

- LA BOUCHERIE -

- Starters -

Maxi Plate | 30

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 | 18

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

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

Tomato Mozzarella [GF] | 10

Topped with Pesto Oil, Balsamic Glaze, & Basil

French Onion Soup | 8

Topped with Croutons, Gruyère Cheese, & Swiss Cheese

- 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* | 28

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

Rosemary Lamb Shank | 26

Served with a Potato Croquette & sautéed Mixed Vegetables

Veal Blanquette | 26

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

Pork Ribs | 24

Full Rack in Barbecue Sauce, served with Steak Fries

Bone-In Pork Chop | 24

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

Half Roasted Chicken | 22

Served with Rosemary Garlic Mashed Potatoes & Green Beans

- From the Sea -

Sea Bass | 36

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

Salmon Fillet* | 24

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

Provençal Mahi Mahi [GF] | 22

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* | 16

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


Classic Boucherie Burger* | 15

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

- Tiny Butcher \$10 -

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* | 18

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] | 16

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

French Caesar Salad | 12

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

House Salad [GF] | 12

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

Add a Protein

Foie Gras 10 | Top Round Steak* 10

Ahi Tuna* 10 | Salmon 10 | Impossible Meat 10

Mahi Mahi 9 | Burger Patty* 9 | Chicken Breast 7

Shrimp 7 | Prosciutto 5 | Bacon 3 | Egg 1

- Butcher's Block* -

Served with Two Sides & One Sauce

Add seared Foie Gras | 10

Bone In Ribeye | 48

approx. 18 oz.

Boneless Ribeye | 40

approx. 12 oz.

Filet Mignon | 38

approx. 8 oz.

Boneless Ribeye | 32

approx. 8 oz.

Sirloin Strip | 28

approx. 8 oz.

Top Round | 22

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



: Vegetarian

[GF] : Gluten Free

- 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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