

*Chez Frites*



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## WINE

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### *By the Glass*

#### SPARKLING

*Henri Champliau 'Petronne', Blanc de Blancs, Crémant de Bourgogne NV - 16*  
*Roederer Estate, Brut, Anderson Valley, CA NV - 20*  
*Moët et Chandon 'Imperial', Brut, Champagne, FR NV, 187 ml - 30*

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#### 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*

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#### ROSÉ

*Château Peyrassol, 'La Croix,' Côtes de Provence, FR 2024 - 15*

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#### RED

*Pinot Noir - Domaine Frédéric Brouca, 'Fouillage Gaulois,'*  
*Languedoc-Roussillon, FR 2021 - 18*  
*Grenache Blend - Domaine de Beurenard, Côtes du Rhône, Rhône Valley, FR 2023 - 16*  
*Cabernet Sauvignon Blend - Château Cos d'Estournel, 'G d'Estournel,' Bordeaux, FR 2020 - 22*  
*Red Blend - The Paring, Central Coast, CA 2018 - 19*  
*Cabernet Sauvignon - RouteStock, Napa Valley, CA 2022 - 19*



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**PRIX FIXE**

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*First Course*

**MIXED GREENS SALAD**

*White Balsamic Vinaigrette*

*Second Course*

*A choice of*

**STEAK FRITES**

*Prime NY Strip - 49*

*Filet Mignon - 62*

**SURF & TURF FRITES – 109**

*Prime NY Strip, South African Lobster Tail*

*Filet Mignon – +13 Supplement*

**MUSSELS FRITES – 39**

*PEI Mussels, White Wine, Shallots*

**ROASTED HALF CHICKEN – 39**

*Bone-In, Jus de Poulet*

**LOBSTER FRITES – 67**

*South African Tail*

**SALMON FRITES – 44**

**CHEESEBURGER ROYALE – 36**

*Double Smash Patties, American Cheese,  
Onions, Pickles, Special Sauce, Frites*

*Select your sauce*

**BÉARNAISE**

**PEPPERCORN**

**CHIMICHURRI**

*Served with*

**UNLIMITED FRITES**

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**À LA CARTE**

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**CHEESE PLATE – 19**

*Chef's Selection of 3 Cheeses,*

*Classic Accoutrement*

**CRISPY ARTICHOKEs – 18**

*Garlic Aioli, Lemon*

**MAC & CHEESE – 16**

*Vermont Cheddar, Stewed Tomatoes*

**SCALLOP CRUDO – 19**

*Lime, Passionfruit, Hazelnut Oil*

**SHRIMP COCKTAIL – 19**

*Cocktail Sauce, Lemon*

**MUSSELS MARINIÈRES – 18**

*PEI Mussels, White Wine,  
Shallots*

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## COCKTAILS

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### **APEROL SPRITZ**

*Aperol, Prosecco, Club – 15*

### **DIRTY MARTINI**

*Belvedere, Olive Brine, Blue Cheese Olive – 17*

### **GIN GIMLET**

*Bombay Sapphire, Lime, Simple – 16*

### **OLD FASHIONED**

*Maker's Mark, Bitters – 16*

### **MANHATTAN**

*Sagamore Rye, Carpano Antica Vermouth, Bitters – 16*

### **NEGRONI**

*Beefeater Gin, Campari, Sweet Vermouth – 15*

### **NEW YORK SOUR**

*Jim Beam, Lemon, Red Wine, Egg White – 16*

### **SIDECAR**

*Hennessey VS, Grand Marnier, Simple, Lemon – 17*

### **CAFÉ CAFÉ**

*American Harvest Vodka, Averna, Frangelico, Espresso – 16*

