

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

BREAD TO SHARE (V) (🚫)

Whipped European Butter & Balsamic Butter | 15

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

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.