

## HORS D'OEUVRES

- Baked Goat Cheese (Circa 1992)** \*  
red sauce, fines herbes, garlic bread ..... 18<sup>99</sup>
- Sizzling Shrimp Scampi** \*  
garlic bread, chilies, parsley ..... 25<sup>99</sup>
- Tenderloin Steak Tartare** \*  
dijonnaise & slow-cooked egg ..... 25<sup>99</sup>
- Shrimp Cocktail** \*  
horseradish, cocktail sauce, dijonnaise ..... 25<sup>99</sup>
- Baked Crab Cake**  
blue crab, preserved lemon, rémoulade ..... 29<sup>99</sup>

## BAVETTES BAKERY

• FRESH BAKED •

*Hand-Made Sourdough*

with cultured butter & sea salt  
5<sup>49</sup> • 9<sup>99</sup>

## CHILLED SEAFOOD

- Fresh Oysters** \* ..... 4<sup>25/ea</sup>
- Crudo** \*  
big eye tuna, king salmon, ponzu,  
cucumber, capers ..... 29<sup>99</sup>
- Grand Seafood Tower** \* ..... 149<sup>99</sup>
- Grand Shellfish Tower** \* ..... 210<sup>99</sup>
- Maude's Seafood Tower** \* ..... 275<sup>99</sup>
- Hokkaido King Crab** \*  
full pound ..... 149<sup>99</sup>  
½ pound ..... 74<sup>99</sup>
- Maine Lobster** \* ..... 49<sup>99</sup>

## SALADS

- Mixed Greens & Apple Salad** \*  
candied pecans, manchego  
12<sup>99</sup> • 20<sup>99</sup>
- Bacon Roasted Tomato** \*  
watercress, olive oil, herb salt  
13<sup>99</sup> • 22<sup>99</sup>

- Wedge Salad** \*  
egg, bacon, gorgonzola, ranch, onion  
13<sup>99</sup> • 22<sup>99</sup>
- Lyonnaise Salad** \*  
bacon, soft-cooked egg, brioche croutons  
13<sup>99</sup> • 22<sup>99</sup>

- Crab Stuffed Avocado** \*  
bibb lettuce, dijon-sherry vinaigrette  
16<sup>99</sup> • 28<sup>99</sup>
- Smoked Salmon Caesar** \*  
crispy potatoes, classic caesar dressing  
13<sup>99</sup> • 22<sup>99</sup>

## SANDWICHES

- 10oz Double Wagyu Cheeseburger** \*  
pressed & griddled snake river farms wagyu with american cheese,  
pickles, onions, dijonnaise and pomme frites - 35<sup>99</sup>  
add farm fresh egg 2<sup>99</sup> • add thick cut bacon 5<sup>99</sup>

- Prime Beef French Dip**  
thin shaved prime rib of beef, gruyere,  
horseradish cream with hand cut fries - 29<sup>99</sup>

## BUTCHER'S CUTS

- Roasted Bone Marrow** \* caramelized red onion jam, parsley salad ..... 29<sup>99</sup>
- Ribeye Steak Frites** \* 10 oz, béarnaise, hand-cut fries ..... 39<sup>99</sup>

## LE BOEUF

- Filet Mignon - Petite Duchess Cut** \* 6 oz, roasted tomato, béarnaise, watercress, steak salt ..... 44<sup>99</sup>
- Traditional Filet Mignon** \* 10 oz, béarnaise, steak salt ..... 69<sup>99</sup>
- Bone-In Filet Mignon** \* 16 oz, béarnaise (limited availability) ..... 84<sup>99</sup>
- Dry-Aged Bone-In Ribeye** \* 20 oz, 42 day dry aged, béarnaise, steak salt ..... 99<sup>99</sup>
- Dry-Aged Bone-In New York Strip** \* 16 oz, 42 day dry aged, béarnaise, steak salt ..... 79<sup>99</sup>
- Classic Ribeye - Chicago Cut** \* 16 oz, béarnaise, steak salt ..... 74<sup>99</sup>

## AMERICAN WAGYU

- Skirt Steak Frites** \* Chatel Farms, 10oz, french fries, bearnaise ..... 59<sup>99</sup>
- Bone-In New York Strip** \* Snake River Farms, 16 oz, bearnaise, steak salt ..... 109<sup>99</sup>
- Porterhouse** \* Mishima Farms, 32 oz, bearnaise, steak salt ..... 249<sup>99</sup>

## ENHANCE ANY ITEM

peppercorn crust, maître d'butter, or roasted garlic \* - 4<sup>99</sup> • gorgonzola - 7<sup>99</sup> • roasted bone marrow \* - 8<sup>99</sup> • warm king crab oscar \* - 24<sup>99</sup>

