



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 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,
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

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

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.