

## HORS D'OEUVRES

- Baked Goat Cheese (Circa 1992)** \*  
red sauce, fines herbes, garlic bread ..... 19<sup>99</sup>
- Sizzling Shrimp Scampi** \*  
garlic bread, chilies, parsley ..... 28<sup>99</sup>
- Tenderloin Steak Tartare** \*  
dijonnaise & slow-cooked egg ..... 29<sup>99</sup>
- Baked Crab Cake**  
blue crab, preserved lemon, rémoulade ..... 35<sup>99</sup>
- Peppered Duck & Goat Cheese Terrine** \*  
apricot mustarda, toast ..... 22<sup>99</sup>

## BAVETTES BAKERY

• FRESH BAKED •

*Hand-Made Sourdough*

with cultured butter & sea salt  
5.00 • 9.00

## CHILLED SEAFOOD

- Royal Plateaux** \*  
maine lobster, 1 doz. oysters, shrimp cocktail,  
salmon ceviche, lavash ..... 165<sup>99</sup>
- Chilled Maine Lobster** \* ..... 64<sup>99</sup>
- Shrimp Cocktail** \*  
horseradish, cocktail sauce, dijonnaise ..... 32<sup>99</sup>
- Fresh Oysters** \* ..... 4<sup>99/ea</sup>

## SALADS

### Mixed Greens & Apple Salad \*

candied pecans, manchego  
13<sup>99</sup> • 21<sup>99</sup>

### Bacon Roasted Tomato \*

watercress, olive oil, herb salt  
13<sup>99</sup> • 21<sup>99</sup>

### Wedge Salad \*

egg, bacon, gorgonzola, ranch, onion  
15<sup>99</sup> • 23<sup>99</sup>

### Lyonnaise Salad \*

bacon, soft-cooked egg, brioche croutons  
15<sup>99</sup> • 23<sup>99</sup>

### Crab Stuffed Avocado \*

bibb lettuce, dijon-sherry vinaigrette  
18<sup>99</sup> • 29<sup>99</sup>

### Smoked Salmon Caesar \*

crispy potatoes, classic caesar dressing  
13<sup>99</sup> • 21<sup>99</sup>

## SANDWICHES

### 10oz Double Wagyu Cheeseburger \*

pressed & griddled snake river farms wagyu with american cheese,  
pickles, onions, dijonnaise and pomme frites - 36<sup>99</sup>  
add farm fresh egg 3<sup>99</sup> • add thick cut bacon 6<sup>99</sup>

### Prime Beef French Dip

thin shaved prime rib of beef, gruyere,  
horseradish cream with hand cut fries - 36<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 ..... 49<sup>99</sup>

## LE BOEUF

**Filet Mignon - Petite Duchess Cut** \* 6 oz, roasted tomato, béarnaise, watercress, steak salt ..... 56<sup>99</sup>

**Traditional Filet Mignon** \* 10 oz, béarnaise, steak salt ..... 85<sup>99</sup>

**Bone-In Filet Mignon** \* 16 oz, béarnaise (limited availability) ..... 92<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** \* 14 oz, 42 day dry aged, béarnaise, steak salt ..... 93<sup>99</sup>

**Classic Ribeye - Chicago Cut** \* 16 oz, béarnaise, steak salt ..... 77<sup>99</sup>



• DRY-AGED •

*Porterhouse* \*

32oz, 42 day dry aged,  
béarnaise, steak salt - 188<sup>99</sup>



## ENHANCE ANY ITEM

peppercorn crust, maître d' butter, or roasted garlic \* - 7<sup>99</sup> • wild mushroom or roquefort - 9<sup>99</sup> • roasted bone marrow \* - 16<sup>99</sup> • warm king crab oscar \* - 28<sup>99</sup>

