

- LA BOUCHERIE -

- Starters -

Sharing Plate [GF] | 30

Chef's Selection of Cured Meats & Cheeses, Fig Jam, Cornichon Pickles, Seasonal Fruit, Dried Apricots, Almonds, & Walnuts

Cheese Board [GF] | 16

Chef's Selection, Fig Jam, Seasonal Fruit, Dried Apricots, Almonds, & Walnuts

Bone Marrow [GF] | 14

Roasted & served with Salt

Black Chilean Mussels [GF] | 14

White Wine, Shallots, Tomatoes, & Cream

Beef Carpaccio* [GF] | 14

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

Escargots | 12

Garlic & Parsley infused Butter

Tomato Mozzarella [GF] | 12

Basil Pesto, Balsamic Glaze, & Basil

Goat Cheese Croquettes | 10

Served with Fig Jam

French Onion Soup | 8

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 Fusilli | 16

Fusilli Pasta with a Mushroom & Truffle Cream Sauce, topped with Parmesan Cheese

Caprese Flatbread | 14

Mozzarella Cheese, Tomatoes, Basil Pesto, & Basil

- Tiny Butcher -

Ages 10 & Under

Served with Green Beans or Steak Fries

Hamburger Sliders | 12

Chicken Fingers | 12

Grilled Cheese | 10

- From the Land -

Braised Short Ribs | 30

Mashed Potatoes, Mixed Vegetables, & Demi-Glace

Duck Breast* | 30

Sweet Potato Croquette, Mixed Vegetables, & Peppercorn Sauce

Rosemary Lamb Shank | 28

Potato Croquette, Mixed Vegetables, & Demi-Glace

Bone-In Pork Chop | 28

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

French Veal Stew | 26

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

Baby Back Ribs | 24

Half Rack, served with Steak Fries

Crispy Half Chicken | 24

Mashed Potatoes & Green Beans

- From the Sea -

Salmon Fillet* | 28

*Mixed Vegetables, Potato Croquette,
& Lemon Beurre Blanc*

Provençal Mahi Mahi [GF] | 26

*Ratatouille with Tomato, Basmati Rice,
& Roasted Tomato Vinaigrette*

Shrimp Fusilli | 26

*Fusilli Pasta in a White Wine Cream Sauce
with Tomatoes, topped with Grilled Shrimp
& Parmesan Cheese*

- 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 -

Salmon Salad* [GF] | 24

Mixed Greens, Salmon Fillet, Almonds,
Dried Apricots, Heirloom Tomatoes, Bleu Cheese,
Red Onion, & Signature Dressing

Festival Salad [GF] | 20

Mixed Greens, Chicken Breast, Heirloom Tomatoes,
Bleu Cheese, Bacon, & Balsamic Vinaigrette

Goat Cheese Croquette Salad | 16

Mixed Greens, Goat Cheese Croquettes,
Heirloom Tomatoes, Walnuts, Grapes, Red Onion,
& Signature Dressing

Caesar Salad | 12

Mixed Greens, Parmesan Cheese, Croutons,
& Caesar Dressing

House Salad [GF] | 12

Mixed Greens, Ratatouille, Heirloom Tomatoes,
Red Onions, Croutons, & Signature Dressing

Add a Protein

Top Round Steak* 14 | Impossible Meat 12

Salmon 12 | Mahi Mahi 10 | Shrimp 8

Burger Patty* 10 | Chicken Breast 8

Prosciutto 5 | Chorizo 4 | Salami 4

Bacon 3 | Goat Cheese Croquette 3

- Butcher's Block* -

Served À la Carte with your choice of Sauce.

Bone In Ribeye | 54

approx. 18 oz.

Boneless Ribeye | 38

approx. 12 oz.

Filet Mignon | 30

approx. 8 oz.

Top Round | 14

approx. 6 oz.

Steak Tartare | 24

Served with Steak Fries & House Salad

- Sides | 7 -

House Salad | Caesar Salad | Basmati Rice

Steak Fries | Onion Rings | Baked Potato

Mashed Potatoes | Potato Croquette

Sweet Potato Croquette | Ratatouille

Green Beans | Mushrooms | Mixed Vegetables

- Sauces -

Maître d'Hôtel Butter [GF] | Béarnaise [GF]

Cognac Cream [GF] | Peppercorn | Demi-Glace

 : Vegetarian

[GF] : Gluten Free

- About Us -

Welcome to La Boucherie, your neighborhood French-American Grill & Bar!

The La Boucherie Group is an international chain founded in France in the 1980's, and has grown to be a well known family-friendly steakhouse throughout France and Europe, with over 200 locations.

We are so thrilled to bring you this concept, as the first and only location in the United States.

La Boucherie Orlando is family owned by the same owners who brought Le Cafe de Paris to the Dr. Phillips area of Orlando in 2007.

Although La Boucherie translates to "The Butcher Shop", we are so much more than a steakhouse.

On our menu you will find a wide variety of steak, poultry, seafood, and vegetarian options.

As your Neighborhood Grill & Bar, it is our goal to serve quality, inclusive meals for everyone to love.

Your patronage and support are greatly appreciated.

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

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