

Chez Frites



WINE

By the Glass

SPARKLING

Roederer Estate, Brut, Anderson Valley, CA NV – 18
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, 'Fouillage Gaulois,' FR 2021 – 18
Grenache Blend – Domaine de Beurenard, Côtes du Rhône, Rhône Valley, FR 2023 – 16
Bordeaux Blend – Château Cos d'Estournel, 'G d'Estournel,' Bordeaux, FR 2020 – 24
Cabernet Sauvignon – RouteStock, Napa Valley, CA 2022 – 19



DINNER

Appetizers

CHEESE PLATE – 19

Chef's Selection of 3 Cheeses, Classic Accoutrement

SHRIMP COCKTAIL – 19

Cocktail Sauce, Lemon

MIXED GREENS SALAD – 10

White Balsamic Vinaigrette

CRISPY ARTICHOKEs – 18

Garlic Aioli, Lemon

MUSSELS MARINIÈRES – 18

PEI Mussels, White Wine, Shallots

NIÇOISE SALAD – 18

*Albacore Tuna, Haricots Verts, Potatoes,
Olives, Dijon Vinaigrette*

À la Frites

Served with Unlimited Fries & Choice of Béarnaise, Peppercorn or Chimichurri

PRIME NY STRIP - 43

FILET MIGNON - 56

MUSSELS FRITES – 33

PEI Mussels, White Wine, Shallots

CHEESEBURGER ROYALE – 32

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

PLATES

SURF & TURF – 109

*Prime NY Strip, South African Lobster Tail,
Cauliflower Gratin
Choice of Béarnaise, Peppercorn or Chimichurri*

Filet Mignon – +13

SALMON FRITES – 44

Chimichurri, Roasted Carrots

SOUTH AFRICAN LOBSTER TAIL – 67

Béarnaise, Roasted Carrots

ROASTED HALF CHICKEN – 39

Bone-In, Jus de Poulet, Haricots Verts

SIDES

HARICOTS VERTS – 11

Chicken Nage

ROASTED CARROTS – 12

Butter, Honey

CAULIFLOWER GRATIN – 15

Vermont Cheddar, Gruyère

MAC & CHEESE – 16

Vermont Cheddar, Stewed Tomatoes

COCKTAILS

PAMPLEMOUSSE ROSÉ

Peyrassol Rosé, Combier Pamplemousse, Lime, Soda – 16

APEROL SPRITZ

Aperol, Prosecco, Club – 15

OLD FASHIONED

Maker's Mark, Bitters – 16

NEW YORK SOUR

Buffalo Trace, Lemon, Red Wine Float – 16

SIDECAR

Hennessy VS, Grand Marnier, Simple Syrup, Lemon – 17

CAFÉ CAFÉ

American Harvest Vodka, Averna, Frangelico, Espresso – 16

MADAME MARMALADE

Captain Morgan Spiced Rum, Lime, Orange, Marmalade Sryup – 15

NEUF À CINQ

Michter's Rye, Crème de Peche, Black Tea Simple Syrup – 16



BEER

IMPORT

Heineken - 9

Kronenbourg 1664 - 9

Modelo Especial - 9

DOMESTIC

Miller Lite - 8

Michelob Ultra - 8

Seeds of the Ocean - 10

VooDoo Ranger IPA - 10

Heineken 0.0 - 8
