

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

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 Sandwich **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**
breadless, house made vegetarian patty, chick pea purée, sweet corn, celery, carrots, onion

Pilgrim Burger **11**
5 oz. house made ground turkey patty, chopped onion, sage, parsley, fresh cranberry sauce

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 Bolognaise **15**
homemade bolognaise 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.