

HORS D'OEUVRES

- Baked Goat Cheese (Circa 1992)** *
red sauce, fines herbes, garlic bread 18⁹⁹
- Sizzling Shrimp Scampi** *
garlic bread, chilies, parsley 27⁹⁹
- Tenderloin Steak Tartare** *
dijonnaise & slow-cooked egg 28⁹⁹
- Baked Crab Cake**
blue crab, preserved lemon, rémoulade 34⁹⁹
- Peppered Duck & Goat Cheese Terrine** *
apricot mustarda, toast 22⁹⁹

BAVETTES BAKERY

• FRESH BAKED •

Hand-Made Sourdough

with cultured butter & sea salt - 8⁹⁹

CHILLED SEAFOOD

- Royal Plateaux** *
maine lobster, oysters, shrimp cocktail,
salmon ceviche, lavash 130⁹⁹
- Chilled Maine Lobster** * 62⁹⁹
- Shrimp Cocktail** *
horseradish, cocktail sauce, dijonnaise 29⁹⁹
- Fresh Oysters** * 4^{99/ea}

SALADS

Mixed Greens & Apple Salad *

candied pecans, manchego
12⁹⁹ • 20⁹⁹

Bacon Roasted Tomato *

watercress, olive oil, herb salt
12⁹⁹ • 20⁹⁹

Wedge Salad *

egg, bacon, gorgonzola, ranch, onion
14⁹⁹ • 22⁹⁹

Lyonnaise Salad *

bacon, soft-cooked egg, brioche croutons
14⁹⁹ • 22⁹⁹

Crab Stuffed Avocado *

bibb lettuce, dijon-sherry vinaigrette
17⁹⁹ • 28⁹⁹

Smoked Salmon Caesar *

crispy potatoes, classic caesar dressing
12⁹⁹ • 20⁹⁹

SANDWICHES

10oz Double Wagyu Cheeseburger *

pressed & griddled snake river farms wagyu with american cheese,
pickles, onions, dijonnaise and pomme frites - 35⁹⁹
add farm fresh egg 2⁹⁹ • add thick cut bacon 5⁹⁹

Prime Beef French Dip

thin shaved prime rib of beef, gruyere,
horseradish cream with hand cut fries - 35⁹⁹

BUTCHER'S CUTS

Roasted Bone Marrow * caramelized red onion jam, parsley salad 28⁹⁹

Ribeye Steak Frites * 10 oz, béarnaise, hand-cut fries 48⁹⁹

LE BOEUF

Filet Mignon - Petite Duchess Cut * 6 oz, roasted tomato, béarnaise, watercress, steak salt 54⁹⁹

Traditional Filet Mignon * 10 oz, béarnaise, steak salt 84⁹⁹

Bone-In Filet Mignon * 16 oz, béarnaise (limited availability) 89⁹⁹

Dry-Aged Bone-In Ribeye * 20 oz, 42 day dry aged, béarnaise, steak salt 98⁹⁹

Dry-Aged Bone-In New York Strip * 14 oz, 42 day dry aged, béarnaise, steak salt 90⁹⁹

Classic Ribeye - Chicago Cut * 16 oz, béarnaise, steak salt 75⁹⁹



• DRY-AGED •

Porterhouse *

32oz, 42 day dry aged,
béarnaise, steak salt - 185⁹⁹



ENHANCE ANY ITEM

peppercorn crust, maître d' butter, or roasted garlic * - 6⁹⁹ • wild mushroom or roquefort - 8⁹⁹ • roasted bone marrow * - 15⁹⁹ • warm king crab oscar * - 25⁹⁹

