

LA VOÛTE

bistro

DINNER

APPETIZERS

FRUITS DE MER 21

Seafood cocktail, shrimp, mussels, calamari, oysters, cucumbers, shallots, cherry tomatoes, fry bread

MUSSELS MEUNIÈRE 19

Prince Edward Island mussels, white wine, butter, parsley, shallots, french fries

CHARCUTERIE 18

Rotating selection of pâté, saucissons, mountain hams, pickled vegetables, house-made jams, mustards & spreads

A MARVELOUS FIRST COURSE OF FRUIT AND CHEESE 18

Daily selection of two artisan dairy & goat cheeses, honey, fruit, house-made preserves, crackers

FRIED SHRIMP 17

6 fried shrimp, bread & butter pickles, potato remoulade

FLATBREAD 17

Bacon, caramelized onion, gruyère crème fraîche

MARTINI OYSTERS 18

1/2 dozen, vermouth butter, gruyère & asiago, lemon sachet

SANDWICHES

All sandwiches are served with French fries

LA VOÛTE BURGER 18

8oz black angus burger, gruyère, caramelized onions, bacon, roasted garlic aioli, brioche bun

FRIED CHICKEN THIGH SANDWICH 18

Espelette & orange gastrique, charred scallion aioli, arugula, pickled red onion, brioche bun

CROQUE MADAME 19

Mortadella, cheddar, mornay, dijon mustard, sunny side egg, brioche bread

SOUPS & SALADS

OUR FAMOUS FRENCH ONION SOUP 8

SOUP DU JOUR Cup 6 Bowl 8

HOUSE SALAD 8

Spring mix, grape tomatoes, cucumbers, pickled radishes, croutons, house-made herb vinaigrette

CLASSIC CAESAR SALAD 11

Romaine, grape tomatoes, parmesan, croutons, house-made caesar dressing

LYONNAISE 14

Arugula, poached egg, bacon, scallions, warm bacon dijon vinaigrette

+GRILLED CHICKEN 10

+SHRIMP 12

+ROASTED SALMON 16

**The Illinois Dept. of Public Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, especially the elderly, young children under 4, pregnant women, and other highly susceptible individuals with compromised immune systems.*

20% gratuity will be added for parties of six or more. Menu items subject to change based on supply.

Ask about our loyalty program!

ENTREES

BOEUF AU POIVRE 42

6oz filet mignon, mashed potatoes, asparagus, au poivre sauce

STEAK FRITES 28

8oz bavette cut, maître d'hôtel butter, french fries

BEEF TENDERLOIN TIPS 31

Parisienne gnocchi, porcini blue cheese cream, radishes, celery hearts

PORK RACK 30

Bone-in pork chop, mashed potatoes, asparagus, dijon mustard sauce

PAN-SEARED SALMON 31

Orzo, seasonal vegetables, lemon beurre blanc

CHICKEN PAILLARD 22

Breaded cutlets, petit arugula salad, lemon segments, capers, lemon & thyme vinaigrette

SHRIMP & GRITS 27

Sautéed shrimp, bordelaise sauce, bell peppers, onions, cheesy white grits

VEGETARIAN

RATATOUILLE 20

Zucchini, yellow squash, eggplant, tomato, red pepper coulis, bread crumbs

MUSHROOM RAVIOLI 25

Wild mushroom stuffed ravioli, spinach, sautéed oyster & shitake mushroom, beurre blanc

PARISIENNE GNOCCHI 18

Peppers, onions, mushrooms, herb tomato sauce

VEGGIE BURGER 17

Chickpea burger, cucumber tzatziki, lettuce, tomato, brioche bun, french fries

SIDES

FRENCH FRIES 7

MASHED POTATOES 7

SEASONAL VEGETABLES 6

LEMON ORZO 7

BROCCOLINI 8

Crispy capers, grilled lemon

ASPARAGUS 8

ROASTED GARLIC AIOLI 2

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