

Chez Frites



APPETIZERS		SOUP & SALADS	
	CHEESE PLATE – 19 <i>Chef's Selection of 3 Cheeses, Classic Accoutrement</i>		ONION SOUP GRATINÉE – 14 <i>Gruyère, Provolone, Crostini</i>
	CHILLED OYSTERS – 18 <i>Market Oysters, French 75 Mignonette, Cucumber</i>		MIXED GREENS SALAD – 10 <i>White Balsamic Vinaigrette</i>
	TUNA TARTARE – 24 <i>Bigeye Tuna, Lemon, Capers, Remoulade</i>		NIÇOISE SALAD – 18 <i>Albacore Tuna, Haricots Verts, Potatoes, Olives, Dijon Vinaigrette</i>
	STEAK TARTARE – 21 <i>Chopped Prime Sirloin, Capers</i>	Chez Frites Dinner Special Welcome GLASS OF BUBBLES First Course MIXED GREENS SALAD <i>White Balsamic Vinaigrette</i> Second Course SURF & TURF FRITES <i>Prime NY Strip, South African Lobster Tail Unlimited Hand-Cut Fries</i> Dessert Course Select One CRÈME BRÛLÉE <i>Madeleine</i> DARK VALRHONA CHOCOLATE MOUSSE 99 <i>tax & gratuity not included</i>	
	BRIE EN CROÛTE – 19 <i>Baked Brie, Puff Pastry, Seasonal Jam, Berries</i>		
	SHRIMP COCKTAIL – 19 <i>Cocktail Sauce, Lemon</i>		
	MUSSELS MARINIÈRES – 18 <i>PEI Mussels, White Wine, Shallots</i>		
	ESCARGOTS – 20 <i>Garlic-Parsley Butter</i>		
	OYSTERS CLASSIQUE – 22 <i>Broiled Market Oysters, Butter, Garlic, Shallots, Parsley, French Baguette</i>		
	CRISPY ARTICHOKEs – 18 <i>Garlic Aioli, Lemon</i>		

À la Frites	
<i>Served with Unlimited Fries & Choice of Béarnaise, Peppercorn or Chimichurri</i>	
PRIME NY STRIP - 47	FILET MIGNON - 56
MUSSELS – 33 <i>PEI Mussels, White Wine, Shallots</i>	CHEESEBURGER ROYALE – 32 <i>Double Smash Patties, American Cheese, Onions, Pickles, Special Sauce</i>
PLATES	
SURF & TURF – 107 <i>Prime NY Strip, South African Lobster Tail, Cauliflower Gratin Choice of Béarnaise, Peppercorn or Chimichurri Filet Mignon – +9</i>	FAROE ISLAND SALMON – 44 <i>Chimichurri, Roasted Carrots</i>
	 SOUTH AFRICAN LOBSTER TAIL – 67 <i>Béarnaise, Roasted Carrots</i>
	ROASTED HALF CHICKEN – 39 <i>Bone-In, Jus de Poulet, Haricots Verts</i>
SIDES	
HARICOTS VERTS – 11 <i>Chicken Nage</i>	MAC & CHEESE – 16 <i>Vermont Cheddar, Stewed Tomatoes</i>
ROASTED CARROTS – 12 <i>Butter, Honey</i>	POMME PURÉE – 12 <i>Whipped Potatoes, French Butter, Cream</i>
CAULIFLOWER GRATIN – 15 <i>Vermont Cheddar, Gruyère</i>	FRITES – 10
** Consuming Raw or Undercooked Meats, Poultry, Shellfish or Eggs May Increase Your Risk of Foodborne Illness. **	

COCKTAILS

PAMPLEMOUSSE ROSÉ – 17

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



LANACELLO SPRITZ – 15

*Limoncello,
Strawberry Purée, Prosecco*

APEROL SPRITZ – 15

Aperol, Prosecco, Club

LAST WORD – 16

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

CAFÉ CAFÉ – 16

*American Harvest Vodka, Averna,
Frangelico, Espresso*



MANISCALCO MANHATTAN – 17

*Buffalo Trace Bourbon, Carpano Antica Sweet Vermouth,
Angostrura Bitters, Orange Bitters, Cherrywood Smoke*

SIDECAR – 17

*Hennessey VS, Grand Marnier,
Simple Syrup, Lemon*

MADAME MARMALADE – 15

*Captain Morgan Spiced Rum, Lime,
Orange, Marmalade Syrup*

NEW YORK SOUR – 16

Buffalo Trace, Lemon, Red Wine Float

SOUTHERN BELLE – 16

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



BLUEBERRY

BLUECOAT SMASH – 16

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

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 – Jordan, Russian River Valley, CA 2023 – 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
