

HORS D'OEUVRES

- Baked Goat Cheese (Circa 1992)** *
red sauce, fines herbes, garlic bread 19⁹⁹
- Sizzling Shrimp Scampi** *
garlic bread, chilies, parsley 28⁹⁹
- Tenderloin Steak Tartare** *
dijonnaise & slow-cooked egg 29⁹⁹
- Baked Crab Cake**
blue crab, preserved lemon, rémoulade 35⁹⁹
- Peppered Duck & Goat Cheese Terrine** *
apricot mustarda, toast 22⁹⁹

BAVETTES BAKERY

• FRESH BAKED •

Hand-Made Sourdough

with cultured butter & sea salt
5.00 • 9.00

CHILLED SEAFOOD

- Fresh Oysters** * 4⁹⁹/ea
- Shrimp Cocktail** *
horseradish, cocktail sauce, dijonnaise 32⁹⁹
- Grand Seafood Tower** * 179⁹⁹
- Grand Shellfish Tower** * 240⁰⁰
- Maude's Seafood Tower** * 295⁰⁰
- King Crab** *
full pound 178⁹⁹
½ pound 89⁹⁹
- Chilled Maine Lobster** * 72⁹⁹

SALADS

Mixed Greens & Apple Salad *
candied pecans, manchego
13⁹⁹ • 21⁹⁹

Bacon Roasted Tomato *
watercress, olive oil, herb salt
13⁹⁹ • 21⁹⁹

Wedge Salad *
egg, bacon, gorgonzola, ranch, onion
15⁹⁹ • 23⁹⁹

Lyonnaise Salad *
bacon, soft-cooked egg, brioche croutons
15⁹⁹ • 23⁹⁹

Crab Stuffed Avocado *
bibb lettuce, dijon-sherry vinaigrette
18⁹⁹ • 29⁹⁹

Smoked Salmon Caesar *
crispy potatoes, classic caesar dressing
13⁹⁹ • 21⁹⁹

SANDWICHES

10oz Double Wagyu Cheeseburger *
pressed & griddled snake river farms wagyu with american cheese,
pickles, onions, dijonnaise and pomme frites - 36⁹⁹
add farm fresh egg 3⁹⁹ • add thick cut bacon 6⁹⁹

Prime Beef French Dip
thin shaved prime rib of beef, gruyere,
horseradish cream with hand cut fries - 36⁹⁹

BUTCHER'S CUTS

- Roasted Bone Marrow** * caramelized red onion jam, parsley salad 29⁹⁹
- Ribeye Steak Frites** * 10 oz, béarnaise, hand-cut fries 49⁹⁹

LE BOEUF

- Filet Mignon - Petite Duchess Cut** * 6 oz, roasted tomato, béarnaise, watercress, steak salt 56⁹⁹
- Traditional Filet Mignon** * 10 oz, béarnaise, steak salt 85⁹⁹
- Bone-In Filet Mignon** * 16 oz, béarnaise (limited availability) 92⁹⁹
- Dry-Aged Bone-In Ribeye** * 20 oz, 42 day dry aged, béarnaise, steak salt 99⁹⁹
- Dry-Aged Bone-In New York Strip** * 14 oz, 42 day dry aged, béarnaise, steak salt 93⁹⁹
- Classic Ribeye - Chicago Cut** * 16 oz, béarnaise, steak salt 77⁹⁹

AMERICAN WAGYU

- Skirt Steak Frites** * 10oz, french fries, bearnaise 59⁹⁹
- Bone-In New York Strip** * 16 oz, bearnaise, steak salt 125⁹⁹
- Porterhouse** * 32 oz, bearnaise, steak salt 249⁹⁹

ENHANCE ANY ITEM

peppercorn crust, maître d' butter, or roasted garlic * - 7⁹⁹ • wild mushroom or roquefort - 9⁹⁹ • roasted bone marrow * 16⁹⁹ • warm king crab oscar * 28⁹⁹

CHICKEN

- Bavette's Spiced Fried Chicken**
mashed potatoes, sweet pea, cipollini gravy 37⁹⁹
- Roasted Chicken** *
mashed potatoes, garlic confit, chicken jus 41⁹⁹

CHOPS & SHORTTRIB

- Double Cut Berkshire Pork Chop** *
wild mushroom, herb jus, lemon 55⁹⁹
- Lamb Chops** *
roasted garlic, rosemary 75⁹⁹
- Shortrib Stroganoff**
button mushrooms, hand cut fettuccine 38⁹⁹

FISH

- Glazed Black Cod** *
soy dashi, pea tendrils 48⁹⁹
- Honey Glazed Salmon** *
black pepper, brown butter, lemon 49⁹⁹

