



Appetizers

<i>Crab Cake</i>	14	<i>Ahi Tuna</i>	14
<i>Chilled Jumbo Tiger Shrimp</i>	14	<i>Chilled Lump Crabmeat & Shrimp</i>	19
<i>Oysters Rockefeller</i>	13	<i>Prime Beef Tenderloin</i>	19
<i>Japanese "Pick Up" Sticks</i>	15	<i>Bacon Wrapped Scallops</i>	16

Soup

Lobster Bisque 9

*Poached Lobster with Old Bay Crème Fraiche & Scallions
Served with a Tillamook Cheddar Breadstick*

Salads

<i>Organic Greens</i>	8	<i>Caesar Salad</i>	8
<i>Field greens with candied pecans, red onions, seasonal berries & Great Hill Blue Cheese, unfiltered olive oil, & 50 year Balsamic</i>		<i>Baby Romaine, Parmigiano-Reggiano, and garlic croutons</i>	
<i>Salad Caprice</i>	9	<i>Wedge of Iceberg</i>	7
<i>Heirloom Tomatoes, Fresh Mozzarella, Sweet Basil, Unfiltered Olive Oil, 50 year Balsamic</i>		<i>Baby iceberg with shaved red onions, julienne cucumbers, carrot curls & Great Hill Bleu Cheese dressing</i>	

Dressings: Ranch, Creamy Bleu Cheese, Balsamic Vinaigrette, Roasted Garlic Vinaigrette, Oil & Vinegar, Honey Mustard, French, 1000 Island, and Raspberry Vinaigrette

Entrees

<i>North Pacific Halibut</i>	31
<i>Roasted Russian Fingerlings, Grilled Broccolini, and 50 year Balsamic</i>	
<i>Lobster Tail</i>	36
<i>Crab-butter stuffed tail served with a Cajun hash, and wilted greens</i>	
<i>Pan Seared Ahi Tuna</i>	35
<i>Barbecued Spiced Ahi Tuna served with a black bean Pico de Gallo, scallion tempura and green onion-mustard aioli</i>	
<i>Free Range Chicken</i>	26
<i>Scaloppini accompanied by a sun-dried tomato risotto, basil and roasted garlic cream</i>	

Saratoga Spring & Carbonated Water - \$5 per bottle



Specialty Seafood

Fresh Maine Lobster Market Price

Alaskan Red King Crab Legs Market Price

La Bonne Vie's Signature Filet

Our filets are lightly seasoned with salt & pepper, unless otherwise requested.

Petite Filet 8oz 26

Filet 12oz 31

La Bonne Vie's Prime Steaks & Chops

La Bonne Vie serves 100% Prime Steaks & Chops prepared especially for "The Good Life."

Our steaks & chops are lightly seasoned with salt & pepper, unless otherwise requested.

Blue ----- Slightly Seared Very Cold Red Center
Rare ----- Cold Red Center
Medium Rare ----- Warm Red Center

Medium ----- Pink Center
Medium Well ----- Slightly Pink Center
Well ----- Broiled Throughout No Pink

<i>Prime New York Strip 16oz.</i>	<i>40</i>
<i>Porterhouse 28oz.</i>	<i>49</i>
<i>T-Bone 22oz.</i>	<i>43</i>
<i>Bone-in Rib-eye 24oz.</i>	<i>46</i>
<i>Lamb Chops 10oz.</i>	<i>40</i>

We will be happy to cook any La Bonne Vie steaks or chops to your preference. However 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 of our cuts of meat.

Prime Toppings for Steaks & Chops

<i>Au Poivre</i>	<i>5</i>	<i>Oscar Style</i>	<i>12</i>
<i>Béarnaise/Hollandaise</i>	<i>3</i>	<i>Scampi Style Jumbo Shrimp</i>	<i>12</i>
<i>Great Hill Bleu Crusted</i>	<i>5</i>	<i>Colossal Lump Crab Butter</i>	<i>10</i>

Accompaniments

<i>Horseradish Herbed Mashed Potatoes</i>	<i>7</i>	<i>Loaded Redskin Smashed Potatoes</i>	<i>8</i>
<i>Baked Potato Loaded</i>	<i>8</i>	<i>Baked Potato with Butter</i>	<i>7</i>
<i>Sautéed Spinach</i>	<i>7</i>	<i>Sautéed Brocolini</i>	<i>8</i>
<i>French Fried Onion Rings</i>	<i>7</i>	<i>Asparagus with Hollandaise</i>	<i>9</i>
<i>Wild Mushroom Medley</i>	<i>9</i>	<i>Truffle Gnocchi Five-Cheese</i>	<i>9</i>

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

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