## CHICKEN

- Bavette's Spiced Fried Chicken**  
mashed potatoes, sweet pea, cipollini gravy .... 27<sup>99</sup>
- Roasted Chicken** \*  
mashed potatoes, garlic confit, chicken jus.... 29<sup>99</sup>
- Chicken Diane** \*  
half chicken, tarragon mustard, diane sauce .. 27<sup>99</sup>

## CHOPS & SHORTTRIB

- Double Cut Berkshire Pork Chop** \*  
roasted mushrooms & herb jus ..... 39<sup>99</sup>
- Lamb Chops** \*  
roasted garlic, rosemary ..... 59<sup>99</sup>
- Shortrib Stroganoff**  
button mushrooms, hand cut fettuccine..... 29<sup>99</sup>

## FISH

- Miso Glazed Black Cod** \*  
soy dashi, snow pea leaves..... 46<sup>99</sup>
- Lobster Frites** \*  
herbed butter sauce, hand-cut fries ... 59<sup>99</sup> • 94<sup>99</sup>
- Big Glory Bay Salmon** \*  
black pepper, brown butter, lemon..... 39<sup>99</sup>

## SIDES

- Pommes Frites** \* garlic aioli ..... 10<sup>99</sup>
- Buttery Mashed Potatoes** \* garlic confit & chicken jus ..... 14<sup>99</sup>
- Creamed Spinach** blue cheese, caramelized onions ..... 15<sup>99</sup>
- Charred Broccoli** \* butter, lemon ..... 15<sup>99</sup>
- Broiled Asparagus** \* lemon, parmesan, chives ..... 15<sup>99</sup>
- Elote Style Corn** \* chili, lime, cilantro, parmesan ..... 14<sup>99</sup>
- Baked Sweet Potato** \* butter, brown sugar ..... 14<sup>99</sup>
- Brussels Sprouts** \* dijon, parmesan, chives ..... 15<sup>99</sup>
- Truffle Mac & Cheese** truffle, white cheddar ..... 15<sup>99</sup>
- Button Mushrooms** \* garlic, thyme, cream sherry ..... 15<sup>99</sup>
- Loaded Baked Potato** \* bacon, sour cream, cheddar, chives ..... 15<sup>99</sup>
- Thick-Cut Bacon** \* maple, black pepper ..... 15<sup>99</sup>

Executive Chef: Larry Etcitty \* Gluten Free Options Available \* Contains Nuts

\*consuming raw or undercooked meat, poultry, shellfish, seafood or egg may increase your risk of foodborne illness

As a way to offset rising costs associated with the restaurant, we have added a 3.25% surcharge to all checks. You may request to have this taken off your check.

MONDAY-THURSDAY  
4:00PM-10:30PM

# BAVETTE'S

bar & boeuf

FRIDAY & SATURDAY  
3:00PM-11:00PM  
SUNDAY  
3:00PM-10:30PM

## MARTINIS

- Vesper**  
nuit blanche vodka, prairie gin, lillet blanc.. 16<sup>95</sup>
- Cosmopolitan**  
st. george citrus, cointreau, cranberry ..... 16<sup>95</sup>
- Espresso**  
haku vodka, espresso, mozart, kokuto ..... 18<sup>95</sup>
- Bee's Knees**  
hendrick's gin, honey, lemon ..... 15<sup>95</sup>
- Mezcal Corpse Reviver**  
montelobos mezcal, cointreau, absinthe ..... 17<sup>95</sup>
- Lillet Rose**  
wheatley vodka, lillet rose, st germain, lemon..... 16<sup>95</sup>
- Cucumber**  
nuit blanche vodka, st. germain, cucumber, lime 16<sup>95</sup>
- French**  
grey goose vodka, pineapple, framboise ..... 18<sup>95</sup>

## OLD FASHIONEDS



- Wild Turkey Rye** 15<sup>95</sup>
- Russell's Reserve Single Barrel** 23<sup>95</sup>
- Oaxacan** 16<sup>95</sup>
- Tokyo®** 29<sup>95</sup>
- 
- PICKLE BACK SHOT •  
7.95

