

ENTREES

PAN ROASTED ATLANTIC VERLASSO SALMON	34.
CREAMED WHITE CORN, SPINACH, BACON & BALSAMIC REDUCTION	
PAN ROASTED CHILEAN SEA BASS	46.
POTATO CHIVE RAVIOLI, ROASTED BABY ARTICHOKE & WHITE TRUFFLE AU JUS	
PECAN CRUSTED RAINBOW TROUT	29.
AU GRATIN POTATOES, FRENCH GREEN BEANS & WHOLE GRAIN MUSTARD SAUCE	
ATLANTIC SHRIMP & SWEET CORN RISOTTO	28.
PANCETTA & WHITE TRUFFLE OIL	
SEARED MAINE DIVER SCALLOPS	42.
JUMBO ASPARAGUS, OVEN CURED TOMATOES, GOAT CHEESE & ASPARAGUS AU JUS	
CHICKEN FRIED STEAK FILET MIGNON	29.
WHITE CHEDDAR WHIPPED POTATOES, FRENCH GREEN BEANS & MIGNON'S CREAMY GRAVY	
PAN ROASTED CHICKEN	25.
<i>NO ANTIBIOTICS OR HORMONES & CAGE FREE</i>	
BACON, FINGERLING POTATOES, CORN, CIPOLLINO ONION & SHERRY AU JUS	
COCHON	
BRAISED PORK SHANK, SWEET POTATO GNOCCHI, SWISS CHARD, HONEY GLAZED BACON WRAPPED FIGS, COCHON DEMI GLACE & CILANTRO OLIVE OIL	34.
PRIME STEAK FRITES 10 OZ	35.
ROASTED GARLIC & DEMI GLACE	
BEEF BOURGUIGNON	34.
BONELESS SHORT RIBS, WHITE CHEDDAR WHIPPED POTATOES, FRENCH GREEN BEANS & BRAISING AU JUS	
MINT CRUSTED RACK OF LAMB 16 OZ	49.
WHITE CHEDDAR DINO KALE GRITS & PORT WINE BALSAMIC FIGS	
PRIME FILET "MIGNON" 8 OZ	49.
WHITE CHEDDAR WHIPPED POTATOES & BRANDY FOIE GRAS SAUCE	
PRIME NEW YORK STRIP 16 OZ	54.
ROASTED FINGERLING POTATOES	
PRIME BONELESS RIBEYE 16 OZ	54.
TRUFFLED POTATO WEDGES	
PRIME FILET "DEUX" 8 OZ	54.
TWO 4 OZ FILET MEDALLIONS – ONE WITH ASPARAGUS & BERNAISE & ONE WITH BOURSIN CHEESE, OYSTER MUSHROOMS, GARLIC & ROSEMARY DEMI GLAZE	
PRIME FILET "AU POIVRE" 8 OZ	54.
PEPPERCORN BRANDY SAUCE SERVED WITH FRITES	
PRIME FILET "OSCAR" 8 OZ	65.
JUMBO LUMP CRAB, GRILLED ASPARAGUS, CHIVE WHIPPED POTATOES & WHITE TRUFFLE HOLLANDAISE	
PRIME "COWBOY" RIBEYE 22 OZ	85.
LYONNAISE POTATOES & BACON	

SIDE DISHES

Smoked Jalapeno Au Gratin Potatoes 10. | Lobster Macaroni & Cheese 18.

Pomme Frites 8. | Creamed Spinach, Bacon & Roasted Garlic 9. | French Green Beans 9.

Grilled Jumbo Asparagus 11. | Forest Mushroom Truffle Risotto 12. | Sautéed Broccolini 12.

Creamed Corn & Bacon 10. | Sautéed Mushrooms 12. | White Cheddar Whipped Potatoes 8. |

WE ARE UNABLE TO SPILT CHECKS

APPETIZERS

SAUTEED PRINCE EDWARD ISLAND MUSSELS	18.
HERBS, BUTTER & TOASTED BAGUETTE	
SEARED HUDSON VALLEY FOIE GRAS	34.
ONION JAM & CHOCOLATE PORT WINE SAUCE	
APPLE SMOKED BACON WRAPPED QUAIL	16.
SAVORY BREAD PUDDING & VANILLA INFUSED BLACK CHERRIES	
BRUSSELS SPROUT FRITTERS	12.
TEMPURA FRIED BRUSSEL SPROUT LEAVES & WHOLE GRAIN MUSTARD AIOLI	
JUMBO SHRIMP COCKTAIL	18.
COCKTAIL SAUCE	
PRIME STEAK TARTARE	18.
PRIME BEEF TENDERLOIN MINCED, CAPERS, SHALLOTS, DIJON MUSTARD & BALSAMIC REDUCTION	
POINT JUDITH CRISPY CALAMARI	16.
SWEET TOMATO CHUTNEY & TOMATILLO SAUCE	
HOUSE CURED SMOKED SALMON	16.
AVOCADO, CAVIAR & WHITE BALSAMIC VINAIGRETTE	
JUMBO LUMP CRAB CAKE	21.
BEURRE BLANC SAUCE	
PARISIAN ESCARGOT	16.
HERB & GARLIC BUTTER	

SOUPS & SALADS

LOBSTER BISQUE	12.
FRENCH ONION SOUP	11.
NEW ENGLAND CLAM CHOWDER	12.
HEARTS OF ROMAINE CAESAR SALAD	10.
BRIOCHE CROUTONS & SHAVED PARMESAN	
PETITE BOSTON BIBB SALAD	12.
GRANNY SMITH APPLES, CANDIED WALNUTS, BLUE CHEESE & WHOLE GRAIN MUSTARD VINAIGRETTE	
BABY ICEBERG WEDGE SALAD	12.
OVEN DRIED TOMATOES, ONIONS, BACON, CROUTONS & BLUE CHEESE DRESSING	
BEEF TENDERLOIN & GRILLED PORTOBELLO SALAD	24.
MANCHEGO CHEESE, MARINATED ROASTED RED PEPPER, ARUGULA, BALSAMIC	
GRILLED D'ANJOU PEAR SALAD	12.
FIELD GREENS, ONIONS, BLUE CHEESE & HONEY WHITE BALSAMIC	
ARUGULA & BLACK MISSION FIG SALAD	12.
DI PARMA PROSCIUTTO, PINE NUTS, CAPERS, MANCHEGO CHEESE & HONEY BALSAMIC VINAIGRETTE	
HEIRLOOM TOMATOES & BUFFALO MOZZARELLA SALAD	14.
BASIL AIOLI & BLACK KALAMATA OLIVE TAPENADE	
CARPACCIO OF BEETS SALAD	12.
BACON, GOAT CHEESE CROQUETTES, ARUGULA & SHERRY VINAIGRETTE	

All plates are individually prepared and priced. Substitutions for side items will be charged per item. A 20% gratuity will be added to parties of 4 or more. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness. Plate splitting fee is \$3.00 for apps, soups, and salads, Entrees are \$7.00 to split.