



OPENERS

Butternut Bisque

Creamy squash & apple bisque, toasted pumpkin seeds, spiced crème fraiche, apple cider gastrique

17

Beet & Burrata Salad

Marinated red beets, local burrata cheese, grilled baguette, baby arugula, grape tomatoes, basil oil, lemon vinaigrette

17

Butter & Blue Salad

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

17

Autumn Baby Kale Salad

Organic baby kale, maple-sherry vinaigrette, dried cranberries, goat cheese, roasted squash, toasted pecans

17

Lyonnaise Salad

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

17

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

Grilled Flatbread

Olive & fig tapenade, goat cheese, baby arugula, serrano ham, balsamic fig glaze

19

SIDES/ADD ONS

Marinated Olives

With a warm baguette

8

Shaved Brussels Sprouts

Sautéed shaved brussels sprouts, carrot brunoise, dried cranberries, toasted pine nuts

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

Prime Bistro Burger*

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

28

Parisian Gnocchi

Handmade gnocchi, roasted butternut squash, shiitake mushrooms, brussels sprout leaves, brown butter sage 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

Atlantic Salmon*

Pan roasted salmon, French lentils mirepoix, sautéed baby spinach, brown butter vinaigrette

35

Chicken Forestiere

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

36

Grilled Pork Chop*

Roasted root vegetables, cider mustard cream sauce

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

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.