## CHICKEN

**Bavette's Spiced Fried Chicken**  
mashed potatoes, sweet pea, cipollini gravy .... 37<sup>99</sup>

**Roasted Chicken** \*  
mashed potatoes, garlic confit, chicken jus .... 41<sup>99</sup>

## CHOPS & SHORTRIB

**Double Cut Berkshire Pork Chop** \*  
wild mushroom, herb jus, lemon ..... 55<sup>99</sup>

**Lamb Chops** \*  
roasted garlic, rosemary ..... 75<sup>99</sup>

**Shortrib Stroganoff**  
button mushrooms, hand cut fettuccine ..... 38<sup>99</sup>

## FISH

**Glazed Black Cod** \*  
soy dashi, pea tendrils ..... 48<sup>99</sup>

**Honey Glazed Salmon** \*  
black pepper, brown butter, lemon ..... 49<sup>99</sup>

## SIDES

**Pommes Frites** \* garlic aioli ..... 13<sup>99</sup>

**Buttery Mashed Potatoes** \* garlic confit & chicken jus ..... 16<sup>99</sup>

**Creamed Spinach** blue cheese, caramelized onions ..... 17<sup>99</sup>

**Brussels Sprouts** \* dijon, parmesan, chives ..... 19<sup>99</sup>

**Broiled Asparagus** \* lemon, parmesan, chives ..... 19<sup>99</sup>

**Truffle Mac & Cheese** truffle, white cheddar ..... 20<sup>99</sup>

**Thick-Cut Bacon** \* maple, black pepper ..... 19<sup>99</sup>

**Baked Sweet Potato** \* butter, brown sugar ..... 16<sup>99</sup>

**Loaded Baked Potato** \* bacon, sour cream, cheddar, chives ..... 16<sup>99</sup>

**Charred Broccoli** \* butter, lemon ..... 18<sup>99</sup>

**Button Mushrooms** \* garlic, thyme, cream sherry ..... 17<sup>99</sup>

**Elote Style Corn** \* chili, lime, cilantro, parmesan ..... 17<sup>99</sup>

Executive Chef: Brad Skougard \* 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.



# BAVETTE'S

steakhouse & bar

## MARTINIS

- Cosmopolitan**  
st. george citrus, cointreau, cranberry ..... 19<sup>99</sup>
- Vesper**  
vodka, gin, lillet blanc..... 20<sup>99</sup>
- Cucumber**  
vodka, st. germain, cucumber..... 19<sup>99</sup>
- Bavette's Dirty Martini**  
tito's vodka, olive brine, blue cheese olives.... 20<sup>99</sup>
- Lillet Rose Martini**  
vodka, lillet rose, st germain, lemon..... 20<sup>99</sup>
- French**  
vodka, pineapple, framboise ..... 19<sup>99</sup>
- Espresso**  
tito's vodka, espresso, mozart demerara.....20<sup>99</sup>

## OLD FASHIONEDS



Wild Turkey 101 Rye 19<sup>99</sup>

Old Forester 19<sup>99</sup>

Oaxacan 20<sup>99</sup>

Monte Carlo 20<sup>99</sup>

• PICKLE BACK SHOT •  
8.50

## CLASSICS

- Gimlet**  
gin, fresh lime, simple..... 19<sup>99</sup>
- Bavette's Punch**  
rum, maraschino, grapefruit..... 20<sup>99</sup>
- Manhattan**  
high west double rye, carpano antica, bitters.. 20<sup>99</sup>
- Champagne Smash**  
gin, lillet rose, mint, lemon..... 19<sup>99</sup>
- Pago Pago**  
mount gay rum, green chartreuse, pineapple .. 19<sup>99</sup>
- Cognac Sazerac**  
cognac, rye, absinthe rinse ..... 19<sup>99</sup>
- Negroni**  
gin, vermouth, campari ..... 19<sup>99</sup>

