

B O U C H O N[®]

FRUITS DE MER

***Huîtres** oysters \$26.00 ½ doz.
Moules mussels \$7.25 1 doz.

Crevettes 4 shrimp \$20.00
Demi-Homard ½ lobster \$25.00

***Palourdes**
 clams
 \$2.00 ea.

***Petit Plateau**
 ½ lobster, 8 oysters, 2 shrimp,
 4 clams, 8 mussels
 \$85.00

***Grand Plateau**
 1 lobster, 16 oysters, 6 shrimp,
 8 clams, 10 mussels,
 special selection
 \$135.00

SALADES

Laitue

Bibb lettuce & garden herbs
 with house vinaigrette
 \$14.00

***Salade de Cresson et d'Endives
 au Roquefort, Pommes et Noix**
 watercress-endive salad,
 Fuji apples, Roquefort & walnuts
 with walnut vinaigrette
 \$15.00

Salade Maraîchère au Chèvre Chaud
 mixed greens, warm goat cheese
 & herbes de Provence
 with red wine vinaigrette
 \$14.75

***Salade Lyonnaise**
 escarole, frisée, bacon lardons,
 poached egg & Palladin croûtons
 with bacon vinaigrette
 \$16.75

FROMAGES

***Fromage du Jour**
 selection of cow, sheep
 or goat artisanal cheese,
 served with dried fruit,
 honeycomb & toasted walnuts

3pc. (tasting portion) \$19.00
 6pc. (tasting portion) \$36.00

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**"Un repas sans fromage
 c'est comme une journée
 sans soleil."**

PLATS PRINCIPAUX

***Steak Frites**
 pan-seared flat iron steak,
 caramelized shallots & maître d'hôtel butter,
 served with French fries
 \$45.00

***Steak Bouchon**
 grilled eye of the rib & sauce Béarnaise,
 served with French fries
 \$72.00

Poulet Rôti
 roasted chicken with roasted vegetables,
 fall squash, bacon lardons & chicken jus
 \$35.00

***Gigot d'Agneau**
 roasted leg of lamb with cassoulet of white beans,
 merguez sausage, garlic confit & escarole
 \$38.25

***Truite Grenobloise**
 sautéed Idaho rainbow trout with cauliflower,
 sauce Grenobloise, brioche croutons, lemon & capers
 \$33.00

Moules au Safran
 Maine bouchot mussels
 steamed with white wine, Dijon mustard & saffron,
 served with French fries
 \$30.25

Piperade Basquaise et Artichaut
 braised sweet peppers, cocktail artichokes,
 chickpea panisse & Niçoise olives
 \$28.00

Blanquette de Veau
 white wine braised veal breast, pilaf rice,
 garden carrots, young onions & button mushrooms
 \$36.00

***Truffle Croque Madame**
 grilled ham & cheese sandwich on brioche
 with a fried egg & truffle sauce Mornay,
 served with French fries
 \$33.50

HORS-D'OEUVRES

Olives Marinées
 marinated olives
 \$6.25

Œufs Mimosa
 4 deviled eggs
 \$8.00

***Rillettes aux Deux Saumons**
 fresh & smoked salmon rillettes
 served with toasted croûtons
 \$38.00

***Terrine de Foie Gras de Canard**
 with toasted baguette
 \$30.00 (2.5 oz.)

Pâté de Campagne
 country style pâté with watercress,
 cornichons & radishes
 \$17.00

DEBUT

Soupe à l'Oignon
 caramelized sweet onions
 with beef jus, country bread
 & Comté cheese
 \$19.25

***Foie Gras Sauté**
 seared foie gras du jour
 \$30.00

***Tartare de Bœuf**
 beef tartare with radishes, cornichons,
 frisée & horseradish crème fraîche,
 served with grilled pain de campagne
 \$19.50

Escargots de Bourgogne
 Burgundy snails, parsley-garlic butter
 & Bouchon Bakery puff pastry
 \$18.75

Confit de Canard
 crispy duck leg confit
 with Brussels sprouts & mustard sauce
 \$19.00

REGIIS OVA STURGEON CAVIAR

Traditionnel
 served with traditional
 accoutrements & toasted brioche

* Ossetra
 \$110.00 (1 oz.)

* Hybrid
 \$95.00 (1 oz.)

* Supreme
 \$78.00 (1 oz.)

LES ACCOMPAGNEMENTS

Pommes Frites French fries \$8.50
 with truffle \$19.00
Choux de Bruxelles roasted Brussels sprouts
 & bacon lardons \$10.00

**Purée de Pommes
 de Terre** potato purée \$10.00
Épinards sautéed spinach \$10.00

Champignons de Paris
 button mushrooms
 glazed with veal jus
 \$10.00



Please hold your device's
 camera over this QR Code
 to view our digital wine list.

Las Vegas, Nevada | telephone 702.414.6200

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*THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. PLEASE NOTE PEANUT OIL IS COMMONLY USED IN OUR KITCHEN.