

LA VOUTE

bistro-bar



An Elegant Dining Experience In Downtown Homewood

est. 2015

French-Inspired Farm-to-Table Cuisine Rich in Tradition
by
Executive Chef Dominique Tougne / Chef de Cuisine Efrain Escalona

2034 Ridge Road | Homewood, IL 60430
708.798.6000 | lavoutebistro.com

Hors D'oeuvres

Butternut Squash Galette	12
pan-seared foie gras, port wine sauce	
Fried Calamari	14
parmesan crusted, lobster bisque	
Stuffed Mushrooms  	12
spinach, sun-dried tomatoes, mascarpone, and a hollandaise sauce	
6 Oven-Baked Escargots	13
baked in maitre d'hotel butter and served with baked puff pastries	
P.E.I Mussels Marinière	12
a pound of Prince Edward Island mussels, buttery wine sauce	
Lobster Cigar	12
french lobster roll, lobster sauce	
Tomato & Mozzarella Flatbread	12
sun-dried tomato pesto, cherry tomatoes, basil, balsamic glaze	
Charcuterie Selection	14
meat and cheese selection	
Oyster Rockefeller	16
sauteéd spinach, celery, shallots, fennel seed and hollandaise sauce	

Vegetarian / Vegan

Oven-Roasted Vegetables   	16
roasted seasonal vegetables, olive oil	
Plant-based Cassoulet   	19
white beans, tomatoes, zucchini, carrots, bread crumbs	
Oven-Baked Goat Cheese Ratatouille  	15
baked seasonal vegetables topped with goat cheese	

Salads

(add chicken +6, add shrimp + 8)	
House Salad 	8
house mixed greens, sherry vinaigrette	
Caesar Salad	11
romaine lettuce, tomato, parmesan, and Caesar dressing	
Endive Salad  	12
walnuts, beets, apple, roquefort cheese, and a balsamic glaze	
Smoked Salmon Salad 	14
friseé, poached egg, house dressing	
Burrata Salad 	13
roasted beets, arugula, prosciutto	

Soups

French Onion Soup	8
Soup Du Jour Cup	5
Soup Du Jour Bowl	8

Burgers / Sandwiches

burgers and sandwiches served with frites

Steak Sandwich	15
shaved prime rib, au poivre sauce, onion	
La Voûte Cheese Burger	16
brie cheese, caramelized onions	
Vegetable Burger 	16
6 oz. plant based burger, garlic aioli, avocado, roasted peppers, lettuce, tomato	

 Gluten Free  Vegetarian  Vegan

Please inform your server of any allergies or dietary restrictions. We will do our very best to accommodate any special dietary requests
Events up to 300 guests available at Ravisloe Country Club/ Ask your server about our Loyalty Program and upcoming events

Entrées

Bacon Wrapped Pork Tenderloin ^{GF}
dijon mustard sauce, garlic mashed potatoes, spinach
29

Pan-Seared Salmon ^{GF}
butternut squash risotto, beurre blanc
28

1/2 Roasted Chicken ^{GF}
mashed potatoes, broccolini with wild mushroom sauce
25

Beef Au Poivre ^{GF}
7oz. beef tenderloin, mashed potatoes, broccolini, cognac cream sauce
38

Steak Frites ^{GF}
8oz. New York strip, topped with maitre d’ hotel butter, petite salad and frites
32

Double Cut Bone-In Pork Rack ^{GF}
mashed potatoes, asparagus, dijon mustard sauce
28

Oven Roasted Whole Bronzini ^{GF}
seasonal vegetables, maitre d’ hotel butter
28

Maine Scallops ^{GF}
saffron rice, asparagus, beurre blanc
32

Shrimp & Grits
sautéed shrimp, grits, creole sauce
26

Braised Short Ribs Bourguignon ^{GF}
roasted carrots and parsnips
32

Sides

Mashed Potatoes	5	Haricot Vert	6
Asparagus	8	Roasted Potatoes	6
French Fries	5	Roasted Vegetables	7