

Chez Frites



APPETIZERS

CHEESE PLATE – 19

*Chef's Selection of 3 Cheeses,
Classic Accoutrement*

CHILLED OYSTERS – 18

*Market Oysters, French 75 Mignonette,
Cucumber*

TUNA TARTARE – 24

Bigeye Tuna, Lemon, Capers, Remoulade

STEAK TARTARE – 21

Chopped Prime Sirloin, Capers

BRIE EN CROÛTE – 19

Baked Brie, Puff Pastry, Seasonal Jam, Berries

SHRIMP COCKTAIL – 19

Cocktail Sauce, Lemon

MUSSELS MARINIÈRES – 18

PEI Mussels, White Wine, Shallots

ESCARGOTS – 20

Garlic-Parsley Butter

OYSTERS CLASSIQUE – 22

*Broiled Market Oysters, Butter, Garlic,
Shallots, Parsley, French Baguette*

CRISPY ARTICHOKEs – 18

Garlic Aioli, Lemon

SOUP & SALADS

ONION SOUP GRATINÉE – 14

Gruyère, Provolone, Crostini

MIXED GREENS SALAD – 10

White Balsamic Vinaigrette

NIÇOISE SALAD – 18

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

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 - 47

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 – 107

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

Filet Mignon – +9

FAROE ISLAND SALMON – 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

POMME PURÉE – 12

Whipped Potatoes, French Butter, Cream

FRITES – 10

COCKTAILS



BLUEBERRY BLUECOAT SMASH – 16

Bluecoat American Dry Gin, Blueberry Syrup, Lemon Juice, Club Soda

PAMPLEMOUSSE ROSÉ – 17

Peyrassol Rosé, Combiér Pamplemousse, Lime, Soda, Szechuan Button

SIDECAR – 17

Hennessey VS, Grand Marnier, Simple Syrup, Lemon

APEROL SPRITZ – 15

Aperol, Prosecco, Club

MADAME MARMALADE – 15

Captain Morgan Spiced Rum, Lime, Orange, Marmalade Syrup

LAST WORD – 16

No. 3 Gin, Green Chartreuse, Maraschino Liqueur, Lime

NEW YORK SOUR – 16

Buffalo Trace, Lemon, Red Wine Float

CAFÉ CAFÉ – 16

American Harvest Vodka, Averno, Frangelico, Espresso

SOUTHERN BELLE – 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

Pinot Gris – Rainstorm, Willamette Valley, OR 2023 – 14
Sauvignon Blanc – Le Grand Caillou, Loire Valley, FR 2023 – 15
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 2025 – 15

RED

Gamay - Michel Guignier, Morgon 'Vieilles Vignes' Beaujolais, FR 2024 – 17
Pinot Noir - Gundlach Bundschu 'GUNBUN' Sonoma County, CA 2021 – 19
Grenache Blend – Domaine de Beurenard, Côtes du Rhône, Rhône Valley, FR 2023 – 16
Malbec – Château La Coustarelle, Cahors, FR 2019 – 15
Bordeaux Blend – Kid d'Arsac, Margaux, FR 2022 – 20
Cabernet Sauvignon – RouteStock, Napa Valley, CA 2022 – 19
