



## HORS D'ŒUVRES

<b>WARMED FRENCH BAGUETTE</b> <i>sweet cream butter, amuse bouche</i>	2 <sup>95</sup>
<b>ONION SOUP AU GRATIN</b> <i>the french classic, baked with gruyère</i>	13 <sup>95</sup>
<b>MELTED BRIE</b> <i>brown butter chestnuts, cranberry, orange</i>	15 <sup>95</sup>
<b>DUCK LEG CONFIT</b> <i>brandied red cabbage, bacon, dried cherries - GF</i>	18 <sup>95</sup>
<b>CHICKEN LIVER MOUSSE PÂTÉ</b> <i>red wine mustard, cornichons, pearl onions, baguette crouton</i>	16 <sup>95</sup>
<b>WILD ESCARGOTS DE BOURGOGNE</b> <i>oven-roasted snails, garlic-herb butter</i>	16 <sup>95</sup>
<b>CLASSIC STEAK TARTARE*</b> <i>lemon aioli, hand-cut gaufrette chips - GF</i>	22 <sup>95</sup>
<b>JUMBO SHRIMP COCKTAIL</b> <i>served ice cold - GF</i>	23 <sup>95</sup>
<b>SMOKED SALMON*</b> <i>brioche, crème fraîche, egg, red onion, capers</i>	19 <sup>95</sup>
<b>POT OF MUSSELS MARINIÈRE</b> <i>leek, onion, garlic, white wine, herb butter</i>	18 <sup>95</sup>
<b>WARM PRAWNS</b> <i>lemon, brown butter, capers, chervil - GF</i>	23 <sup>95</sup>
<b>SMOKED PORK BELLY &amp; MAPLE</b> <i>lentils du puy, chicken au jus - GF</i>	18 <sup>95</sup>
<b>CHEESE PLATE</b> <i>chef jason's selected cheeses, ask server for details. mandarin compote, candied walnuts, toasted baguette</i>	18 <sup>95</sup>



## LES SALADES

<b>FRISÉE &amp; LARDON SALAD*</b> <i>thick-cut bacon, soft-poached organic egg, champagne dijon vinaigrette, baguette crouton</i>	14 <sup>95</sup>
<b>CAESAR SALAD</b> <i>grana padano cheese, baguette croutons, chili oil</i>	13 <sup>95</sup>
<b>LITTLE GEM SALAD</b> <i>roquefort blue cheese, celery, walnuts, champagne honey vinaigrette</i>	15 <sup>95</sup>
<b>PETITE GREEN SALAD</b> <i>avocado, herbs, verjus vinaigrette - GF</i>	13 <sup>95</sup>
<b>SALMON &amp; BABY SPINACH*</b> <i>avocado, blueberries, walnuts, lemon vinaigrette - GF</i>	25 <sup>95</sup>

**ADD: CHICKEN 8<sup>95</sup> • SALMON\* 12<sup>95</sup> • SHRIMP 15<sup>95</sup> • STEAK\* 16<sup>95</sup>**

## ENTRÉES

<b>CAVATELLI PASTA</b> <i>confit celery root, truffle cream, pepato cheese</i>	24 <sup>95</sup>
<b>TROUT ALMONDINE</b> <i>french green beans, brown butter, lemon - GF</i>	28 <sup>95</sup>
<b>ROAST SALMON*</b> <i>butternut squash oil, creamed spinach, calabrian chili - GF</i>	31 <sup>95</sup>
<b>FISH DU JOUR*</b> <i>seasonally inspired, daily selection</i>	MP

**Our Famous ROAST CHICKEN A LA GRAND-MÈRE**

*crispy free range half chicken,  
thick-cut bacon, sautéed mushrooms,  
pommes purée, chicken au jus - GF* 30<sup>95</sup>

**GLUTEN-FREE OFFERINGS**

GF - INDICATES A MENU ITEM IS GLUTEN-FREE.  
OTHER ITEMS ON OUR MENU CAN BE PREPARED GLUTEN-FREE UPON REQUEST.

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 3% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.

## PRIME STEAK FRITES

The finest midwest grain-fed beef hand selected for exquisite marbling and unmistakable flavor. Served with our signature hand-cut frites.

<b>CLASSIQUE*</b> <i>maître d'hôtel butter - GF</i>	34 <sup>95</sup>
<b>AU POIVRE*</b> <i>brandy peppercorn sauce - GF</i>	34 <sup>95</sup>
<b>BÉARNAISE*</b> <i>classic béarnaise sauce - GF</i>	34 <sup>95</sup>
<b>BORDELAISE*</b> <i>caramelized onion, red wine sauce - GF</i>	34 <sup>95</sup>
<b>ROQUEFORT*</b> <i>blue cheese sauce</i>	34 <sup>95</sup>

## CLASSIC CUTS

<b>FILET MIGNON AU POIVRE*</b> <i>crème fraîche - GF</i>	45 <sup>95</sup>
<b>FILET MIGNON* - GF</b> <i>bordeaux butter, red wine reduction</i>	45 <sup>95</sup>
<b>HANGER STEAK*</b> <i>butcher's cut, bordeaux butter - GF</i>	36 <sup>95</sup>
<b>3 PETITE FILETS*</b> <i>truffle butter, bordelaise sauce - GF</i>	39 <sup>95</sup>
<b>NEW YORK STRIP*</b> <i>12 oz. dijon butter, veal jus - GF</i>	52 <sup>95</sup>
<b>CÔTE DE BOEUF*</b> <i>22 oz bone-in ribeye smothered in leek &amp; shallot beef butter; served with whipped horseradish crème - GF</i>	74 <sup>95</sup>

