RAW BAR

PRIME SEAFOOD TOWER* | 175
Poached prawns, poached lobster tail, premium merus cut king crab, grilled & chilled jumbo sea scallops, oysters on the ½ shell, Salt Spring Island mussels, olive oil spiced Spanish octopus, purple salmon sashimi
Accompaniments: Fresh grated horseradish, mignonette, spiced cocktail sauce, lemon, sauce Rose Marie

LA BOUCHERIE SELECT CAVIAR* MP
Ossetra or Kaluga
Accompaniments: egg white, egg yolk, red onion, chives, crème fraîche, lemon, blinis

OYSTERS ON THE HALF-SHELL* 29
Cold-water, 1/2 dozen

PURPLE ORA SALMON SASHIMI* 35
Beet & citrus-marinated, garlic aioli, Calabrian chili-lime ponzu

STARTERS

CHARCUTERIE & CHEESE 55
Imported cured meats and cheeses from Italy / France / Spain

KING CRAB CAKE 45
Fresh jumbo lump crab cake wrapped in kataifi, roasted piquillo pepper coulis, tzatziki sauce

FLAT-GRILLED HAWAIIAN BLUE PRAWNS* 30
Sea salt crusted Hawaiian prawns, black garlic chili aioli, micro cilantro

BLACK GARLIC EGGPLANT v 22
Fire roasted eggplant, fermented black garlic-chickpea cream, petite amaranth

BREAD TO SHARE v 15
Garlic butter & cheese or plain

PRIME BEEF TARTARE* 60
Freshly chopped prime tenderloin of beef, toasted bone marrow panna cotta, red mustard, shaved black truffle, crostini

CLASSIC FRENCH ONION SOUP 18
Gruyère & manchego cheese blend, French baguette crostini

CHEF DAVID'S "MUST HAVE" CHARRED SPANISH OCTOPUS* 28
Sherry-chorizo vinaigrette, marble potatoes, turmeric-pickled onions, white frisée
Comfort food from his past!

SALADS

CAESAR SALAD* 19
Hearts of romaine, brioche croutons, shaved Asiago, blistered teardrop tomatoes, lemon-anchovy dressing

FARM FRESH BABY LEAF SALAD VG 21
Baby oak leaf lettuce, Champagne compressed apples, shaved watermelon radish, heirloom tomatoes, caramelized shallot vinaigrette

CRAB LOUIE SALAD* 29
Jumbo lump crab, radicchio, frisee, hard cooked egg, avocado, shaved asparagus, Louie dressing

BUTCHER'S TABLE

RIBEYE* 16OZ
USDA Prime, Greater Omaha, Nebraska **89**

FILET MIGNON* 8OZ
USDA Prime, Greater Omaha, Nebraska **80**

NEW YORK STEAK* 12OZ
USDA Prime, Creekstone, Kansas **97**

AUSTRALIAN WAGYU TOMAHAWK* 32OZ
Margaret River, Australia **195**

T-BONE STEAK* 22OZ
40 Days Dry Aged, USDA Prime Creekstone, Kansas **120**

A5 JAPANESE WAGYU*
Kagoshima Farms **32 PER OZ**

RACK OF LAMB*
Opal Valley, Australia **75**

FREE RANGE PETITE HEN*
Whole-boneless and pressed Petaluma Poultry, Sonoma **49**

BRAISED WAGYU BEEF CHEEKS*
Margaret River, Australia **50**

SEAFOOD & VEGAN

ORA KING SALMON* 55
Pan roasted, purple sweet potato, candied walnuts, white frisée, blood orange emulsion

SEARED SCALLOP PASTA* 60
Squid ink linguini, spicy tomato compote, scallions, garlic aioli, Asiago cheese

OVEN-ROASTED SEASONAL SQUASH VG 35
Black mediterranean fried rice, jalapeño herb hummus

FRESH FROM THE SEA* - MP

SIDES

MAC 'N' CHEESE 25

LOBSTER MAC 'N' CHEESE 40

GARLIC ROASTED SEASONAL FOREST MUSHROOMS VG 18

AIOLI TOASTED ASPARAGUS v 16

OLIVE OIL WHIPPED YUKON POTATOES v 12

GARLIC BROCCOLINI VG 12

BUTTER PRESSED POMMES FRITES v 12

SAUCES

AU POIVRE 4

BURGUNDY ESPAGNOLE 5

BÉARNAISE 5

STILTON BLUE CHEESE BÉCHAMEL 6

(v) vegetarian, (VG) vegan, (GF) gluten-free

Please notify your server of any dietary restrictions or food allergies.

Pricing does not include tax & gratuity. An 18% automatic gratuity will be added for parties up to 5 guests and 20% gratuity will be added for parties of 6 guests or more.

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

WARNING: Certain foods & beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods & mercury in fish, which are known to the State of California to cause cancer & birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

La Boucherie

PREMIUM WORLD CLASS STEAKS + SEAFOOD

CLEVELAND MENU USE ONLY

JOB#: 354681	DATE: 9/17/24	QTY: 2000	DESIGNER: MDK J

CUSTOMER: Intercontinental Los Angeles Downtown

PROJECT: La Boucherie Main Menu Inserts

ATTENTION: Jessica Aiken
Hayley Marx

PROOF NUMBER:

9

PLEASE COMPLETE THIS SECTION

IMPORTANT: Carefully review size, format, art, copy, and any other relevant details and clearly mark all changes directly on this proof. Though we strive for perfection, any uncaught errors remaining after approval are the responsibility of the approver, not Cleveland Menu.

To approve your order for production, please completely fill out, sign and return this page. If this page is not completed, your order will not be moved into production.

Three proofs are included in the cost of your menus. Additional proofs are charged at $50 each.

☐ **GO TO PRODUCTION**
As is without changes.
No additional proof required.

☐ **APPROVED WITH CHANGES**
See attached changes (three or fewer).
No additional proof required.

☐ **SEND ANOTHER PROOF**
See attached changes (more than three).

COMMENTS:

SIGN & DATE:

Cleveland Menu
1441 E. 17th Street, Cleveland, OH 44114
O: 216.241.5256 | F: 216.241.5696
clevelandmenu.com

Cleveland Menu EST. 1930