

Chez Frites



SOUP & SALADS

MIXED GREENS SALAD – 10

White Balsamic Vinaigrette

NIÇOISE SALAD – 18

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

ONION SOUP GRATIN – 14

Gruyère, Provolone, Crostini

APPETIZERS

CHEESE PLATE – 19

Chef's Selection of 3 Cheeses, Classic Accoutrement

BRIE EN CROÛTE – 19

Baked Brie, Puff Pastry, Seasonal Jam, Berries

CRISPY ARTICHOKEs – 18

Garlic Aioli, Lemon

TUNA TARTARE – 20

Avocado, Cornichon, Capers, Lemon, Crostini

CHILLED OYSTERS – 16

Market Oysters, French 75 Mignonette, Cucumber

SHRIMP COCKTAIL – 19

Cocktail Sauce, Lemon

OYSTERS MORNAY – 21

Broiled Market Oysters, Sauce Mornay, Melted Leeks

MUSSELS MARINIÈRES – 18

PEI Mussels, White Wine, Shallots

CRÊPE JAMBON – 17

Gruyère, Jambon, Bearnaise

Chez Frites Dinner Special

Welcome

GLASS OF BUBBLES

First Course

MIXED GREENS SALAD

White Balsamic Vinaigrette

Second Course

SURF & TURF FRITES

*Prime NY Strip,
South African Lobster Tail
Unlimited Hand-Cut Fries*

Dessert Course

Select One

CRÈME BRÛLÉE

Madeleine

DARK VALRHONA CHOCOLATE MOUSSE

99

tax & gratuity not included

À la Frites

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

PRIME NY STRIP - 43

MUSSELS – 33
PEI Mussels, White Wine, Shallots

FILET MIGNON - 56

CHEESEBURGER ROYALE – 32
*Double Smash Patties, American Cheese,
Onions, Pickles, Special Sauce*

PLATES

SURF & TURF – 103

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

Filet Mignon – +13

FAROE ISLAND SALMON – 38

Chimichurri, Roasted Carrots

SOUTH AFRICAN LOBSTER TAIL – 62

Béarnaise, Roasted Carrots

ROASTED HALF CHICKEN – 33

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

POMME PURÉE – 12

Whipped Potatoes, French Butter, Cream

FRITES – 10

COCKTAILS

PAMPLEMOUSSE ROSÉ – 17
*Peyrassol Rosé, Combier Pamplemousse,
Lime, Soda, Szechuan Button*

APEROL SPRITZ – 15
Aperol, Prosecco, Club

CAFÉ CAFÉ – 16
*American Harvest Vodka, Aaverna,
Frangelico, Espresso*

NEW YORK SOUR – 16
Buffalo Trace, Lemon, Red Wine, Froth

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

OLD FASHIONED – 16
Maker's Mark, Bitters

MADAME MARMALADE – 15
*Captain Morgan Spiced Rum, Lime,
Orange, Marmalade Syrup*

NEUF À CINQ – 16
*Michter's Rye, Crème de Peche,
Black Tea Simple Syrup*



BY THE GLASS

SPARKLING

Roederer Estate, Brut, Anderson Valley, CA NV – 18
Moët et Chandon 'Imperial', Brut, Champagne, FR NV, 187 ml – 30

Domaine Chandon, Brut Rosé, Napa Valley, CA NV, 187 ml – 15

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