### Prime Burger & Frites\*

100% source verified, family-farmed brandt beef with lettuce, tomato, red onion, cornichons, remoulade sauce, brioche bun and choice of cheddar, swiss, brie, or blue

19<sup>95</sup>

### Truffle & Brie Burger\*

All the fixings from above & truffle butter

20<sup>95</sup>

## ACCOMPAGNEMENTS

<b>POMMES PURÉE - GF</b>	7 <sup>50</sup>
<b>HAND-CUT FRITES - GF</b>	4 <sup>95</sup>
<b>FRENCH GREEN BEANS - GF</b>	7 <sup>50</sup>
<b>CREAMED SPINACH - GF</b>	8 <sup>50</sup>
<b>GARLIC SPINACH - GF</b>	7 <sup>50</sup>
<b>SAUTÉED MUSHROOMS - GF</b>	9 <sup>95</sup>
<b>POTATO GRATIN</b> <i>horseradish - GF</i>	7 <sup>95</sup>
<b>MACARONI GRATIN</b>	12 <sup>95</sup>

SIDES ARE GREAT ON THEIR OWN, BUT EVEN BETTER WHEN SHARED!

# Daytime Menu

## MON AMI GABI®

✦ AVAILABLE ALL DAY ✦

### SANDWICHES

<b>CROQUE MONSIEUR</b> <i>ham, gruyère cheese, mornay sauce</i>	15 <sup>95</sup>
<b>CROQUE MADAME*</b> <i>ham, gruyère cheese, mornay sauce, egg</i>	16 <sup>95</sup>
<b>GRILLED CHICKEN &amp; GRUYÈRE SANDWICH</b> <i>basil aioli, lettuce, tomato, red onion, cornichons, toasted brioche roll</i>	18 <sup>95</sup>
<b>PRIME STEAK SANDWICH*</b> <i>caramelized onions &amp; peppercorn aioli</i>	21 <sup>95</sup>

### CRÊPES & QUICHE

<b>CHICKEN, MUSHROOM &amp; BRIE CRÊPE</b> <i>spinach &amp; mornay sauce</i>	15 <sup>95</sup>
<b>HAM &amp; JARLSBERG CRÊPE</b> <i>cornichon, dijon mustard, add scrambled eggs: \$2</i>	14 <sup>95</sup>
<b>CLASSIC QUICHE LORRAINE</b> <i>jarlsberg, bacon, caramelized onions</i>	16 <sup>95</sup>

### Weekend Brunch SPECIALTIES

SATURDAY 11:30-4:00 • SUNDAY 11:00-4:00

<b>CRÈME BRÛLÉE FRENCH TOAST</b> <i>blueberries, chantilly cream</i>	14 <sup>95</sup>
<b>STEAK CLASSIQUE &amp; EGGS*</b> <i>maitre d'hôtel butter, two eggs any style, breakfast potatoes</i>	34 <sup>95</sup>
<b>EGGS BENEDICT</b> <i>toasted english muffin, two poached eggs &amp; hollandaise served with breakfast potatoes, peppers &amp; onions</i>	
<b>THE CLASSIC*</b> <i>canadian bacon, smoked salmon or steak</i>	18 <sup>95</sup>
<b>SPINACH &amp; ROASTED TOMATO*</b> <i>preserved lemon</i>	18 <sup>95</sup>
<b>SPICY ANDOUILLE SAUSAGE*</b> <i>aleppo pepper</i>	18 <sup>95</sup>

### SIDES

<b>APPLEWOOD SMOKED BACON</b> - GF	4 <sup>95</sup>
<b>PORK SAUSAGE</b> - GF	5 <sup>95</sup>
<b>BREAKFAST POTATOES</b> - GF	4 <sup>95</sup>
<b>MIXED BERRIES</b> - GF	9 <sup>95</sup>

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### LUNCH

## PRIX FIXE

available

MONDAY - FRIDAY  
11:30 AM - 4:00 PM

### HORS D'OEUVRE

choice of

#### CAESAR SALAD

*grana padano cheese, baguette croutons, chili oil*

#### PETITE ONION SOUP AU GRATIN

*the french classic baked with gruyère*

#### SOUP DU JOUR

*chef's seasonal offering*

### ENTRÉE

choice of

#### LUNCH CUT STEAK FRITES\*

*maitre d'hôtel butter - GF*

#### ROAST SALMON\*

*butternut squash oil, creamed spinach, calabrian chili - GF*

#### CAVATELLI PASTA

*confit celery root, truffle cream, pepato cheese*

#### CROQUE MONSIEUR

*ham, gruyère cheese, mornay sauce*

### DESSERT

choice of

#### SINGLE PROFITEROLE

*vanilla ice cream, housemade hot fudge*

#### CHOCOLATE MOUSSE

*semi-sweet chocolate, whipped cream & chocolate pearls*

#### SORBET DU JOUR

\$29<sup>95</sup>

#### PER PERSON

*plus tax (gratuity not included) served with a choice of coffee, soda or iced tea*

GARANTIE QUALITÉ SUPÉRIEURE

VIANDES DE PREMIER CHOIX!