



CHATEAU GRILLE
AT CHATEAU ON THE LAKE

EXECUTIVE CHEF MARK MILLMAN

EXECUTIVE SOUS CHEF DAVID DUNN

Wine by the Glass — 6^{oz} Pour for \$6 | 11:00^{AM} - 5:00^{PM} ONLY

WHITES

BOËN CHARDONNAY
— CALIFORNIA —
RUFFINO LUMINA PINOT GRIGIO
— NORTHEAST ITALY —
COASTAL VINES WHITE ZINFANDEL
— CALIFORNIA —
HOGUE CHARDONNAY
— WASHINGTON —

REDS

BOËN PINOT NOIR
— CALIFORNIA —
BLASS CABERNET SAUVIGNON
— AUSTRALIA —
CHARLES SMITH MERLOT
— WASHINGTON —
HOGUE MERLOT
— WASHINGTON —

— **FOR THE TABLE** —

CHIPS + SALSA		7
Tortilla chips & fire-roasted salsa <i>Add guacamole and sour cream</i> 4		
AVOCADO FRIES		5 FOR 8 8 FOR 11
Served with salsa and ranch dip		
CALAMARI FRITTO		10
Fried calamari cutlets served with marinara sauce		
PRIME RIB NACHOS		12
Shaved slow-roasted prime rib, shredded cheese, black beans, diced tomatoes, tortilla chips, & onion with a cilantro sour cream drizzle Served with a side of fire-roasted salsa <i>Add jalapenos</i> 2		
FIRECRACKER WINGS		6 FOR 10 12 FOR 16
Tossed in a sweet & spicy garlic ginger sauce, topped with peanuts, scallions & sesame seeds served with ranch dressing & fresh limes		
CHIPS + DIPS		12
Tortilla & pita chips, fire-roasted salsa Served with french onion & spinach artichoke dips		
ROASTED GARLIC & PESTO HUMMUS PLATTER		11
Pita and yucca root chips, crispy edamame, and fresh veggies		
BREADED PORTOBELLO MUSHROOMS		11
Poblano sour cream and sweet Thai chili sauce		

— **SALADS** —

CLASSIC CAESAR	10
Fresh romaine, shaved parmesan, anchovy, house caesar dressing, & garlic croutons <i>Add grilled chicken 5 Four chilled shrimip 8</i>	
VERY BERRY ☯	12
Spring mix, berries, candied walnuts, crumbled feta cheese, strawberry balsamic vinaigrette <i>Add grilled chicken 5 Four chilled shrimip 8</i>	
CHATEAU CHOPPED CHEF	13
Crisp iceberg, black forest ham, shaved turkey, cucumbers, cherry tomatoes, hardboiled egg and cheddar cheese with your choice of dressing <i>Add grilled chicken 5 Four chilled shrimip 8</i>	

— **SOUP** —

HOMESTYLE CHICKEN NOODLE
BOWL | 6

YESTERDAY'S SOUP

Prepared a day in advanced to enhance the flavors

BOWL | 5

FRENCH ONION SOUP

Pesto Crouton, Cave Aged Gruyere Cheese

BOWL | 7



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LUNCH MENU AVAILABLE FROM 11 PM - 2 PM

— **SANDWICHES & WRAPS** —

All sandwiches come with the choice of one side item: House Salad, French Fries, or Sweet Potato Fries

TOASTED THREE CHEESE, BACON & TOMATO ②	12
Provolone, mozzarella, parmesan, bacon and red tomato on toasted sourdough	
CHATEAU CLUB ②	13
Turkey breast, black forest ham, applewood smoked bacon, swiss cheese, lettuce, tomato and mayo on toasted sourdough	
HONEY PECAN CHICKEN SALAD ②	12
Chicken salad with pecans, grapes and honey with green leaf lettuce served on Vienna wheat	
CLASSIC ITALIAN HOAGIE ②	14
Spicy capicola, genoa salami, pepperoni, black forest ham, lettuce, tomato, Havarti cheese piled high on a toasted hoagie with Italian dressing	
GRILLED BBQ CHICKEN ②	13
Grilled chicken breast, cheddar cheese, BBQ sauce, lettuce, tomato & bacon on a brioche bun	
CLASSIC CHEESEBURGER ②	13
Choice of cheddar, Swiss, American or pepper jack cheese <i>Add grilled onions and bacon 3</i>	
REUBEN ②	13
Beef pastrami, sauerkraut, swiss cheese, crispy onions on marble rye with thousand island dressing	
MARINATED VEGETABLE CLUB ②	13
Grilled zucchini, yellow squash, grilled portabella mushroom, grilled red onion, roasted garlic hummus, finished with extra virgin olive oil and balsamic vinegar on a toasted ciabatta	
PHILLY CHEESESTEAK ②	14
Shaved prime rib, provolone cheese sautéed peppers, onions and mushrooms on a toasted hoagie roll	
CHICKEN & BACON WRAP	13
Sliced chicken, crispy bacon, shredded lettuce, tomato, cheddar cheese with ranch dressing	

— **FLATBREADS & QUICHE** —

BBQ CHICKEN CHIPOTLE	11
Shredded chicken, onions & mozzarella	
PRIME RIB, BACON & BLEU CHEESE	11
Mushrooms & alfredo sauce	
VEGETABLE & PESTO	11
Roasted bell peppers, mushrooms, onions, broccoli with basil pesto and mozzarella cheese	
QUICHE LORRAINE	11
Flaky crust with bacon, spinach & mushrooms	

— **BOWLS & PLATES** —

Choice of house salad or Yesterday's soup

SEARED 6^{OZ} BEEF TENDERLOIN ②	22
Topped with Port Wine Demi-glace, mascarpone whipped potatoes, & green beans with bacon	
GRILLED CITRUS CHICKEN ②	20
Two grilled chicken breasts with wild rice, broccolini, and pineapple salsa	
CHICKEN ALFREDO WITH LINGUINE	19
Grilled chicken breasts with crispy bacon, local mushrooms, roasted garlic cloves, shallots, alfredo cream sauce & linguine	
HOUSE BATTERED COD	17
Roasted red pepper coleslaw & tartar sauce served with French fries	
SALMON & SCALLOPS ②	21
4 ^{OZ} Faroe Island salmon, two pan-seared diver scallops, garlic cream spinach, wild rice	

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