

# LA BOUCHERIE LUNCH

All entrées are served with your choice of:  
French Fries, Side House Salad, Side Caesar Salad, or French Onion Soup.

## Croque Monsieur | 12

*Baked Ham & Swiss Cheese Sandwich with Béchamel, served on Texas Toast, topped with melted Gruyère*

## The Cordon Bleu | 13

*Lightly-fried Chicken topped with Ham, Swiss Cheese, Lettuce, Tomato, & Dijon Mustard on a Brioche Bun*

## Cuban Panini | 13

*Pulled Pork, Ham, Swiss Cheese, Cornichon Pickles, Dijon, & Mayonnaise on a Hot-Pressed French Baguette*

## Salmon Croissant Sandwich\* | 14

*Fried or Grilled Salmon topped with a Dill-Caper Tartar Sauce, Lettuce, & Tomato on a Toasted Croissant*

## Turkey Brie Sandwich | 13

*Sliced Turkey Breast, Melted Brie Cheese, Apple Butter, & Arugula on a Toasted Croissant*

## Mahi-Mahi Fingers | 13

*Fried or Grilled Mahi-Mahi, served with Dill-Caper Tartar Sauce*

## French Patty Melt\* | 13

*Ground Beef Burger topped with Pepper Jack Cheese, Swiss Cheese, Onion Jam, & French Thousand Island on Texas Toast*

## The Brunch Burger\* | 14

*Ground Beef Burger, Cheddar Cheese, Fried Egg, & Smoked Bacon Jam, on a Belgian Waffle Bun*

## French Dip Sandwich | 13

*Sliced Beef, Pepper Jack Cheese, Swiss Cheese, Onion Jam, & Dijon Mustard on a Toasted French Baguette, served with Au Jus*

## La Boucherie Tenders | 12

*Lightly-fried Chicken Tenders & your choice of Sauce*

## Smoked Salmon Flatbread | 14

*Flatbread topped with hot Smoked Salmon, Bleu Cheese Fondue, Shredded Mozzarella Cheese, Spinach, & Dill Tartar Sauce*

## Caprese Flatbread | 13

*Flatbread topped with shredded Mozzarella, Tomatoes, Basil, & Pesto Oil*

## Autumn Salad | 13

*Mixed Greens, Roasted Butternut Squash, diced Ham, Red Onions, Apples, Dried Raisins & Candied Walnuts, served with Raspberry Vinaigrette and toasted Gruyère Crostinis*

## French Caesar Salad | 12

*Mixed Greens, Parmesan Cheese, Cornichon Pickles, Croutons, & Crispy Onions, drizzled with house-made French Dijon Caesar Dressing*

## - Sides \$5 -

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

## - Add Ons -

Egg\* (1.00) - Cheese (2.00) - Bacon (2.00)  
Prosciutto (3.00) - Burger Patty\* (6.00)  
Chicken Breast (6.00) - Impossible/Beyond Meat (8.00)  
6 oz. Steak\* (9.00) - Salmon\* (9.00) - Foie Gras (8.00)

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

- Gratuity will be added to parties of 15 or more. -

# DRINKS & DESSERTS

## - Drink Specials -

### Cocktails \$8

French Martini

*Vodka, Crème de Cassis, Pineapple Juice*

Lavender Mule-ish

*Lavender Vodka, Fresh Ginger, Lemon Juice, Lavender Syrup*

Cucumber Elixir

*Cucumber Vodka, Hibiscus Syrup, Lemon Juice, Prosecco*

### Wine \$6

Sparkling, Red, or White

*Ask your server about today's selection.*

### Draft Beer \$5

Kronenbourg 1664

Kronenbourg 1664 Blanc

Park Hopper

### Bottled Beer \$4

Michelob Ultra

Bud Light

## - Desserts -

Profiteroles . . . . . 10

*Choux Pastry Puffs, Vanilla Gelato, Chocolate Sauce, Roasted Almonds, & Whipped Cream*

Pecan Pie . . . . . 10

*Served with a scoop of Vanilla Gelato*

Floating Island . . . . . 9

*Soft Meringue served in a bed of Crème Anglaise, topped with Roasted Almonds & Caramel Sauce*

Crème Brûlée . . . . . 8

*Vanilla Custard topped with Hardened Caramelized Sugar*

Chocolate Mousse\* . . . . . 8

*Creamy Chocolate Mousse, White Chocolate Shavings, & Pirouline Wafer*

Gelato . . . . . 3

*Ask your server about today's selection.*

## - Coffee & Tea -

Espresso. . . . . 3

Macchiato . . . . . 3

Americano. . . . . 3

Hot Tea Selections. . . . . 4

Café Latte. . . . . 5

Cappuccino. . . . . 5

Double Espresso . . . . . 5