## CLASSICS

- Gimlet**  
prairie gin, fresh lime, simple..... 15<sup>95</sup>
- Lion's Tail**  
buffalo trace bourbon, allspice, lime ..... 17<sup>95</sup>
- Bavette's Punch**  
flor de caña rum, maraschino, grapefruit ..... 16<sup>95</sup>
- Champagne Smash**  
st. george gin, lillet rose, mint, lemon ..... 16<sup>95</sup>
- Blanco Pearl**  
casamiogs tequila, pastis, mint..... 17<sup>95</sup>
- Cognac Sazerac**  
meukow cognac, rye, absinthe rinse..... 16<sup>95</sup>
- Negroni**  
prairie gin, vermouth, campari..... 15<sup>95</sup>
- Penicillin**  
toki whisky, ginger, honey, lemon..... 16<sup>95</sup>

## SPIRIT FREE

**Ghia Spritz**  
ghia aperitif, q elderflower tonic, mint - 15<sup>95</sup>

**St. Agrestis Negroni**  
phony negroni - 15<sup>95</sup>

**Garden Gimlet**  
amass riverine, seedlip grove 42, lime- 15<sup>95</sup>

## Champagne & Sparkling

- Henriot, **Brut Souvrain**, Champagne, France, NV, taut, chiseled, seductive ..... 27 | 108
- Pierre Sparr, Crémant d'Alsace, **Rosé**, France, NV, elegant, charming, fruity. .... 15 | 60
- Santomè, **Prosecco**, Prosecco DOC, Italy, NV, spritzzy, playful, joyous ..... 14 | 56

## White, Rosé & Aperitif

- El Maestro Sierra, **Fino Sherry**, Jerez, Spain, nutty, earthy, historical..... 14 | 56
- Table White 2022, fresh, light, crisp ..... 7 | 28
- Malat, **Grüner Veltliner**, Kremstal, Austria, 2020 <sup>o</sup>, savory, snappy, refreshing ..... 14 | 56
- Le Monde, **Pinot Grigio**, Friuli, Italy, 2021, crisp, fresh, fruity ..... 15 | 60
- Gustav Huff, **Riesling**, Rheinhessen, Germany, 2021, off dry, honeysuckle, charming ..... 13 | 52
- Bodegas Pinuaga, **Sauvignon Blanc**, Vino de la Tierra de Castilla, Spain, 2021 <sup>o</sup>, breezy, tart, snappy..... 14 | 56
- Francois le Saint, **Sauvignon Blanc**, Calcaire, Sancerre, France, 2022 <sup>o</sup>, herbal, mineral, refined ..... 24 | 96
- Domaine Skouras "Almyra" **Chardonnay**, Greece, 2022, crisp, salty, light..... 17 | 68
- Domaine Louis Moreau, **Chardonnay**, Chablis, France, 2020, oyster-y, elegant, mineral..... 21 | 84
- Le Provençal, **Grenache Rosé**, Côtes de Provence, France, 2022, vibrant, sunny, joyous ..... 13 | 52

## Red

- Table Red 2021, plush, fresh, juicy..... 7 | 28
- JL Chave Selection, **Red Blend**, Cotes du Rhône, France, 2021, peppery, silky, salty..... 17 | 68
- Barter & Trade, **Cabernet Sauvignon**, Columbia Valley, Washington, 2022, lush, silky, soft ..... 18 | 72
- Turnbull, **Cabernet Sauvignon**, Napa Valley, California, 2021, classic, ripe, powerful ..... 28 | 112
- Château Haut Colombier, **Merlot/Cabernet**, Côtes de Blaye, Bordeaux, France, 2019 <sup>o</sup>, modern, rich plum, earthy ..... 16 | 64
- Tinto Negro, **Malbec**, Valle de Uco, Mendoza, Argentina, 2021 ..... 15 | 60
- David Hill, Estate, **Pinot Noir**, Tualatin Hills, 2022, pliant, engaging, transparent ..... 17 | 68
- Alesia by Rhys, **Pinot Noir**, Anderson Valley, California, 2017, silky, haunting, poised ..... 26 | 104
- Santomè, **Raboso**, Veneto, Italy, 2013, chocolate covered cherries, rich, structured..... 20 | 80
- Rocca di Montegrossi, Sangiovese, **Chianti Classico**, Tuscany, Italy, 2020 <sup>o</sup>, flamboyant, lush, noble..... 18 | 72

## BEER

- mexico calling cruz blanca ..... 6.50
- bud light..... 6.00
- bell's two hearted ..... 7.75
- heineken..... 7.25
- trumer pils ..... 7.50
- stella artois ..... 7.50
- allagash white ..... 9.75
- coors banquet..... 5.50
- left hand nitro milk stout ..... 8.25
- three floyds zombie dust ..... 8.75
- off color apex predator..... 9.75
- o'doul's n/a..... 7.25

<sup>o</sup> organic / biodynamic / low sulfite