

BON APPÉTIT

Bistro

BREAKFAST

CROISSANT SANDWICH -Soft scrambled eggs cheddar tomato arugula aioli	\$18
SHAKSHUKA -Simmered tomatoes herbs zatar spice fresno peppers feta poached eggs	\$20
DUCK HASH SKILLET -Poached eggs roasted roots spinach tomatoes béarnaise sauce	\$26
EGGS BENEDICT -Classique	\$20
EGGS ROYALE BENEDICT -Smoked salmon lemon-chive hollandaise	\$24
CROQUE MADAME -Sunny eggs jambon & cheese gratin béchamel	\$22
PRIME HANGER STEAK & EGGS -Brandy-peppercorn sauce	\$36
FRITTATA -Egg whites spinach tomato scallion dill feta cheese	\$20
PARISIAN OMELETTE -Jambon wild mushrooms onion gruyère cheese	\$20
PANCAKE SOUFFLE -Seasonal berries whipped mascarpone crème berry compote	\$20
FRENCH TOAST -Seasonal berries banana whipped crème fraîche berry compote	\$19
YOGURT PARFAIT -Almond granola berry compote	\$13

TARTINES

KAYIANA -Soft scrambled eggs diced tomato onions oregano basil feta cheese evoo	\$18
SMOKED SALMON -Cream cheese avocado boiled egg pickled onions potato crisps dill	\$24
MUSHROOMS -Crushed avocado scramble eggs scallions thyme feta cheese	\$20
AVOCADO -Poached eggs basil tomato watermelon radish lemon preserve	\$18
PROSCIUTTO -Brie cheese pear slices spiced honey drizzle	\$20
RICOTTA -Whipped ricotta berry compote seasonal berries spiced honey drizzle	\$16
BANANA -Brûlée crème au beurre seasonal berries raw honey caramelized pecans	\$18

BOWLS & SALADS

TOMATO BISQUE -Tomato essence grilled cheese toast	\$10
FRENCH ONION -Croutons gruyère cheese	\$12
FIELD GREENS -Grapes apples cranberry pecans blue cheese honey- dijon vinaigrette	\$14
CAESAR -Gem lettuce parmigiano fried capers breadcrumbs crème caesar dressing	\$16
GREEK -Tomatoes onions kalamata cucumbers feta cheese oregano evoo	\$17
WILD BERRY -Mix greens almonds pecans chevre berry vinaigrette	\$17
CHICKEN -Pulled chicken mix greens peas shallots mint sherry vinaigrette	\$20
NIÇOISE -Seared ahi mix greens avocado egg green beans potato olives	\$22

LUNCH

GRILLED BRANZINO -Fresh herbs sautéed spinach arugula potatoes citrus oil	\$38
PRIME HANGER STEAK -Brandy-peppercorn sauce roasted potatoes house greens	\$36
FRENCH DIP -Prime roast of beef burgundy au jus spicy aioli onions house greens	\$24
WAGYU BURGER -Gruyère onions lettuce tomato aioli house greens	\$20
DEL PRADO CHICKEN -Avocado tomato gruyère aioli lettuce house greens	\$20
ROASTED TURKEY -Bacon tomato gruyère onion aioli house greens	\$20
ANGEL HAIR -Sun dried tomato garlic confit basil evoo	\$18
PENNE -Wild mushrooms thyme shallots marsala wine-cream sauce	\$24
QUICHE LORRAINE -Crème fraîche eggs gruyère shallots bacon mix greens	\$18

SIDES

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