

# - LA BOUCHERIE -

## - Starters -

### **Maxi Plate | 28**

*Chef's Selection of Cured Meats & Cheeses,  
Pork Pâté, Duck Rillettes, Onion Rings,  
Cornichon Pickles, Seasonal Fruit, & Walnuts*

### **Foie Gras | 20**

*Duck Paté served with Mixed Greens, Seasonal  
Fruit, Walnuts, & Fig Jam*

### **La Traditionelle | 16**

*Chef's Selection of Cured Meats, served with  
Pork Pâté, Duck Rillettes, & Cornichon Pickles*

### **Cheese Board | 14**

*Chef's Selection, Fig Jam, Seasonal Fruit,  
& Walnuts*

### **Black Chilean Mussels [GF] | 12**

*Steamed with White Wine, Shallots, Tomatoes,  
Parsley, & Cream, served with Lemon*

### **Lobster Bisque | 12**

*North Atlantic Lobster & a touch of Cream*

### **Bone Marrow [GF] | 10**

*Two pieces, roasted & served with coarse Salt*

### **Beef Carpaccio\* [GF] | 10**

*Thin-sliced Beef, topped with Parmesan Cheese,  
Capers, Red Onion, Balsamic Glaze, & Truffle Oil*

### **Escargots | 10**

*Served in Garlic, Shallot, & Parsley infused Butter*

### **French Onion Soup | 8**

*Topped with Croutons, Gruyère Cheese,  
& Swiss Cheese*

### **Tomato Mozzarella [GF] | 8**

*Topped with Pesto Oil, Balsamic Glaze, & Basil*

## - Vegetarian -

*Served with House Salad*

### **Classic Impossible Burger | 18**

*Impossible Meat, Mixed Greens, Tomato,  
Onion Jam, Sautéed Mushrooms, & Dijon  
Mustard on a Brioche Bun*

### **Mushroom Pappardelle | 16**

*Pappardelle Pasta with a Wild Mushroom &  
Truffle Cream Sauce & Parmesan Cheese*

### **Zucchini Flatbread | 14**

*Garlic & Herb Gournay Cheese, topped with  
thin-sliced Zucchini, Red Onions, & Parmesan  
Cheese, drizzled with Balsamic Fig Glaze*



: Vegetarian

[GF] : Gluten Free

## - From the Land -

### **Braised Short Ribs | 28**

*Served with Rosemary Garlic Mashed Potatoes,  
Asparagus, & Carrots in a Red Wine Demi-Glace*

### **Duck Breast\* | 26**

*Served with sautéed Mixed Vegetables, Sweet Potato  
Croquette, & Peppercorn Sauce*

### **Veal Blanquette | 24**

*Tender Veal, Mushrooms, & Carrots in a Creamy Velouté,  
served with Basmati Rice*

### **Pork Ribs | 22**

*Full Rack in Barbecue Sauce, served with Steak Fries*

### **Rosemary Lamb Shank | 22**

*Served with a Potato Croquette & sautéed Mixed Vegetables*

### **Bone-In Pork Chop | 22**

*Served with a Sweet Potato Croquette, Green Beans topped  
with chopped Bacon, & Cognac Cream Sauce*

### **Half Roasted Chicken | 20**

*Served with Rosemary Garlic Mashed Potatoes & Green Beans*

## - From the Sea -

### **Sea Bass | 30**

*10 oz., served with a Goat Cheese & Spinach Polenta Cake,  
Green Beans, & French Creole Sauce*

### **Salmon Fillet\* | 22**

*8 oz., served with Mixed Vegetables, Potato Croquette,  
& Lemon Beurre Blanc*

### **Provençal Mahi Mahi [GF] | 20**

*6 oz., served with Cherry Tomatoes, Zucchini, Black Olives,  
& Red Bell Peppers in a Roasted Tomato Vinaigrette*

## - Burgers -

### **Le Maquignon Rustique\* | 16**

*Ground Beef, Onion Jam, Goat Cheese, & Bacon, served  
between two Hash Brown Patties, served with House Salad*