## Sparkling

- 7301 | Nicolas Feuillatte, "Reserve Exclusive," Brut, **Champagne**, France, NV, taut, chiseled, seductive ..... 36 | 144
- 7302 | Lucien Albrecht, **Brut Rosé**, Cremant d'Alsace, France, NV, bright, juicy, elegant ..... 16 | 64

## White & Rosé

- 8775 | Emile Beyer, "Les Traditions," **Pinot Blanc**, Alsace, France, 2021, round, creamy, pristine ..... 16 | 64
- 8705 | Livio Felluga, **Pinot Grigio**, Collio, Friuli, Italy, 2021, tranquil, tactile, pristine ..... 19 | 76
- 8781 | Maison Marques & Domaines, La Poussie, **Sancerre**, 2022, tart, chalky, herbal ..... 27 | 108
- 8618 | Talley Vineyards, **Chardonnay**, Arroyo Grande Valley, California, 2021, caressing, electric, svelte ..... 19 | 76
- 8667 | Dr. Loosen, "Dr.L," **Riesling**, Mosel, Germany, 2021, off-dry, honeyed, charming..... 18 | 72
- 7311 | Domaines Ott , "By Ott", **Rosé**, Cote de Provence, 2021, dry, refreshing, herbal ..... 15 | 60

## Red

- 8619 | Talley Vineyards, **Pinot Noir**, Estate Bottled, Arroyo Grande Valley, California, 2021, succulent, indulgent, heady ..... 22 | 88
- 0000 | Braida di Giacomo Bologna, Brachetto D'Aqui, Piedmont, Italy, 2022, semi-sweet, floral, spritzy ..... 18 | 72
- 8808 | Giacomo "Braida" Bologna, "Montebruna," **Barbera d'Asti**, Piemonte, Italy, 2019, bright, punchy, energetic ..... 23 | 92
- 8798 | Viña Cobos "Bramare," **Malbec**, Luján de Cuyo, Mendoza, Argentina, 2021, peppery, arial, brooding..... 28 | 112
- 8353 | Kiona Vineyards, **Merlot**, Red Mountain, Washington, 2019, supple, creamy, indulgent..... 19 | 76
- 8807 | Arrowood, **Cabernet Sauvignon**, Knight's Valley, Sonoma County, 2019, massive, deep, powerful ..... 32 | 132
- 8354 | Austin Hope, **Cabernet Sauvignon**, Paso Robles, California, 2021, supple, candied, fleshy..... 28 | 140
- 8342 | Orin Swift "8 Years in the Desert," **Red Blend**, California, 2021, kaleidoscopic, hedonistic, succulent..... 29 | 116

## Premium

- 0000 | Kistler, **Chardonnay**, "Les Noisetiers," Sonoma Coast, California, 2021, snappy, refined, nutty ..... 42 | 165
- 0000 | Jean-Marc Brocard, Presuses, **Chablis Grand Cru**, Burgundy, 2020 ..... 52 | 210
- 8411 | Caymus, **Cabernet Sauvignon**, Napa Valley, California, 2021, silky, soft, inviting. .... 55 | 212
- 8669 | George Pinoto, "Ceremonial," **Pinot Noir**, Russian River, Sonoma, 2022, heady, elegant, ripe ..... 45 | 159
- 8676 | Tierra Roja, **Cabernet Sauvignon**, Oakville, Napa Valley, California, 2011, towering, brooding, intense ..... 80 | 320
- 7439 | Antinori Guado al Tasso, **Bolgheri Superiore**, Tuscany, Italy, 2019, refined, proportioned, distinguished..... 80 | 320

## BEERS

- Stella Artois..... 11.00
- Bud Light Lager ..... 9.00
- Able Baker Honey Dip Stout..... 12.00
- pFriem Pilsner..... 11.00
- New Belguim Fat Tire Amber Ale ..... 12.00
- Ballast Point Sculpin IPA..... 11.00
- Unibroue Blanch de Chambly Witbier ..... 12.00
- Firestone Walker Union Jack IPA..... 11.00

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