



Appetizers

Crab Cake	14	Chilled Lump Crabmeat & Shrimp	19
Chilled Jumbo Tiger Shrimp	13	Bacon Wrapped Scallops	14
Prime Beef Tenderloin	19	Lobster and Crab "Cocktail"	19
Oysters Rockefeller	12	Ahi Tuna	13

Soups

Lobster Bisque	8	Tomato Consommé	7
Poached Lobster with Old Bay Crème Fraiche and Chives served with a Tillamook Cheddar Breadstick		Tomato Consomme with a Panzenella stuffed confit risotto	

Salads

Caesar Salad	8	Organic Greens	7
Baby Romaine, Parmigiano-Reggiano, and garlic croutons in an Asiago basket		Field greens with candied pecans, red onions, fresh raspberries and Point Reyes Bleu Cheese, unfiltered olive oil, and aged balsamic	
Sliced Beefsteak Tomatoes	7	LBV Combination	7
With roasted garlic vinaigrette and Point Reyes Bleu Cheese		A bed of baby greens, garnished with heirloom tomatoes, cucumbers and curls of carrots and onions	
Salad Caprice	9	Wedge of Iceberg	6
Red & yellow heirloom tomatoes, mozzarella di bufala finished with balsamic vinegar		With shaved red onions, julienne cucumbers, carrot curls and a creamy Point Reyes Bleu Cheese dressing	

In house dressings: Ranch, 1000 Island, Creamy Bleu Cheese, Point Reyes Blue Cheese, Balsamic Vinaigrette, Roasted Garlic vinaigrette, Oil & Vinegar, Honey Mustard and Fat-Free Raspberry vinaigrette

Entrees

King Salmon		26
Served with a citrus salsa, roasted red bliss, baby squash and wilted greens		
Pan Seared Sea Bass with Mussels		28
Served in a herbed chipotle broth with leeks and finished with melon and green lip mussels		
Pan Seared Ahi Tuna		29
Barbecued Spiced Ahi Tuna served with a black bean pico de gallo, scallion tempura and green onion-mustard aioli		
Free Range Chicken		25
Scaloppini accompanied by a sun-dried tomato risotto, basil and roasted garlic cream		
Lobster Tail		35
Crab-butter stuffed tail served with a Cajun hash, and mustard greens		
Osso bucco		35
Brasied Veal shank, baby carrots, Italian greens, and creamy polenta. Finished with a burgundy demi-glace and fresh gremolata		

Ty Nant Spring Water and Ty Nant Softly Carbonated Water are available as a refreshing alternative - \$5 per bottle

LBV Prime Steaks & Chops

*La Bonne Vie serves only 100% Prime Steaks & Chops prepared especially for "The Good Life."
Our steaks and chops are lightly seasoned with salt and pepper only unless otherwise requested.*

Blue...Slightly Seared Very Cold Red Center	Medium...Pink Center
Rare... Cold Red Center	Medium Well...Slightly Pink Center
Medium Rare... Warm Red Center	Well... Broiled Throughout...No Pink
Filet 12 Oz	38
La Bonne Vie's signature center cut Prime tenderloin	
Petite Filet 8 oz.	31
A smaller version of our signature Prime cut	
Prime New York Strip 16 oz.	39
A connoisseur's cut offering a bit more flavor and texture than the filet	
Porterhouse 22 oz.	45
The best of both worlds offering a filet and strip in this bone-in cut	
Grilled Bone-in Ribeye 24 oz.	40
Evenly marbled drawing the full flavor of the bone to this hearty cut	
Grilled Lamb Chops	36
Domestic Colorado chops	
Veal Chop 16 oz.	39
Formula fed with a delicate taste and tender texture	
Elk Chop 12 oz.	45
Lean chops imported from New Zealand	
Pork Porterhouse 16 oz.	24
White-Marble Farms pork served with a brown-sugar bourbon glaze	

Specialty Seafoods

Fresh Maine Lobster	Steamed to order, seasonally available, priced per pound	Market Price
Alaskan King Crab Legs	Steamed to order, seasonally available, priced per pound	Market Price

Prime toppings for steaks and chops

Scampi Style Jumbo Shrimp	9	Au Poivre with Cognac Peppercorn Cream Sauce	5
Bearnaise or Hollandaise	3	Oscar Style	12
Great Hill Bleu Crusted	5	Colossal Lump Crab Butter	9
Summer Truffle Butter	9	Five Onion Ragout	6

We will be happy to cook any La Bonne Vie prime steaks or chops to your preference, but we cannot guarantee the quality for any of those prepared well done. Our service staff will be happy to assist you with the descriptions and choice of any prime cuts of meat.

Accompaniments

Horseradish Herbed Mashed Potatoes	5	Asparagus with Hollandaise	7
Truffle Dauphinois Potatoes	12	Wild Mushroom Medley	8
Baked Potato with Butter	5	Sautéed Spinach	6
Baked Potato Loaded	6	Sautéed Broccoli	9
French Fried Onion Rings	5	Loaded Redskin Smashed Potatoes	7
Parmesan and Chive Steak Fries	6	Risotto Du Jour	7
Pasta Olio	5	Truffle Gnocchi Five-Cheese	8

La Bonne Vie offers a variety of world class Wines, Single Malt Scotches, Cognac, Liqueurs, Ports and Blended Whiskies.

An 18% gratuity for the service will be added to any party of six or more.

We accept American Currency and all Major Credit Cards.

We do not accept personal checks.



**The consumption of raw or uncooked meats, eggs and poultry may cause a food borne illness.*