



## OPENERS

**Onion Soup Gratinée**  
Caramelized onions, rich beef & chicken stock, bacon lardons, croutons, gruyere 16

**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

**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 Croûte**  
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, pomme frites 28

## 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**

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.

## MAIN ACTS

**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

**Sesame Crusted Tuna\***  
Forbidden black rice, sesame soy glaze, haricot verts, yellow sriracha sauce, red drop Peruvian peppers 37

**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

**Braised Short Rib**  
Creamy parmesan polenta, sautéed broccolini, beef reduction jus 42

**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