

La Boucherie



OYSTERS ON THE HALF-SHELL* (DF) (🚫)

Cold Water, 1/2 Dozen | 39

LA BOUCHERIE SELECT CAVIAR* (🚫)

Ossetra | 263 or Kaluga | 425

Accompaniments: Egg White, Egg Yolk, Red Onion, Chives, Crème Fraîche, Lemon, Blinis

DRY AGED BEEF TARTARE* (DF) (🚫)

Cured Egg Yolk, Caramelized Shallot Mustard Crostini | 49

PREMIUM JUMBO LUMP CRAB CAKE (DF) (🚫)

Jumbo Lump Crab Cake Wrapped in Kataifi, Roasted Piquillo Pepper Coulis, Tzatziki Sauce | 49

CHEF'S "MUST HAVE" CHARRED SPANISH OCTOPUS* (DF) (🚫)

Sherry-Chorizo Vinaigrette, Marble Potatoes, Turmeric-Pickled Onions, White Frisée | 34

PRIME SEAFOOD TOWER* | 225 (DF) (🚫)

Poached Prawns, Poached Lobster Tail, Jumbo Lump Crab, Grilled & Chilled Jumbo Sea Scallops, Oysters on the 1/2 Shell, Salt Spring Island Mussels, Olive Oil Spiced Spanish Octopus, Hamachi Crudo

Accompaniments: Fresh Grated Horseradish, Mignonette, Spiced Cocktail Sauce, Lemon, Sauce Rose Marie

CHARCUTERIE & CHEESE

Imported Cured Meats and Cheeses from Italy | France | Spain | 59

CLASSIC FRENCH ONION SOUP (🚫)

Gruyère & Manchego Cheese Blend, French Baguette Crostini | 18

GALLIANO TINTED PRAWNS ALLA PIASTRA (DF) (🚫)

Tomato Conserva Puttanesca | 37

BELUGA LENTILS (VEGAN) (DF)

Pani Puri, Cashew Crème Fraîche | 22

HAMACHI CRUDO (DF) (🚫)

Pasion Fruit Vinaigrette, Macerated Mango | 35

BREAD TO SHARE (V) (🚫)

Whipped European Butter & Balsamic Butter | 15

SALADS

CAESAR SALAD* (🚫)

Hearts of Romaine, Brioche Croutons, Shaved Asiago, Atomic Teardrop Tomatoes, Lemon-Anchovy Dressing | 19

ASIAN PEAR SALAD (V) (GF) (🚫)

Shaved Parmesan, Rocket, Frisée, Red Wine Mustard Vinaigrette | 21

CRAB LOUIE SALAD* (DF) (🚫)

Jumbo Lump Crab, Radicchio, Frisée, Hard Cooked Egg, Avocado, Shaved Asparagus, Louie Dressing | 39

BUTCHER'S TABLE

RIBEYE* (DF) (🚫)

16oz | USDA Prime, Greater Omaha, Nebraska | 99

FILET MIGNON* (DF) (🚫)

8oz | USDA Prime, Greater Omaha, Nebraska | 80

NEW YORK STEAK* (DF) (🚫)

12oz | USDA Prime, Creekstone, Kansas | 97

AUSTRALIAN WAGYU* TOMAHAWK* (DF) (🚫)

32oz | Margaret River, Australia | 210

T-BONE STEAK* (DF) (🚫)

22oz | 40 Days Dry Aged, USDA Prime, Creekstone, Kansas | 185

A5 JAPANESE WAGYU* (DF) (🚫)

Kagoshima Farms | 32 per oz

RACK OF LAMB* (DF) (🚫)

Opal Valley, Australia | 75

SPRING CHICKEN PRENSADO* (DF) (🚫)

Heirloom Cherry Tomato, Avocado Relis | 45

BRAISED TOMAHAWK PRIME SHORT RIB* (🚫)

