

# 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,  
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  $1\frac{1}{2}$  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](http://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.