### **Frenchie Burger\* | 15**

*Ground Beef, Brie Cheese, Bacon, Fig Jam, Onion Jam, &  
Mixed Greens on a Brioche Bun, served with Steak Fries*

### **Classic Boucherie Burger\* | 14**

*Ground Beef, Onion Jam, Mixed Greens, Tomato, Cheddar  
Cheese, & our Signature Sauce on a Brioche Bun, served with  
Steak Fries*

## - Tiny Butcher \$8 -

*Age 10 & Under*

*Served with Green Beans or Steak Fries*

**Hamburger | Chicken Fingers | Grilled Cheese**



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Gratuity will be added to parties of 10 or more.

# - LA BOUCHERIE -

## - Salads -

### Niçoise Salad\* | 18

Mixed Greens tossed in our Signature Dressing, with Ahi Tuna, Hard-Boiled Egg, Green Beans, Cherry Tomatoes, Black Olives, & Potato Croquette

### Steak Salad\* | 17

Mixed Greens & Green Beans tossed in our Signature Dressing, with sliced Tomatoes, Bleu Cheese, Crispy Onions, & Top Round Steak

### Goat Cheese Croquette Salad | 16

Mixed Greens tossed in our Signature Dressing, with Cherry Tomatoes, Walnuts, Grapes, Red Onion, & Goat Cheese Croquettes drizzled with Honey

### Festival Salad [GF] | 15

Mixed Greens tossed in Balsamic Vinaigrette, with Cherry Tomatoes, Hard-Boiled Egg, Bleu Cheese, Bacon, Black Olives, & Chicken Breast

### French Caesar Salad | 10

Mixed Greens tossed in our Dijon-Caesar Dressing, with Parmesan Cheese, Croutons, Cornichon Pickles, & Crispy Onions

### House Salad [GF] | 10

Mixed Greens tossed in our Signature Dressing, with Black Olives, Cherry Tomatoes, Red Onions, Ratatouille, & Carrots

#### Add a Protein

Sea Bass 16 | Foie Gras 10 | Ahi Tuna\* 10  
Top Round Steak\* 9 | Salmon 9 | Impossible Meat 9  
Mahi Mahi 8 | Burger Patty\* 7 | Chicken Breast 6  
Shrimp 6 | Prosciutto 5 | Bacon 2 | Egg 1



: Vegetarian

[GF] : Gluten Free

## - Butcher's Block\* -

Served with Two Sides & One Sauce

Add seared Foie Gras | 10

### Bone In Ribeye | 42

approx. 18 oz.

### Filet Mignon | 36

approx. 6 oz.

### Boneless Ribeye | 36

approx. 12 oz.

### Boneless Ribeye | 30

approx. 8 oz.

### Sirloin Strip | 26

approx. 8 oz.

### Top Round | 20

approx. 6 oz.

### Steak Tartare | 20

served with Steak Fries & House Salad

## - Sides | 5 -

House Salad | Caesar Salad | Steak Fries  
Baked Potato | Onion Rings | Roasted Potatoes  
Rosemary Garlic Mashed Potatoes | Asparagus  
Green Beans | Mushrooms | Mixed Vegetables

## - Sauces -

Maître d'Hôtel Butter [GF] | Béarnaise [GF]  
Cognac Cream Sauce [GF] | Shallot Fondue [GF]  
Bleu Cheese Fondue | Peppercorn Sauce

## - About Us -

The La Boucherie Group is an international chain founded in the 1980's and has grown to be one of the largest steakhouses in France. La Boucherie Orlando is the first location in the United States. Everything you see around you, from the furniture and the artwork to the plates and silverware, were all made and imported from France!

La Boucherie isn't your typical Orlando steakhouse. We prepare each dish with the traditional methods of our famous locations in France, and serve them with a unique American flair.

We source our meat here in the USA, and handle and prepare it with the same passion and standards as La Boucherie's locations throughout France.

La Boucherie Orlando is the best of both worlds -  
France's most popular steakhouse, right in the heart of Orlando.

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