

## APPETIZERS

### PEI MUSSELS MARINIÈRE \$14

A pound of Prince Edward mussels in a butter wine sauce

### BACON ONION TART \$13

Smoked Applewood bacon, onion & crème fraîche

### CHARCUTERIE & CHEESE BOARD \$18

Country pate, prosciutto, Spanish chorizo, brie, goat cheese, Ossau-Iraty sheep milk, Dijon mustard, crostini & grapes

### LOBSTER CIGAR \$15

French inspired lobster roll, with lobster sauce

### ESCARGOT EN CROUTE \$14

Baked snails served with Maitre 'D butter, garlic, parsley, lemon juice and shallots.

### BUFFALO SHRIMP \$16

½ pound lightly dusted shrimp served with a mild buffalo crème sauce, blue cheese dip on the side.

## SALADS

### CLASSIC CAESAR \$11

### HOUSE SALAD \$8

### ENDIVE SALAD \$12

Arugula, walnuts, beets, apple & Roquefort with balsamic reduction

Add protein to any salad:

Chicken \$6

Shrimp \$8

6oz Salmon \$17

6oz Scallops \$20

## SANDWICHES

### GRILLED CHICKEN SANDWICH \$16

Grilled chicken breast, thick cut bacon and house made avocado ranch drizzle, lettuce & tomatoes.

### LA VOUTÉ CHEESE BURGER \$17

8 oz. black angus burger with brie & caramelized onions

*\* All sandwiches include fries*

## SOUP

### FRENCH ONION \$8

### SOUP DU JOUR \$6/\$9

## BRUNCH

(AVAILABLE SATURDAY & SUNDAY, 11AM - 3PM)

### Quiche du Jour \$14

Croque-Monsieur \$15 (Classic grilled ham and cheese sandwich)

Croque-Madame \$16 (Add an egg to Croque-Monsieur)

### French Toast \$14

### Smoked Ham Eggs Benedict \$15

SIDES: Bacon \$7 / Roasted Potatoes \$6 /

French Fries \$5 / Haricot Vert \$6

MIMOSA \$7 \* BOTTOMLESS MIMOSA \$18 \* BLOODY MARY \$5

Bottomless mimosas must be purchased with an appetizer or

entrée per person





## ENTREES

### BEEF AU POIVRE \$38

7 oz. beef tenderloin, mashed potatoes, haricot vert & cognac crème

### STEAK FRITES \$32

8 oz. New York strip, topped with maître d' hotel butter, petite salad & frites

### MAINE SCALLOPS \$33

Lobster risotto and asparagus with beurre blanc

### PAN SEARED SALMON \$28

Fingerling potatoes, oyster mushrooms, leeks with beurre blanc

### SHRIMP AND GRITS \$26

Sautéed shrimp in a Creole sauce with creamy grits

### BRAISED SHORT RIB

### BOURGUIGNON \$30

Mashed potatoes and Brussel sprouts

### PORK RACK \$29

Pan-seared pork rack, with seasonal vegetables, whipped potatoes, Dijon crème sauce

### HALF ROASTED CHICKEN \$26

Half roasted chicken with roasted acorn squash, carrots and haricot verts

### CASSOULET \$29

Duck confit, lamb, northern white beans, bacon, with garlic, onion, tomato & herbs

### DUCK DUO \$36

Duck leg confit, duck breast, poached pear, wild mushroom & fingerling potato, port wine reduction and haricot vert

## VEGETARIAN

### VEGGIE BURGER \$16

6oz plant-based burger, garlic aioli, roasted red peppers, lettuce & tomato. Served with frites.

### MUSHROOM RAVIOLI \$25

Mushroom filled ravioli, ratatouille with herbed vinaigrette

### OVEN BAKED GOAT CHEESE

### RATATOUILLE \$19

French Provencal stewed vegetables baked with goat cheese . \* Available as a vegan option

## SIDES

### MASHED POTATOES \$5

### POM FRITES (FRIES) \$5

### HARICOT VERT \$6

### ROASTED VEGETABLES \$7

## DESSERTS

### CRÈME BRULEE \$12

### CHOCOLATE MOUSSE CAKE \$11

### KEY LIME BAR \$12

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The Illinois Department of Public Health advises that eating raw or undercooked Meat, Poultry, Eggs or Seafood poses a health risk to everyone, especially the elderly, young children under 4, pregnant women and other highly susceptible individuals with compromised immune systems

Please inform your server of any allergies or dietary restrictions. We will do our very best to accommodate any special dietary requests.

Ask about our Loyalty Program