CHICKEN

Bavette's Spiced Fried Chicken
mashed potatoes, sweet pea, cipollini gravy 36⁹⁹

Roasted Chicken *
mashed potatoes, garlic confit, chicken jus 40⁹⁹

CHOPS & SHORTRIB

Double Cut Berkshire Pork Chop *
wild mushroom, herb jus, lemon 54⁹⁹

Lamb Chops *
roasted garlic, rosemary 74⁹⁹

Shortrib Stroganoff
button mushrooms, hand cut fettuccine 37⁹⁹

FISH

Glazed Black Cod *
sweet miso glaze, ponzu, lemon 48⁹⁹

Honey Glazed Salmon *
black pepper, brown butter, lemon 49⁹⁹

SIDES

Pommes Frites * garlic aioli 12⁹⁹

Buttery Mashed Potatoes * garlic confit & chicken jus 16⁹⁹

Creamed Spinach blue cheese, caramelized onions 16⁹⁹

Brussels Sprouts * dijon, parmesan, chives 18⁹⁹

Broiled Asparagus * lemon, parmesan, chives 18⁹⁹

Truffle Mac & Cheese truffle, white cheddar 19⁹⁹

Thick-Cut Bacon * maple, black pepper 19⁹⁹

Baked Sweet Potato * butter, brown sugar 15⁹⁹

Loaded Baked Potato * bacon, sour cream, cheddar, chives 15⁹⁹

Button Mushrooms * garlic, thyme, cream sherry 17⁹⁹

Elote Style Corn * chili, lime, cilantro, parmesan 16⁹⁹

* Gluten Free Options Available * Contains Nuts

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

BAVETTE'S

steakhouse & bar

MARTINIS

Cosmopolitan st. george citrus, cointreau, cranberry	18 ⁹⁵
Vesper vodka, gin, lillet blanc.....	19 ⁵⁰
Cucumber vodka, st. germain, cucumber.....	18 ⁹⁵
Jalisco Manhattan calirosa anejo, carpano antica, xocolatl mole bitters .	25 ⁵⁰
Lillet Rose Martini vodka, lillet rose, st germain, lemon.....	19 ⁵⁰
French vodka, pineapple, framboise.....	18 ⁹⁵
Espresso haku vodka, espresso, mozart, kokuto	19 ⁵⁰

OLD FASHIONEDS



Wild Turkey 101 Rye	18 ⁹⁵
Old Forester	18 ⁹⁵
Oaxacan	19 ⁵⁰
Monte Carlo	19 ⁵⁰

• PICKLE BACK SHOT •
8.50

CLASSICS

Gimlet gin, fresh lime, simple.....	18 ⁹⁵
Bavette's Punch rum, maraschino, grapefruit.....	19 ⁵⁰
Manhattan high west double rye, carpano antica, bitters..	19 ⁵⁰
Champagne Smash gin, lillet rose, mint, lemon.....	18 ⁹⁵
Pago Pago mount gay rum, green chartreuse, pineapple ..	18 ⁹⁵
Cognac Sazerac cognac, rye, absinthe rinse.....	18 ⁹⁵
Negroni gin, vermouth, campari.....	18 ⁹⁵

Sparkling

Champagne, Nicolas Feuillatte, Reserve Exclusive, Brut , Champagne, France, NV	36		144
Rosé Cremant, Lucien Albrecht, Brut Rosé , Alsace, France, NV.....	16		64

White & Rosé

Emile Beyer, "Les Traditions", Pinot Blanc , Alsace, France, 2021	16		64
Livio Felluga, Collio, Pinot Grigio , Friuli, Italy, 2021	18		72
Domaine Georges Pauchon, Sauvignon Blanc , Sancerre, France, 2022	27		108
Talley Vineyards, Chardonnay , Arroyo Grande Valley, California, 2020	18		72
Dr. Loosen, Riesling , "Dr.L", Mosel, Germany, 2021	18		72
Incisia della Rocchetta, Moscato d'Asti , "Felice" Piedmont, Italy, 2021.....	16		64
Domaines Ott, By Ott, Rosé , Cote du Provence, France, 2021	15		60

Red

Talley Vineyards, Pinot Noir , Estate Bottled, Arroyo Grande Valley, California, 2022	22		88
Mommessin Cote du Py, Gamay , Cru Morgon, Beaujolais, France, 2020.....	23		92
Viña Cobos "Bramare", Malbec , Luján de Cuyo, Mendoza, Argentina, 2020.....	28		112
Kiona Vineyards, Merlot , Red Mountain, Washington, 2019	18		72
Heitz Cellars, Cabernet Sauvignon , Napa Valley, California, 2018.....	33		132
Austin Hope, Cabernet Sauvignon , Paso Robles, California, 2021	28		112
Orin Swift "8 Years in the Desert", Red Blend , California, 2021	29		116

Premium

Pahlmeyer, Chardonnay , Napa Valley, California, 2020	65		245
Caymus, Cabernet Sauvignon , Napa Valley, California, 2020.	55		212
Tierra Roja, Cabernet Sauvignon , Oakville, Napa Valley, California, 2019.....	80		320
Vega Sicilia, "Valbuena No.5", Tempranillo , Ribera del Duero, 2013.....	125		495
Antinori Guado al Tasso, Bolgheri Superiore , Tuscany, Italy, 2019.....	80		320

BEERS

stella artois	9.00	new belgium fat tire amber ale.....	8.00
firestone walker union jack ipa.....	8.50	able baker honey dip stout.....	9.50
bud light.....	6.00	pFriem pilsner.....	8.50
seattle cider	10.00	blanche de bruxelles witbier	8.50
ballast point sculpin ipa.....	8.50		

click here to see full beverage & wine menu