADO
bibb lettuce, dijon-sherry vinaigrette.....10.⁹⁵

SMOKED SALMON CAESAR*
crispy potatoes, classic caesar dressing.....9.⁹⁵

SANDWICHES

STEAKHOUSE CHEESEBURGER*
8 oz beef patty, cheddar, tavern sauce, pickles, onions, steak-cut fries.....17.⁹⁵
farm fresh egg.....add 2.⁹⁵
thick cut bacon.....add 4.⁹⁵

PRIME BEEF FRENCH DIP
steak-cut fries, gruyère, au jus.....26.95

ENTREES

BAVETTE'S SPICED FRIED CHICKEN
mashed potatoes, sweet pea and cipollini gravy.....23.⁹⁵

RIBEYE STEAK FRITES*
10 oz, béarnaise, hand-cut fries.....33.⁹⁵

SIDES

POMMES FRITES
garlic aioli.....8.⁰⁰

TRUFFLE MAC & CHEESE
truffle, white cheddar.....15.⁰⁰

CHARRED BROCCOLI
butter, lemon.....13.⁰⁰

Operating Partner: Matt Christensen • Executive Chef: Joe Mishler ♣ Contains Nuts
*consuming raw or undercooked meat, poultry, shellfish, seafood or egg may increase your risk of foodborne illness