

## 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>
- Salmon Crudo** \* ..... 28<sup>99</sup>  
bagnoli truffle, ponzu sauce
- 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** \* Snake River 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** \* Snake River 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>

## 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, button mushrooms, diane sauce .. 27<sup>99</sup>

## CHOPS & SHORTRIB

- 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 \* Can Be Made with Gluten Free Ingredients \* Contains Nuts

Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness.  
Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed and we cannot guarantee that our food is completely free of any allergen.  
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 ..... 17<sup>95</sup>
- Espresso**  
project X espresso, haku vodka, 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** 16<sup>95</sup>
- Russell's 10yr** 24<sup>95</sup>
- Oaxacan** 17<sup>95</sup>
- Tokyo®** 25<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**  
el dorado 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..... 16<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>

**Paloma**  
ritual tequila alternative, grapefruit, lime- 15<sup>95</sup>

## Champagne & Sparkling

- Charpentier, "Tradition," **Brut**, Champagne, France, NV, succulent, creamy, vital.....25 | 100
- Pierre Sparr, Crémant d'Alsace, **Rosé**, France, NV, elegant, charming, fruity. ....15 | 60
- Santomè, **Prosecco**, Prosecco DOC, Italy, NV, spritzy, playful, joyous .....14 | 56
- Mionetto, "Alcohol-Removed," **Prosecco**, Italy, NV, elegant, joyous, celebratory .....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
- Le Monde, **Pinot Grigio**, Friuli, Italy, 2021, crisp, fresh, fruity .....15 | 60
- Malat, **Grüner Veltliner**, Kremstal, Austria, 2021 <sup>o</sup>, savory, snappy, refreshing .....14 | 56
- Francois le Saint, **Sauvignon Blanc**, Calcaire, Sancerre, France, 2022 <sup>o</sup>, herbal, mineral, refined .....24 | 96
- Details, **Sauvignon Blanc**, Sonoma County, California, 2021, rich, tart, energetic .....15 | 60
- Jean-Marc Brocard, "Sainte Claire," **Chardonnay**, Chablis, France, 2022, oyster-y, elegant, mineral.....21 | 84
- Domaine Skouras "Almyra" **Chardonnay**, Greece, 2022, crisp, salty, light.....17 | 68
- Gustav Huff, **Riesling**, Rheinhessen, Germany, 2021, off dry, honeysuckle, charming .....13 | 52
- Le Provençal, **Grenache Rosé**, Côtes de Provence, France, 2022, vibrant, sunny, joyous .....13 | 52
- Leitz, "Eins Zwei Zero," Dealcoholized **Chardonnay**, Germany, NV, juicy, creamy, refreshing .....15 | 60

## Red

- Table Red 2021, plush, fresh, juicy.....7 | 28
- David Hill, Estate, **Pinot Noir**, Tualatin Hills, 2022, pliant, engaging, transparent .....17 | 68
- Dan Kosta, **Pinot Noir**, "Admire," Sonoma Coast, California, 2022, succulent, indulgent, heady .....25 | 100
- Rocca di Montegrossi, Sangiovese, **Chianti Classico**, Tuscany, Italy, 2021 <sup>o</sup>, flamboyant, lush, noble.....18 | 72
- Tinto Negro, **Malbec**, Valle de Uco, Mendoza, Argentina, 2021, peppery, arial, brooding.....15 | 60
- Château Haut Colombier, **Merlot/Cabernet**, Côtes de Blaye, Bordeaux, France, 2019 <sup>o</sup>, modern, rich plum, earthy .....16 | 64
- 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
- Santomè, **Raboso**, Veneto, Italy, 2015, chocolate covered cherries, rich, structured.....20 | 80
- Leitz, "Zero Point Five," Dealcoholized **Pinot Noir**, Germany, NV, supple, fragrant, harmonious .....15 | 60

## 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