

BON APPÉTIT

Bistro

Breakfast Plates

L' AMÉRICAIN – Three eggs bacon, ham or sausage potatoes toast or croissant (\$2)	\$19
CROISSANT SANDWICH – Scrambled eggs cheddar tomato arugula aioli potatoes	\$18
SHAKSHUKA – Tomatoes herbs zatar peppers feta poached eggs toast	\$20
DUCK HASH SKILLET – Poached eggs roots spinach tomatoes béarnaise sauce	\$26
EGGS BENEDICT – Brioche poached eggs ham greens potatoes hollandaise	\$20
ROYALE BENEDICT – Poached eggs brioche spinach potatoes dill hollandaise	\$24
CROQUE MADAME – Sunny eggs ham & cheese gratin béchamel potatoes	\$22
PRIME HANGER STEAK & EGGS – Bearnaise sauce potatoes field greens toast	\$42
KAYIANA – Scrambled eggs & potatoes tomatoes onions oregano feta field greens	\$20
QUICHE DU JOUR – Crème fraîche eggs gruyère shallots bacon field greens	\$18
FRITTATA – Egg whites spinach tomato scallion dill feta greens potatoes	\$20
PARISIAN OMELETTE – Ham wild mushrooms onion gruyère greens potatoes	\$20
PANCAKE SOUFFLE – Berries mascarpone crème maple syrup lemon zest	\$20
FRENCH TOAST – Berries banana mascarpone crème maple syrup	\$19
YOGURT PARFAIT – Almond-raisin granola seasonal berries honey mint	\$13

Tartines

SMOKED SALMON – Cream cheese avocado boiled egg onions potato crisps dill	\$24
MUSHROOMS – Crushed avocado scramble eggs scallions thyme feta cheese	\$20
AVOCADO – Poached eggs basil tomato watermelon radish feta yuzu oil	\$18
PROSCIUTTO – Brie cheese pear slices spiced honey drizzle	\$20
RICOTTA – Whipped ricotta berry compote honey drizzle seasonal berries	\$16
BANANA – Brûlée crème au beurre seasonal berries honey caramelized pecans	\$18

Soup & Salad

TOMATO BISQUE – Tomato essence grilled cheese toast	\$12
FRENCH ONION – Gruyère cheese croutons	\$12
FIELD GREENS – Grapes apples cranberry pecans blue honey-Dijon vinaigrette	\$14
CAESAR – Gem lettuce parmigiano capers breadcrumbs crème Caesar dressing	\$17
GREEK – Tomatoes onions kalamata cucumbers feta pepper oregano vinaigrette	\$18
WILD BERRY – Mix greens almonds pecans chevre berry vinaigrette	\$18
CHICKEN – Pulled chicken mix greens peas shallots mint sherry vinaigrette	\$20
NIÇOISE – Ahi tomato avocado egg onion beans potato olive anchovy citrus oil	\$26

Lunch Entrees

GRILLED BRANZINO – Fresh herbs sautéed spinach arugula potatoes citrus oil	\$38
SALMON – Sautéed spinach-arugula potatoes tomatoes onions pesto-cream sauce	\$36
PRIME HANGER STEAK – Brandy-peppercorn sauce roasted potatoes vegetables	\$42
FRENCH DIP – Prime Rib roast of beef burgundy au jus spicy aioli onions field greens	\$24
WAGYU BURGER – Cheddar onions lettuce tomato aioli field greens	\$20
DEL PRADO CHICKEN – Avocado tomato gruyère aioli lettuce field greens	\$20
ROASTED TURKEY – Bacon tomato lettuce gruyère egg avocado onion aioli	\$20
ANGEL HAIR – Sun dried tomato garlic basil parmigiano evoo	\$18
PENNE – Wild mushrooms thyme shallots marsala wine-cream sauce	\$24

Sides

Chicken \$6 | Shrimp \$15 | Salmon \$15 | Sausage \$5 | Jambon \$5 | Bacon \$5 | Toast \$5
Eggs \$5 | Roasted Vegetable \$6 | Potatoes \$6 | Avocado \$3 | Yogurt \$5 | Berries \$6