SIDES

- Pommes Frites** * garlic aioli 13⁹⁹
- Buttery Mashed Potatoes** * garlic confit & chicken jus 16⁹⁹
- Creamed Spinach** blue cheese, caramelized onions 17⁹⁹
- Brussels Sprouts** * dijon, parmesan, chives 19⁹⁹
- Broiled Asparagus** * lemon, parmesan, chives 19⁹⁹
- Truffle Mac & Cheese** truffle, white cheddar 20⁹⁹
- Thick-Cut Bacon** * maple, black pepper 19⁹⁹
- Baked Sweet Potato** * butter, brown sugar 16⁹⁹
- Loaded Baked Potato** * bacon, sour cream, cheddar, chives 16⁹⁹
- Charred Broccoli** * butter, lemon 18⁹⁹
- Button Mushrooms** * garlic, thyme, cream sherry 17⁹⁹
- Elote Style Corn** * chili, lime, cilantro, parmesan 17⁹⁹

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 ⁹⁹
Vesper vodka, gin, lillet blanc.....	20 ⁹⁹
Cucumber vodka, st. germain, cucumber.....	19 ⁹⁹
Bavette's Dirty Martini tito's vodka, olive brine, blue cheese olives....	20 ⁹⁹
Lillet Rose Martini vodka, lillet rose, st germain, lemon.....	20 ⁹⁹
French vodka, pineapple, framboise.....	19 ⁹⁹
Espresso tito's vodka, espresso, mozart demerara.....	20 ⁹⁹

OLD FASHIONEDS



Wild Turkey 101 Rye 19⁹⁹

Old Forester 19⁹⁹

Oaxacan 20⁹⁹

Monte Carlo 20⁹⁹

• PICKLE BACK SHOT •
8.50

CLASSICS

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

WINES BY THE GLASS

Sparkling

7301 Nicolas Feuillatte, "Reserve Exclusive," Brut, Champagne , France, NV, taut, chiseled, seductive	36
7302 Lucien Albrecht, Brut Rosé , Cremant d'Alsace, France, NV, bright, juicy, elegant	20

White & Rosé

8775 Emile Beyer, "Les Traditions," Pinot Blanc , Alsace, France, 2021, round, creamy, pristine	16
8900 Wolfberger, Pinot Gris , Alsace, France, 2022, off-dry, fruity, creamy	24
8899 Thorn-Clarke, Pinot Gris , Eden Valley, Australia, 2023, crisp, refreshing, vibrant	23
8722 Dr. Loosen, Urziger Wurzgarten, Riesling Spatlese , Mosel, Germany, 2021, semi-sweet, filigreed, snappy	24
8901 Brewer Clifton, Chardonnay , Sta. Rita Hills, California, 2022, seductive, tensile, marine	26
8781 Maison Marques & Domaines, La Poussie, Sancerre , 2022, tart, chalky, herbal	27
7311 Domaines Ott , "By Ott", Rosé , Cote de Provence, 2021, dry, refreshing, herbal	15

Red

8866 Braida di Giacomo Bologna, Brachetto D'Aqui , Piedmonzt, Italy, 2022, semi-sweet, floral, spritzy.....	20
8798 Viña Cobos "Bramare," Malbec , Luján de Cuyo, Mendoza, Argentina, 2021, peppery, arial, brooding.....	28
7387 Flowers, Pinot Noir , Sonoma Coast, California, 2022, lacy, soft, inviting	32
8902 Avignonesi, "Desiderio," Merlot , Montepulciano, Italy, 2019, velvety, indulgent, modern	35
8898 Château des Laurets, Puisseguin Saint-Émilion , Bordeaux, France, 2017, lush, fruity, flashy.....	30
8897 Château De Pez, Saint-Estèphe , Bordeaux, France, 2020, stern, stately, direct.....	29
8807 Arrowood, Cabernet Sauvignon , Knight's Valley, Sonoma County, 2019, massive, deep, powerful	32
8807 Domaine Cazaux, "Tour Sarrasine," Gigondas , France, 2020, rich, heady, fragrant	31

Premium White Wine

8714 Kistler, Chardonnay , "Les Noisetiers," Sonoma Coast, California, 2021, snappy, refined, nutty	45
8718 Jean-Marc Brocard, Presuses, Chablis Grand Cru , Burgundy, 2020, umami, tactile, harmonious.....	55

Premium Red Wine

8411 Caymus, Cabernet Sauvignon , Napa Valley, California, 2021, silky, soft, inviting.	55
8669 George Pinoto, "Ceremonial," Pinot Noir , Russian River, Sonoma, 2022, heady, elegant, ripe	45
0000 Keenan, "Reserve," Merlot , Mailbox Vineyard, Spring Mountain, Napa Valley, 2019, explosive, savory, hedonistic	65
8676 Tierra Roja, Cabernet Sauvignon , Oakville, Napa Valley, California, 2011, towering, brooding, intense	80
7439 Antinori Guado al Tasso, Bolgheri Superiore , Tuscany, Italy, 2019, refined, proportioned, distinguished.....	80

BEERS

Stella Artois.....	11. ⁰⁰	New Belguim Fat Tire Amber Ale	12. ⁰⁰
Bud Light Lager	9. ⁰⁰	Ballast Point Sculpin IPA.....	11. ⁰⁰
Able Baker Honey Dip Stout.....	12. ⁰⁰	Unibroue Blanch de Chambly Witbier	12. ⁰⁰
pFriem Pilsner.....	11. ⁰⁰	Firestone Walker Union Jack IPA.....	11. ⁰⁰

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