

*Chez Frites*



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## SOUP & SALADS

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### 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*

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## APPETIZERS

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### 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*

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## *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*

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### PLATES

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**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*

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### SIDES

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**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**

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## COCKTAILS

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

**APEROL SPRITZ – 15**  
*Aperol, Prosecco, Club*

**CAFÉ CAFÉ – 16**  
*American Harvest Vodka, Avena,  
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*



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## BY THE GLASS

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### 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 Beaurenard, Côtes du Rhône, Rhône Valley, FR 2023 – 16*  
*Cabernet Sauvignon Blend – Château Cos d'Estournel, 'G d'Estournel,' Bordeaux, FR 2020 – 24*  
*Cabernet Sauvignon – RouteStock, Napa Valley, CA 2022 – 19*

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