Kimchi Demi-Glaze, Rice Cakes, Charred Carrot Purée | 69

SEAFOOD & VEGAN

ORA KING SALMON* (GF) (DF)

Pan Roasted, Purple Sweet Potato, Candied Walnuts, White Frisée, Blood Orange Emulsion | 55

SEARED SCALLOP PASTA* (🚫)

Squid Ink Linguini, Spicy Tomato Compote, Scallions, Garlic Aioli, Asiago Cheese | 60

CASTROVILLE ARTICHOKE

FARRO RISOTTO (V) (🚫)

Summer Sweet Peas, Mint Pesto | 35

SIDES & SAUCES

MAC 'N' CHEESE | 25

LOBSTER MAC 'N' CHEESE | 45

GARLIC ROASTED SEASONAL FOREST MUSHROOMS (V) | 21

AIOLI TOASTED ASPARAGUS (V) | 16

OLIVE OIL WHIPPED YUKON POTATOES (V) | 12

BUTTER PRESSED POMMES FRITES (V) | 19

GARLIC BROCCOLINI (V) | 12

AU POIVRE | 4

BURGUNDY ESPAGNOLE | 5

BÉARNAISE | 5

STILTON BLUE CHEESE BÉCHAMEL | 6

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.

WINES BY THE GLASS

CHAMPAGNE | SPARKLING

NV PERRIER-JOUET BLASON BRUT ROSÉ

Champagne, France | gls 55 | btl 215

NV PERRIER-JOUET BLASO BRUT

Champagne, France | gls 47 | btl 180

NV DOMAINE LES PIERRETES CHENIN BLANC

Ciel De Perls, France | gls 47 | btl 180

ROSÉ

2023 LA FÊTE DU ROSÉ GANACHE

Provence | gls 22 | btl 84

WHITE

2016 CHIORRI PINOT GRIGIO

Umbria, Italy | gls 22 | btl 84

2021 DOMAINE GUILLEMOT-MICHEL VIRÉ-CLESSÉ BURGUNDY

France | gls 23 | btl 88

2021 PASCAL JOLIVET SANCERRE

France | gls 26 | btl 96

2020 DOMAINE JEAN PIERRE HERR RIESLING

Alsace | gls 20 | btl 78

2016 MARENCO "SCRAPONA" MOSCATO D'ASTI

Italy | gls 22 | btl 84

RED

2020 ARNAUD BOUÉ HAUTES-CÔTES DE NUITS BURGUNDY

France | gls 30 | btl 116

2020 MERRY EDWARDS "SONOMA COAST" PINOT NOIR

California | gls 30 | btl 116

2012 CHÂTEAU TALBOT "SAINT-JULIEN" BORDEAUX

France | gls 77 | btl 304

2019 DAOU "SOUL OF A LION" CABERNET SAUVIGNON

Paso Robles | gls 80 | btl 316

2016 HEITZ CELLAR CABERNET SAUVIGNON

Napa Valley | gls 42 | btl 164

2017 ALPHA OMEGA "II" CABERNET SAUVIGNON

Napa Valley | gls 30 | btl 160

2020 LANGHE QUATTRO CLONI NEBBIOLO

Italy | gls 23 | btl 88

2020 BODEGAS MUGA RESERVA RIOJA

Spain | gls 24 | btl 92

2020 TENUTA CARRETTA CASCINA FERRERO BAROLO

Italy | gls 24 | btl 92

BEERS

ESTRELLA DAMM AMBER LAGER

Spain | 11

ESTRELLA INEDIT BLONDE

Spain | 12

MICHELOB ULTRA AMERICAN LAGER

Missouri | 10

ELYSIAN "SPACE DUST IPA"

Washington | 12

LEFFE "BLONDE" PALE ALE

Belgium | 11

MODELO ESPECIAL LIGHT LAGER

Mexico | 11

PERONI NASTRO AZZURO PALE LAGER

Italy | 11

SPIRIT-FREE BEER

Heineken 00 | 9

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