



**CHATEAU GRILLE**  
AT CHATEAU ON THE LAKE

EXECUTIVE CHEF MARK MILLMAN

EXECUTIVE SOUS CHEF DAVID DUNN

— **FOR THE TABLE** —

<b>FRUITS OF THE SEA</b> ☞	21
Cocktail Shrimp, Fresh Oysters & Jumbo Lump Crab Served with Cocktail Sauce, Roasted Garlic & Lemon Aioli	
<b>CHEESE BOARD</b>	17
Aged White Cheddar, Mozzarella Burrata, Derby with Sage, Goat Cheese, Rosemary Honey, Dried Figs, served with Artisan Crackers & Toasted Baguette	
<b>CHARCUTERIE PLATTER</b>	20
Salami wit Mustard Seeds, Salami Sopressata, Speck Ham, Dijon Grain Mustard, Red Onion Jam served with Crusty Sourdough Bread & Artisan Crackers	
<b>PAN SEARED DIVER SCALLOPS</b> ☞	20
Cauliflower Puree, Caramelized Cauliflower, Capers, Lemon butter	

— **APPETIZERS** —

<b>SHRIMP COCKTAIL</b> ☞	13
Mixed Greens, Eureka Lemon Oil, Celery Salad, & Cocktail Sauce	
<b>SEARED AHI TUNA</b> ☞	13
Cajun Tuna Seared Rare, Served with Mixed Greens, Shredded Carrots, Edamame, Tomatoes, and a Wasabi & Cucumber Dressing	
<b>DUNGENESS CRAB CAKES</b>	15
Two Crab Cakes and a Tomato & Cucumber Arugula Salad Served with a Southwest Tartar Sauce	
<b>BUTTER POACHED SHRIMP</b> ☞	15
Pan Seared Shrimp, Garlic Butter, Wilted Arugula & fresh Herb Butter Sauce on Grilled Bread	

**WINE DIRECTOR PAIRING | \$6 FOR A 6<sup>oz</sup> POUR**

TALBOTT CHARDONNAY  
— CALIFORNIA —

BOËN CHARDONNAY  
— CALIFORNIA —

GABBIANO PINOT GRIGIO  
— ITALY —

BLASS CABERNET SAUVIGNON  
— AUSTRALIA —

NAPA CELLARS MERLOT  
— CALIFORNIA —

BOËN PINOT NOIR  
— CALIFORNIA —

— **SOUP** —

**NOVA SCOTIAN LOBSTER  
&  
SHRIMP CHOWDER**  
Applewood Smoked Bacon & Yukon Gold Potatoes  
CUP | 9 • BOWL | 15

**CHEF'S SIGNATURE SOUP**  
CUP | 5 • BOWL | 9

**FRENCH ONION SOUP**  
Pesto Crouton, Cave Aged Gruyere Cheese  
BOWL | 6

— **SALADS** —

<b>QUINOA &amp; SQUASH SALAD</b> ☞	12
Field Greens, Quinoa, Yellow Squash, Zucchini, Mushroom, and Red Onions served with a Balsamic Vinaigrette	
<b>CHATEAU HOUSE SALAD</b> ☞	8
Fresh Local Grown Spring Mix, Baby Heirloom Tomatoes, Cucumbers, & Carrot Matchsticks	
<b>CLASSIC CAESAR SALAD</b>	8
Fresh Romaine, Shaved Parmesan, House Caesar Dressing, & Pesto Croutons	
<b>WEDGE</b> ☞	10
Baby Iceberg Lettuce, Smoked Blue Cheese Crumbles, Bacon, Red Onion & Blue Cheese Dressing	



# CHATEAU GRILLE

AT CHATEAU ON THE LAKE

DINNER MENU AVAILABLE FROM 5 PM - 9 PM

## — FROM THE FIELD —

HOUSE CUT BEEF & PORK

<b>BROILED 8<sup>oz</sup> FILLET MIGNON</b> ②	43
Mascarpone & Chive Whipped Potatoes, Dijon Compound Butter & Asparagus	
<b>CHATEAU BRIAND</b> ②	35
Shoulder Tenderloin of Beef, Mascarpone & Chive Whipped Potatoes, Roasted Mushroom Demi & Asparagus	
<b>SPINACH &amp; MUSHROOM STUFFED CHICKEN</b> <i>Limited Availability</i>	28
Dauphinois Potatoes, Broccolini served in a Sundried Tomato Cream Sauce	
<b>GRILLED 12<sup>oz</sup> KC STRIP STEAK</b> ②	38
Sea Salt Encrusted Baked Potato, Snow Peas & Carrots, Roasted Garlic & Dijon Butter	
Add Loaded Potato with Bacon, Scallions, Cheese, & Sour Cream	
<b>GRILLED BACON WRAPPED BOURSIN CHEESE PORK CHOP</b> ②	32
Dauphinois Potatoes & Green Beans with Bacon	
<b>QUINOA BOWL</b> ②	22
Sautéed Garlic Quinoa, Broccoli, Zucchini, Carrots, Spinach, topped with a grilled Portabella Mushroom & Fresh Herbs	

## — SIDES —

Lobster & Bay Scallop Mac & Cheese	12	Single Crab Cake	8
Asparagus	7	Dauphinoise Potatoes	8
Skewer of Five Grilled Shrimp	13	Broccolini	7
Red Wine & Rosemary Mushrooms	7	Red Pepper Risotto	8

## — FROM THE WATER —

<b>FEATURE OF THE DAY</b>	<b>MARKET PRICE</b>
Inquire with your server for today's offerings	
<b>SHRIMP &amp; SCALLOP LINGUINE</b>	34
Shrimp & Diver Scallops, Heirloom Tomatoes, Roasted Garlic Cloves, Spinach, Pomodoro Cream Sauce, Basil & Linguine Pasta	
<b>PAN SEARED FRESH FAROE ISLAND SALMON</b> ②	35
Kale & Barley Wild Rice Blend, Blistered Tomatoes, Wilted Spinach, Bacon & Herb Butter	
<b>10<sup>oz</sup> LOBSTER TAIL</b> ②	<b>MARKET PRICE</b>
Dauphinoise Potatoes, Snow Peas & Carrots with Lemon & Drawn Butter	
<b>PAN SEARED 7<sup>oz</sup> RED SNAPPER</b> ②	38
Kale & Barley Wild Rice Blend, Broccolini, Cajun Cream with Lump Crab Meat	

## — SURF & TURF —

HOUSE CUT BEEF

<b>TUNA &amp; 6<sup>oz</sup> BROILED FILLET</b> ②	44
Topped with a Crab Meat & Cajun Cream Sauce served alongside Blackened Tuna Sides include Dauphinois Potatoes, Snow Peas & Carrots	
<b>SCALLOP &amp; 6<sup>oz</sup> BROILED FILLET</b>	45
Topped with a Port Wine Demi served alongside Pan Seared Scallops Sides Include Pear & Ginger Coulis, Mascarpone & Chive Whipped Potatoes, & Broccolini	
<b>LOBSTER &amp; 6<sup>oz</sup> BROILED FILLET</b>	68
Topped with a Port Wine Demi served alongside a 10 <sup>oz</sup> Butter Poached Lobster Sides Include Mascarpone & Chive Whipped Potatoes, Asparagus, Drawn Butter & Lemon	

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