

For the Table

Fruits of the Sea | 24

Cocktail Shrimp, Fresh Oysters, Jumbo Lump Crab, Cocktail Sauce
Roasted Garlic & Lemon Aioli, Fresh Lemon (GF)

Local Cheese Board | 17

Edgewood Dairy Aged White Cheddar, Humboldt Fog Aged Goat Cheese, Whipped Terrell Creek Farm Goat Cheese,
Rosemary Honey, Marcona Almonds, Strawberry Lemon Pepper Jam, Artisan Crackers

Wild Boar Tenderloin Medallions & Bison Skewer | 18

Wild Boar Medallions with Roasted Mushrooms - Bison and Pepper Skewer with Berry Gastrique (GF)

Charcuterie Platter | 19

Spicy Capicola, Prosciutto Ham, Genoa Salami, Dijon Mustard, Cornichons
Crusty Sourdough Bread

Pan Seared Diver Scallops | 21

Cauliflower Puree, Caramelized Cauliflower, Capers, Lemon butter (GF)

Appetizers & Salads

Soups

Nova Scotian Lobster & Shrimp Chowder

Applewood Smoked Bacon,

Yukon Gold Potatoes

Cup | 9 Bowl | 15

Chef's Signature Soup

Cup | 5 Bowl | 7

French Onion Soup | 6

Pesto Crouton,

Cave Aged Gruyere Cheese

Warm

Dungeness Crab Fritters | 15

Shaved Napa Cabbage, Bacon, Roasted

Garlic & Lemon Aioli

Butter Poached Shrimp | 15

Pan Seared Shrimp, Garlic Butter, Wilted

Arugula and fresh herb Butter Sauce on

Grilled Bread (GF on request)

Chilled

Shrimp Caesar Salad | 12

Fresh Romaine, Shaved Parmesan, House

Caesar Dressing, Pesto Croutons, Cocktail

Shrimp, Spicy Tomato Coulis

EVOO & Aged Balsamic (GF)

Chateau House Salad | 8

Fresh Local Grown Spring Mix, Baby

Heirloom Tomatoes, Cucumbers,

Carrot Matchsticks (GF)

Classic Caesar Salad | 8

Fresh Romaine, Shaved Parmesan,

House Caesar Dressing, Pesto Croutons

Wedge | 10

Baby Iceberg Lettuce, Smoked Blue

Cheese crumbles, Bacon, Red Onion &

Blue Cheese Dressing (GF)

Shrimp Cocktail | 13

Mixed Greens, Eureka Lemon Oil,

Celery Salad, Cocktail Sauce (GF)

Beef Carpaccio | 13

Paper Thin Beef Tenderloin, Pickled

Shallots, Mustard Vinaigrette (GF)

Executive Chef Mark Millman

Executive Sous Chef David Dunn



(GF) represents Gluten Free items. If you have an Allergy, please let your server know.

"Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food borne illness."

Split Plate Charge of \$10.00



From the Field

Feature of the Day | Market Price
Inquire with server for today's offerings

Seared Shrimp Au Poivre Filet | 49

8oz Filet Mignon, Tri-color Peppercorn Brandy Sauce Au Poivre, Three Sautéed Prawns

Wild Mushroom Risotto with Asparagus (GF)

Add Dijon Hollandaise | 5 Pairs with Robert Mondavi Merlot

Pan Seared Bone in Chicken Breast | 28

Herbed Fingerling Potatoes, Roasted Rutabaga, Thyme Pan Sauce (GF)

Add Lobster & Bay Scallop Mac & Cheese | 12 Pairs with La Crema Chardonnay

Adobo Braised Short Ribs | 32

Slow Cooked Boneless Beef Short Ribs, Adobo Glaze, Sweet Potato & Corn Hash

Add a Grilled Shrimp Skewer (5) | 13 Pairs with Wild Oats Shiraz

Grilled 12oz KC Strip Steak | 38

Sea Salt Encrusted Baked Potato, Sautéed Swiss Chard, Maitre D Butter (GF)

Add Red Wine & Rosemary Mushrooms | 7 Pairs with Rodney Strong Cabernet

Load it up with Bacon, Scallions, Cheese & Sour Cream for | 3

Grilled Pork Chop | 30

Grilled Pork Chop Wrapped in Bacon, Boursin Cheese

Roasted Poblano Whipped Potatoes, Country Green Beans (GF)

Add Dijon Hollandaise | 5 Pairs with Bodega Norton Malbec

Grilled Cauliflower Steak | 20

Balsamic Roasted Tomatoes, Wilted Arugula, Crispy Capers (GF)

Sides

Wild Mushroom Risotto | 9

Lobster & Bay Scallop Mac & Cheese | 12

Sautéed Asparagus with Garlic | 8

Grilled Shrimp Skewer (5) | 13

Red Wine & Rosemary Mushrooms | 7

Dijon Hollandaise | 5

From the Water

Shrimp & Scallop with Spinach Fettuccini | 36

Large Prawns & Diver Scallops, Crispy Bacon, Shitake Mushrooms

Roasted Garlic Cloves, Alfredo Cream Sauce & Spinach Fettuccini

Pairs with Kim Crawford Sauvignon Blanc

Pan Seared Faroe Island Salmon | 34

Red Pepper & Asiago Risotto, Blistered Tomatoes, Wilted Spinach, Bacon & herb Butter (GF)

Pairs with Conundrum White Blend

South African Lobster Tail | Market Price

Mascarpone & Chive Whipped Potatoes, Asparagus, Drawn Butter, Fresh Lemon (GF)

Pairs with Joel Gott Sauvignon Blanc

Surf & Turf

Chicken & Shrimp | 38

Pan Seared Bone in Chicken Breast, Garlic Butter Jumbo Shrimp Skewer, Mushroom Risotto, Butter Glazed Carrots (GF)

Steak & Scallop | 44

Grilled Beef Medallions, Port Wine Demi, Pan Seared Diver Scallops, Classic Bigarade Sauce

Mascarpone & Chive Whipped Potatoes, Creamed Napa Cabbage & Bacon (GF)

Filet & South African Lobster | 68

4oz Filet Mignon, Port Wine Demi, 6oz South African Lobster Tail

Drawn Butter & Lemon, Roasted Red Pepper & Asiago Risotto, Asparagus (GF)