

Snacks

Gougères (cheese puffs)	11
v, g, d	
Truffled Risotto Croquettes	11
parmesan v, g, d	
Tarte Alsacienne	12
bacon, onions, crème fraîche g, d	
“Faux” Gras	11
chicken liver mousse, grilled bread g, d	
Prosciutto La Quercia.....	17
pickled mustard seeds, grilled bread g	
Chicken Nuggets	11
siracha honey, dijon sauce g, d	

Raw Bar

Shrimp Cocktail	18
five jumbo shrimp p, sh	
Oysters ~ Chef’s Daily Selection	20
p, sh	

Appetizers

Onion Soup	11
gruyère, provolone, miso g, d, v	
Beets Salad	16
bitter orange marmalade, pistachios, fig balsamic v+, n	
Michel’s Chopped Salad.....	16
salami, chick peas, mozzarella d, g	
Wedge Salad.....	15
baby iceberg lettuce, blue cheese dressing, crumbled Danish blue cheese, bacon, tomatoes d	
Salad Lyonnaise	17
frisée, lardons, scallions, egg, croûtons g	
Chopped Kale	16
heirloom tomatoes, celery, dried cranberries, parmesan v, d, g, n	
Goat Cheese Caesar	16
heirloom tomatoes, aged parmesan g, d	
Jumbo Prawns	20
on toast, Créole sauce p, g, d, sh	
Steak Tartare	19
confit egg yolk, grilled rustic bread g	
Crab Cakes.....	19
lobster bisque sh, d, g	
Yellow Tomato Gazpacho.....	18
buratta cheese, yellow tomato, pepper, cucumber, garlic, croutons, fresh basil d, g	

Burgers & Fries

Prime Burger	21
brioche bun, cheddar, confit tomato, lettuce, potato crisp, chipotle aioli g, d	
Ahi Tuna Burger	25
brioche bun, seaweed, scallions, potato crisp, confit tomato, ginger aioli p, g, so	
Chicken Burger	21
brioche bun, confit lemon, caramelized onions, potato crisp, confit tomato, lettuce, jalapeno aioli g, d	
Shrimp Burger	21
Brioche bun, potato crisp, chipotle aioli, frise lettuce, confit tomato p, g, d	

Entrees

Tajine de Légumes	24
harissa, cauliflower, potatoes, carrots, ancient grain v+	
Mushroom “Bolognese”	24
pappardelle, shitake, cremini, portobello, pomodoro v, g, d	
Mussels & Frites	21
garlic, tomatoes, scallions d, sh, g	
Atlantic Salmon	26
broccolini, red pepper coulis sauce, scallions p	
Fish & Chips	25
Michel’s Classic, french fries, chives tartar p, g, d	
Grilled Branzino “Niçoise”	32
heirloom tomatoes, green beans, olives, basil p	
Chicken Schnitzel	25
Michel’s Classic, brown butter, capers, lemon g, d	
Rôtisserie Chicken	28
mashed potatoes, watercress, sauce diable d	
Michel’s Fried Chicken	26
french mashed potatoes, watercress, Dijon sauce g, d	
Spaghetti Bolognese	28
Michel’s Classic d, g	
Hanger Steak	33
french fries, peppercorn sauce g	

Sides

Green Beans Almondine	9
v, d, n	
Roasted Cauliflower	9
brown butter, golden raisins, capers v, d	
Broccolini	9
v, d	
Cheese n’ Mac	10
v, g, d	
Creamed Spinach.....	12

BON APPÉTIT!

Menu subject to change based on availability.
If you have special dietary restrictions, please discuss with your server.

diet / v - vegetarian v+ - vegan p - pescatarian
allergens / g - gluten d - dairy n - nuts sh - shellfish so - soy



Everyday Cocktails / 14

First Ladies

Jane Walker Scotch, basil syrup, pomegranate juice, Limoncello

Bourbon Peach Ice Tea

House bourbon, peach shrubb, lemon juice, ice tea

Spiced Manhattan

House Rye, spiced maple, amaro

Central Cosmopolitan

Ketel One Vodka, cranberry shrubb, orangeccello, lime juice

Don Paloma

Don Julio Blanco Tequila, lime juice, grapefruit soda

Bucket List

Ketel One Botanicals Grapefruit & Rosé, fresh berry soda

Sunset 75

Tanqueray Sevilla, lemon juice, sparkling wine

Spicy Mezcal Hibiscus Infused Margarita

Mezcal, fresh lime, agave salt rim

Fig Old Fashioned

House bourbon, fig syrup, angostura bitters

Mocktails / 7

Berry Mule

Berry, coconut purée, fresh lime juice, ginger beer

Basil Orgeat Lemonade

Fresh basil, lemon juice, orgeat

Menu subject to change based on availability.

See our Wine Menu for a full selection of Wines by the bottle .

Les vins blancs gl / btl

Château de Chaintres, Maconnais, Burgundy, France 2020 13 / 50
Chardonnay

Lagaria, Trento, Italia 2019 10 / 38
Pinot Grigio

Pierre Sparr, Alsace Grande Réserve 2019 11 / 42
Riesling

Domaine Bellevue, 'Touraine' Loire, France 2020..... 15 / 58
Sauvignon Blanc

Domaine Aurellian, Côtes de Provence France 2020 14 / 54
Rose

Karine Lauverjat, "Moulin des Vrillères" Loire, France 2020 16 / 62
Sancerre Rose

Fattoria Conca d'Oro 12 / 46
Prosecco

Piper-Heidsieck, Sauvage Brut 25 / 98
Champagne

Bichot Rosé, Crémant de Bourgogne 12 / 46
Méthode Champenoise

Les vins rouges gl / btl

Château Pasquet, Bordeaux 2018 12 / 46
Merlot

Cœur de Terre, Oregon, Willamette Valley 2018 14 / 54
Pinot Noir

Frédéric Brouca "Fouillage Gaulois" Languedoc, France 16 / 62
Pinot Noir 2020

Stags' Leap, Oakville 2018 25 / 98
Cabernet Sauvignon

Klinker Brick, Lodi 2018 12 / 46
Cabernet Sauvignon

Brancaia Tre, Tuscany 2018 18 / 70
Sangiovese

Château Lassègue, Saint-Emilion 2017 23 / 90
Bordeaux Blend

Beverages

Glass Bottled Soda 5
Coke, Diet or Sprite

Arnold Palmer 5
lemonade & ice tea

O Drink 5
Grapefruit, Ginger Beer or Kola

Acqua Panna 10
San Pellegrino 10

À LA
TIENNE!