



## OPENERS

### Warm Asparagus Vichyssoise

Potato, leek & asparagus  
soup, truffle crème fraîche,  
chive oil  
16

### Butter & Blue Salad

Hydro butter lettuce,  
radicchio, crumbled blue  
cheese, toasted walnuts,  
walnut vinaigrette  
17

### Strawberry Fennel Salad

Baby arugula, shaved fennel,  
sliced strawberries, crumbled  
goat cheese, toasted almonds,  
champagne vinaigrette  
17

### Lyonnaise Salad

Frisée greens, applewood  
bacon lardons, brioche  
croutons, poached farm egg,  
apple cider dijon vinaigrette  
17

### Grilled Flatbread

Potato purée, shredded  
gruyere cheese, braised leeks,  
bacon lardons, chive oil  
18

### Assortiments de Fromage

Artisanal cheeses, marcona  
almonds, grapes, local  
honeycomb & warm baguette  
22

### Assiette de Charcuterie

Serrano ham, copa, salami,  
pâté de Campagne,  
cornichons, caramelized onion  
compote, dijon mustard,  
warm baguette  
22

### Camembert en Croute

Creamy Camembert wrapped  
in puff pastry, salted caramel  
sauce, apples, warm baguette  
22

## SANDWICHES

### Grilled Cheese

Artisanal Swiss & Gouda,  
caramelized onions on  
*Whole G* multigrain,  
mixed green salad  
16

### Croque Madame\*

Grilled black forest ham, Swiss  
cheese, fried farm egg &  
mornay sauce on sourdough,  
mixed green salad  
18

### Chicken Cordon Blue Sandwich

Organic grilled chicken breast,  
serrano ham, truffle aioli, baby  
spinach, Swiss cheese, toasted  
ciabatta, mixed green salad  
18

### Prime Bistro Burger\*

Prime ground beef, bacon  
marmalade, pickled red onion,  
cheddar cheese, garlic aioli,  
*Whole G* brioche roll,  
pommes frites  
28

## SIDES/ADD ONS

### Marinated Olives

With a warm baguette  
8

### Grilled Asparagus

Lemon tarragon vinaigrette  
10

### Pommes Frites

Hand cut fries, rosemary salt,  
roasted garlic aioli  
10

### Mac & Cheese

Campanelle pasta baked with  
creamy four cheese mornay  
sauce  
12

Add grilled chicken \$8

Add grilled shrimp \$8

Add grilled salmon \$10

## MAIN ACTS

### Parisian Gnocchi

Handmade gnocchi, sautéed  
oyster mushrooms, asparagus,  
peas & roasted grape  
tomatoes, herb crème fraîche  
sauce, shaved parmesan  
28

### Roasted Local Cod Loin

Olive tapenade crust, white  
bean ragout with onion, garlic,  
fennel, grape tomatoes &  
olives, red pepper coulis  
34

### Chicken Forestiere

Pan roasted free range chicken  
breast, wild mushrooms,  
roasted red peppers, leeks,  
artichoke hearts, crème  
fraîche, fond de volaille,  
potato purée  
36

### Faroe Island Salmon\*

Barley risotto, pea basil purée,  
haricot verts, pickled radish  
38

### Grilled Pork Chop Au Poivre\*

Green peppercorn sauce,  
smashed new potatoes, baby  
carrots  
40

### Crispy Roasted Half Duck

Oven-roasted duck, wild rice  
blend with toasted almonds,  
lemon & parsley, sautéed baby  
spinach, orange gastrique  
44

### Steak Frites

#### Maître D' Hotel\*

Grilled prime ribeye steak,  
Maître d' hotel butter,  
haricot verts, pommes frites  
45

### Herb Crusted Lamb Loin\*

Dijon herb crust, smashed  
new potatoes, grilled  
asparagus, red wine lamb  
demi glacé  
48

Our menus are seasonally inspired and locally sourced whenever possible.

A 20% service charge will be added for parties of 8 or more guests.

\*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

\*Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soy, peanut, tree nuts, fish & shellfish.