

- LA BOUCHERIE -

- Starters -

Maxi Plate | 36

Chef's Selection of Cured Meats & Cheeses, Pork Pâté, Duck Rillettes, Cornichon Pickles, Seasonal Fruit, Fig Spread, & Walnuts

La Traditionelle | 20

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

Cheese Board | 16

Chef's Selection, Fig Spread, Seasonal Fruit, & Walnuts

Bone Marrow [GF] | 14

Two pieces, roasted & served with Salt

Black Chilean Mussels [GF] | 12

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

Beef Carpaccio* [GF] | 12

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

Escargots | 12

Served in Garlic, Shallot, & Parsley infused Butter

Tomato Mozzarella [GF] | 10

Topped with Pesto Oil, Balsamic Glaze, & Basil

French Onion Soup | 8

Topped with Croutons, Gruyère Cheese, & Swiss Cheese

- Vegetarian -

Classic Impossible Burger | 18

Impossible Meat, Mixed Greens, Tomato, Caramelized Onions, Sautéed Mushrooms, & Dijon Mustard on a Brioche Bun, served with Steak Fries

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 Glaze

- Tiny Butcher -

Age 10 & Under

Served with Green Beans or Steak Fries

Hamburger | 12

Chicken Fingers | 12

Grilled Cheese | 10

- From the Land -

Braised Short Ribs | 30

Served with Mashed Potatoes, Asparagus, Carrots, & Demi-Glace

Duck Breast* | 30

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

Rosemary Lamb Shank | 28

Served with Mixed Vegetables, Potato Croquette & Demi-Glace

French Veal Stew | 26

- Inspired by the classic Veal Blanquette -
Veal, Mushrooms, & Carrots in a Creamy Velouté, served with Basmati Rice

Bone-In Pork Chop | 26

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

Pork Ribs Half Rack | 24

Baby Back Ribs, served with Steak Fries

Crispy Half Chicken | 24

Served with Mashed Potatoes & Green Beans

- From the Sea -

Chilean Sea Bass | 48

10 oz., served with a Goat Cheese & Spinach Polenta Cake, Green Beans, & Roasted Tomato Vinaigrette

Salmon Fillet* | 28

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

Provençal Mahi Mahi [GF] | 26

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

- Burgers -

served with Steak Fries

Maquignon Rustique* | 18

Angus-Brisket Burger, Caramelized Onions, Goat Cheese, & Bacon, served between Hash Brown Patties

Frenchie Burger* | 18

Angus-Brisket Burger, Brie Cheese, Bacon, Fig Jam, Caramelized Onions, & Mixed Greens on a Brioche Bun

Classic Burger* | 16

Angus-Brisket Burger, Caramelized Onions, Mixed Greens, Tomato, Cheddar Cheese, & Signature Sauce on a Brioche Bun

 : Vegetarian

[GF] : Gluten Free

*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 -

Ahi Tuna Salad* | 20

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

Steak Salad* | 20

Mixed Greens tossed in our Signature Dressing, with Green Beans, Tomatoes, Bleu Cheese Crumbles, 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] | 16

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

Caesar Salad | 12

Mixed Greens tossed in Caesar Dressing, topped with Parmesan Cheese & Croutons

House Salad [GF] | 12

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

Add a Protein

Top Round Steak* 10 | Impossible Meat 10
Ahi Tuna* 10 | Salmon 10 | Mahi Mahi 10
Burger Patty* 10 | Chicken Breast 8 | Shrimp 7
Prosciutto 5 | Bacon 3 | Egg 1



: Vegetarian

[GF] : Gluten Free

- Butcher's Block* -

Served with Two Sides & One Sauce

Bone In Ribeye | 54

approx. 18 oz.

Boneless Ribeye | 44

approx. 12 oz.

Filet Mignon | 40

approx. 8 oz.

Boneless Ribeye | 34

approx. 8 oz.

Sirloin Strip | 30

approx. 8 oz.

Top Round | 24

approx. 6 oz.

Steak Tartare | 24

Prepared with raw, ground Top Round Beef, Egg Yolk, & traditional seasonings, served with Steak Fries & House Salad

- Sides | 7 -

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

- Sauces -

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

- 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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