

LA VOÛTE
bistro·bar
Lunch Menu

French-Inspired Farm-to-Table Cuisine Rich in Tradition
by
Executive Chef Dominique Tougne / Chef de Cuisine Efrain Escalona

Starters

Fried Calamari 11
roasted red pepper sauce

Crab Cake 13
lobster bisque

French Onion Soup 8

Soup du Jour 8

Cheese & Charcuterie Selection 14
chef's selection of cheeses and cured meats

Goat Cheese & Tomato Dip 9
homemade tomato concassée, onion, oregano,
thyme, rosemary, white wine

Sandwiches

Quiche Du Jour 12
velvety mustard, butter crust

Grilled Chicken Sandwich 14
ciabatta, sun-dried tomato pesto,
roasted pepper, fresh mozzarella

Croque Monsieur 13
french classic smoked ham, mornay sauce,
dijon mustard, gruyere cheese

Lobster Cigar 13
lobster bechamel, lobster meat, mire poix,
filo dough, lobster sauce

Grilled Vegetable Tian 12
grilled bell pepper, eggplant, tomato,
zucchini, parsley, olive oil,
black olive tapenade

Salads

Ravisloe Salad 9
quinoa, pomegranate, arugula,
almonds, vegetables, citrus vinaigrette

Caesar Salad 9
romaine, tomato, parmesan cheese,
caesar dressing

Grilled Chicken Salad 12
mixed greens, roasted red peppers,
bacon lardon, bleu cheese crumble,
tomato, cucumber, house dressing

La Voûte Burger 13
5 oz. house made angus beef patty,
chopped onion, celery, parsley, brie cheese,
confit onion

Grilled Salmon Burger 13
4 oz. grilled salmon filet, tartare sauce

Hand-Crafted
Burgers

The Gardener Burger 11
house made vegetarian patty,
black beans, red pepper, onion,
bread crumbs, avocado cream

Pilgrim Burger 11
5 oz. house made ground turkey patty,
chopped onion, sage, parsley,
avocado

General Custer Burger 15
5 oz. house made buffalo patty,
confit onion, au poivre sauce, BLT

all burgers are accompanied with petite salad, fries, and condiment skewer

Specialties

Steak Au Poivre 25
8 oz. new york strip,
cognac cream sauce

Oven Roasted 1/2 Chicken 19
mashed potatoes, au jus,
maitre d' hôtel butter

Grilled Salmon Filet 24
mashed potatoes, roasted vegetables,
beurre blanc

Pastas

Angel hair tomato sauce pesto 11
homemade tomato sauce

Mushroom Ravioli 15
wild mushroom, brown butter,
sautéed seasonal vegetable

Tagliatelle Bolognese 15
homemade bolognese sauce,
ground beef

Sides

Mashed Potatoes 3

Steamed Bok Choy 5

Fries 3

Roasted Potatoes 4

Roasted Vegetables 6

Broccolini 4

We will do our very best to accommodate any special dietary requests / Events for up to 300 guests available at Ravisloe Country Club
/ Ask your server about our Loyalty Program and upcoming events

2034 Ridge Road | Homewood, Illinois 60430 | 708.798.6000 | lavoutebistro.com

The Illinois Department of Public Health advises that eating raw or under cooked Meat, Poultry, Eggs or Seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women, and other highly susceptible individuals with compromised immune systems.