



APPETIZERS

Lobster Cigar 15

Puff pastry cigar stuffed with lobster and béchamel. Served with Américaine sauce.

PEI Mussels Mariniere GF 14

Prince Edward Island mussels cooked in a white wine butter sauce. Served with house bread for dipping.

**For gluten free, please ask for no house bread.*

Charcuterie Plate GF 15

Country pâté, prosciutto, salami, brie, Roquefort bleu cheese, manchego, and cranberry goat cheese. Served with crostini, grapes, berry compote and pickled vegetable chutney.

**For gluten free, please ask for no crostini.*

Cajun Shrimp 15

Large Cajun seasoned shrimp drizzled with creamy Cajun sauce. Served with a side of bleu cheese dip and celery.

Flatbread 12

Your choice of:

BBQ chicken with red onion and mozzarella cheese.

Spinach & artichoke with garlic and swiss cheese.

Caprese with pesto, tomato and fresh mozzarella.

SANDWICHES

**All sandwiches can be served open faced or without a bun. Please ask your server for details.*

All Sandwiches served with French fries.

La Voûte Cheeseburger 16

8oz black angus burger topped with brie, caramelized onions, lettuce and tomato. Served on a brioche bun.

Bistro Burger 16

8oz black angus burger topped with cheddar cheese, bread & butter pickle relish, kewpie mayo and crispy shallots. Served on a brioche bun.

Steak Sandwich 15

Shaved prime rib, caramelized red onion and au poivre sauce. Served on a telera roll.

Chicken Sandwich 14

Grilled chicken breast topped with roasted peppers, mozzarella and sun-dried tomato pesto. Served on a brioche bun.

SOUPS & SALADS

Our Famous French Onion 8

Soup Du Jour Cup 6

Soup Du Jour Bowl 8

House Salad GF V 8

Spring mix, tomato, cucumber, pickled radish and brioche croutons. Served with our house-made herb vinaigrette.

**For gluten free, please ask for no croutons.*

Classic Caesar Salad GF 11

Romaine, grape tomato, parmesan, and brioche croutons. Served with our house-made Caesar dressing.

**For gluten free, please ask for no croutons.*

Apple Salad GF V 12

Spring mix, green apple, tomato, cucumber, red onion, bleu cheese and candied pecans. Served with our house-made raspberry vinaigrette.

Caprese Salad GF V 12

Sliced fresh mozzarella, fresh roma tomatoes and sweet basil pesto are seasoned with salt and drizzled with balsamic reduction.

Add Chicken 8

Add Shrimp 8

Add Salmon * 16

ENTREES

Boeuf Au Poivre * GF 40
6oz beef tenderloin served with mashed potatoes, asparagus, and cognac crème sauce.

Steak Frites * GF 35
10oz New York strip topped with maître d'hôtel butter and served with French fries.

Braised Short Ribs GF 33
Slow cooked, tender beef short ribs served with mashed potatoes and seasonal vegetables.

Pork Rack * GF 30
Bone-in pork chop served with mashed potatoes, asparagus and Dijon mustard sauce.

Pan-Seared Salmon * GF 28
Served with seasonal risotto and lemon beurre blanc.

Seafood Pasta 28
Sautéed shrimp, mussels, peppers, onions and mushrooms in a light tomato sauce.

Boeuf Bourguignon 25
Beef tenderloin braised in red wine and beef broth with hearty vegetables.

Coq au Vin 25
Pan seared chicken thighs in a white wine sauce with onion, carrots and bacon. Served over mashed potatoes.

Shrimp and Grits 25
Sautéed shrimp with tomatoes, bell peppers and onions in a creole sauce over creamy grits.

VEGETARIAN

Ratatouille GF VG 20
Zucchini, yellow squash and tomato over a red pepper coulis. Topped with bread crumbs.
**For gluten free and vegan, please ask for no bread crumbs.*

Mushroom Ravioli V 20
Wild mushroom filled ravioli served with spinach, sautéed oyster and shitake mushrooms and topped with beurre blanc.

Pasta al Pomodoro VG 20
Linguini with peppers, onions and mushrooms in a light tomato sauce.

Veggie Burger V 15
Chickpea burger with tzatziki, sliced cucumber, lettuce and tomato on a brioche bun. Served with French fries.
**Add cheese for \$1 more.*

SIDES

French Fries V 5

Mashed Potatoes GF V 5

Seasonal Vegetables GF VG 7

Seasonal Risotto GF V 7

Broccolini GF V 8

Asparagus GF V 8

**The Illinois Dept. 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.*

Some menu items not listed as gluten free or vegan can be made as such by omitting certain ingredients. Please ask your server for details, and please inform your server of any allergies or dietary restrictions. We will do our best to accommodate any special dietary request.

20% gratuity will be added for parties of six or more. Menu items subject to change based on supply.

Ask about our loyalty program!