
WINE

By the Glass

SPARKLING

Henri Champliau 'Petrone', Blanc de Blancs, Crémant de Bourgogne NV - 16
Roederer Estate, Brut, Anderson Valley, CA NV – 20
Moët et Chandon 'Imperial', Brut, Champagne, FR NV, 187 ml – 30

WHITE

Chenin Blanc - Franck Bimont, 'Vent du Nord,' Saumur, FR 2020 – 14
Sauvignon Blanc - Le Grand Caillou, Loire Valley, FR 2023 – 15
Pinot Gris - Hugel 'Classic', Alsace, FR 2023 – 16
Riesling - Hugel 'Classic', Alsace, FR 2023 – 15
Chardonnay - Domaine de Biéville, Chablis, FR 2022 – 19
Chardonnay - Ramey, Russian River Valley, CA 2022 – 24

ROSÉ

Château Peyrassol, 'La Croix,' Côtes de Provence, FR 2024 – 15

RED

Pinot Noir - Domaine Frédéric Brouca, 'Foulage Gaulois,'
Languedoc-Roussillon, FR 2021 – 18
Grenache Blend - Domaine de Beurenard, Côtes du Rhône, Rhône Valley, FR 2023 – 16
Cabernet Sauvignon Blend - Château Cos d'Estournel, 'G d'Estournel,' Bordeaux, FR 2020 – 22
Red Blend - The Paring, Central Coast, CA 2018 – 19
Cabernet Sauvignon - RouteStock, Napa Valley, CA 2022 – 19



PRIX FIXE

First Course

MIXED GREENS SALAD

White Balsamic Vinaigrette

Second Course

Served with Unlimited Fries

A choice of

STEAK FRITES

Prime NY Strip - 49

Filet Mignon - 62

SURF & TURF FRITES – 109

Prime NY Strip, South African Lobster Tail

Filet Mignon – +13 Supplement

LOBSTER FRITES – 67

South African Tail

SALMON FRITES – 44

MUSSELS FRITES – 39

PEI Mussels, White Wine, Shallots

CHEESEBURGER ROYALE – 36

*Double Smash Patties, American Cheese,
Onions, Pickles, Special Sauce, Frites*

ROASTED HALF CHICKEN – 39

Bone-In, Jus de Poulet

Select your sauce

BÉARNAISE

PEPPERCORN

CHIMICHURRI

À LA CARTE

CHEESE PLATE – 19

Chef's Selection of 3 Cheeses, Classic Accoutrement

SCALLOP CRUDO – 19

Lime, Passionfruit, Hazelnut Oil

CRISPY ARTICHOKEs – 18

Garlic Aioli, Lemon

SHRIMP COCKTAIL – 19

Cocktail Sauce, Lemon

HARICOT VERT – 11

Chicken Nage

MUSSELS MARINIÈRES – 18

PEI Mussels, White Wine, Shallots

CAULIFLOWER GRATIN – 15

Vermont Cheddar, Gruyère

MAC & CHEESE – 16

Vermont Cheddar, Stewed Tomatoes

ROASTED CARROTS – 12

Butter, Honey

COCKTAILS

APEROL SPRITZ

Aperol, Prosecco, Club – 15

DIRTY MARTINI

Belvedere, Olive Brine, Blue Cheese Olive – 17

GIN GIMLET

Bombay Sapphire, Lime, Simple – 16

OLD FASHIONED

Maker's Mark, Bitters – 16

MANHATTAN

Bulleit Rye, Carpano Antica Vermouth, Bitters – 16

NEGRONI

Beefeater Gin, Campari, Sweet Vermouth – 15

NEW YORK SOUR

Jim Beam, Lemon, Red Wine, Egg White – 16

SIDECAR

Hennessey VS, Grand Marnier, Simple, Lemon – 17

CAFÉ CAFÉ

American Harvest Vodka, Avera, Frangelico, Espresso – 16

