

# Daytime Menu

## MON AMI GABI®

✦ AVAILABLE ALL DAY ✦

### SANDWICHES

<b>CROQUE MONSIEUR</b> <i>ham, gruyère cheese, mornay sauce</i>	14 <sup>95</sup>
<b>CROQUE MADAME*</b> <i>ham, gruyère cheese, mornay sauce, egg</i>	15 <sup>95</sup>
<b>DATE GLAZED BLT</b> <i>heirloom tomato, arugula, basil aioli, red onion, country bread</i>	16 <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>	13 <sup>95</sup>
<b>CLASSIC QUICHE LORRAINE</b> <i>jarlsberg, bacon, caramelized onions</i>	15 <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>

### EGGS BENEDICT

*toasted english muffin, two poached eggs & hollandaise served with breakfast potatoes, peppers & onions*

<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 - GF</b>	4 <sup>95</sup>
<b>PORK SAUSAGE - GF</b>	5 <sup>95</sup>
<b>BREAKFAST POTATOES - GF</b>	4 <sup>95</sup>
<b>MIXED BERRIES - GF</b>	9 <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. Special dietary restrictions due to a food allergy or intolerance.

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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*

#### SEARED SALMON\*

*asparagus, crème fraîche-sorrel sauce - GF*

#### CAVATELLI PASTA

*pea & leek purée, charred broccolini, calabrian chili, grana padano*

#### CROQUE MONSIEUR

*ham, gruyère cheese, mornay sauce*

### DESSERT

choice of

#### SINGLE PROFITEROLE

*vanilla ice cream, housemade double fudge sauce*

#### 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!



## HORS D'OEUVRES

**Onion Soup au Gratin***The french classic baked with gruyère*  
11<sup>95</sup>

<b>FRENCH BAGUETTE</b> <i>sweet cream butter, carrot amuse-bouche</i>	2 <sup>95</sup>
<b>BAKED GOAT CHEESE</b> <i>tomato sauce, herb-garlic bread</i>	13 <sup>95</sup>
<b>WILD ESCARGOTS DE BOURGOGNE</b> <i>oven-roasted snails, garlic-herb butter</i>	15 <sup>95</sup>
<b>DUCK CONFIT</b> <i>red cabbage &amp; bacon, dried cherries, black pepper brandy - GF</i>	16 <sup>95</sup>
<b>STEAK TARTARE*</b> <i>banana pepper aioli, baby kale, baguette toast</i>	19 <sup>95</sup>
<b>LOCAL HANDMADE BURRATA</b> <i>olive tapenade, baguette toast</i>	17 <sup>95</sup>
<b>SMOKED SALMON*</b> <i>brioche, crème fraîche, egg, red onion, capers</i>	18 <sup>95</sup>
<b>POT OF MUSSELS MARINIÈRE</b> <i>leek, onion, garlic, white wine, herb butter - GF</i>	16 <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>
<b>CHICKEN LIVER MOUSSE PÂTÉ</b> <i>red wine-dijon mustard, cornichons, toasted baguette</i>	14 <sup>95</sup>

## LES SALADES

<b>CAESAR</b> <i>grana padano cheese, baguette croutons, chili oil</i>	12 <sup>95</sup>
<b>FRISÉE &amp; WARM BACON*</b> <i>soft-poached egg, champagne-dijon vinaigrette</i>	13 <sup>95</sup>
<b>LITTLE GEM SALAD</b> <i>roquefort blue cheese, celery, walnuts, champagne honey vinaigrette</i>	14 <sup>95</sup>
<b>TOMATO SALAD</b> <i>corsican feta, cucumber, red onion, basil, red wine vinaigrette</i>	16 <sup>95</sup>
<b>ARUGULA, PEAS &amp; SHOOTS SALAD</b> <i>radish, lemon vinaigrette, lemon crème fraîche</i>	13 <sup>95</sup>
<b>SALMON WITH SPINACH &amp; BABY KALE*</b> <i>avocado, blueberries, walnuts, chives, lemon vinaigrette - GF</i>	24 <sup>95</sup>

ADD: CHICKEN 8.95 • SALMON\* 10.95 • STEAK\* 14.95

## ENTRÉES

<b>CAVATELLI PASTA</b> <i>pea &amp; leek purée, charred broccolini, calabrian chili, grana padano</i>	20 <sup>95</sup>
<b>ROAST CHICKEN</b> <i>thick-cut bacon, mushrooms, pommes purée - GF</i>	26 <sup>95</sup>
<b>TROUT ALMONDINE</b> <i>french green beans, brown butter, lemon - GF</i>	28 <sup>95</sup>
<b>SEARED SALMON*</b> <i>asparagus, crème fraîche-sorrel sauce - GF</i>	32 <sup>95</sup>
<b>FISH DU JOUR</b> <i>market availability</i>	M.P.

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>STEAK CLASSIQUE*</b> <i>maître d'hôtel butter - GF</i>	32 <sup>95</sup>
<b>STEAK AU POIVRE*</b> <i>brandy peppercorn sauce - GF</i>	32 <sup>95</sup>
<b>STEAK BORDELAISE*</b> <i>caramelized onion, red wine sauce - GF</i>	32 <sup>95</sup>
<b>STEAK ROQUEFORT*</b> <i>blue cheese sauce</i>	32 <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>	44 <sup>95</sup>
<b>"HANGER STEAK"*</b> <i>butcher's cut, bordeaux butter - GF</i>	34 <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>BONE-IN RIBEYE*</b> <i>22 oz. sauce béarnaise - GF</i>	54 <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*  
18<sup>95</sup>**Truffle & Brie Burger\****All the fixings from above & truffle butter*  
19<sup>95</sup>

## SIDES

<b>POMMES PURÉE - GF</b>	3 <sup>95</sup>
<b>HAND-CUT FRITES - GF</b>	3 <sup>95</sup>
<b>FRENCH GREEN BEANS - GF</b>	5 <sup>95</sup>
<b>CREAMED SPINACH</b>	7 <sup>95</sup>
<b>SAUTÉED MUSHROOMS - GF</b>	8 <sup>95</sup>
<b>MACARONI GRATIN</b>	10 <sup>95</sup>
<b>LEMON BROCCOLINI - GF</b>	7 <sup>95</sup>
<b>POTATO GRATIN</b> horseradish - GF	7 <sup>95</sup>

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