

For the Table

Chateau Cheese Board | 17

Aged White Cheddar, Mozzarella Burrata, Derby with Sage, Goat Cheese, Rosemary Honey
Dried Figs, Artesian Crackers & Toasted Baguette

Charcuterie Platter | 20

Salami with Mustard Seeds, Salami Sopressata, Speck Ham, Dijon Grain Mustard, Red Onion Jam
Crusty Sourdough Bread & Artesian Crackers

Wine Director Selection for Pairing

\$7 for a 6oz glass

(Selections Vary)



*Talbott Chardonnay
Boen Chardonnay
Gabbiano Pinot Grigio*

*Blass Cabernet Sauvignon
Napa Cellars Merlot
Boen Pinot Noir*



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 | 9

French Onion Soup | 6

Pesto Crouton,
Cave Aged Gruyere Cheese

Chilled

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)



Split Entrée Charge of \$10

(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."



 **From the Field** 
House Cut Beef & Pork

Broiled 8oz Filet Mignon | 43

Mascarpone & Chive Whipped Potatoes, Dijon Compound Butter with Asparagus (GF)

Chateau Briand | 35

Shoulder Tenderloin of Beef, Served with Mascarpone & Chive Whipped Potatoes
Roasted Mushroom Demi & Asparagus (GF)

Spinach & Mushroom Stuffed Chicken | 28 *(Limited Availability)*

Chicken Breast Stuffed with Mushroom & Spinach, Whipped Potatoes
Broccoli with Sundried Tomato Cream Sauce (GF)

Grilled 12oz KC Strip Steak | 38

Sea Salt Encrusted Baked Potato, Snow Peas & Carrots, Roasted Garlic & Dijon Butter (GF)

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

Grilled Pork Chop | 32

Grilled Pork Chop Wrapped in Bacon with Boursin Cheese
Whipped Potatoes & Green Beans with Bacon (GF)

Quinoa Bowl | 22

Sautéed Quinoa with Garlic, Broccoli, Zucchini, Carrots, Spinach,
Topped with a Roasted Mushroom & Fresh Herbs (GF)

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Gabbiano Pinot Grigio*

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Sides

Grilled Shrimp Skewer (5) | 13
Red Wine & Rosemary Mushrooms | 7
Single Crab Cake | 8

Sides

Asparagus | 7
Broccoli | 7
Red Pepper Risotto | 8
Wild Rice Blend | 7

From the Water

Pan Seared Fresh Faroe Island Salmon | 35

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

10oz Lobster Tail | Market Price

Whipped Potatoes, Snow Peas & Carrots with Lemon & Drawn Butter (GF)

Pan Seared Red Snapper | 38

7oz Pan Seared Fresh Red Snapper, Wild Rice Blend, Broccoli
Cajun Cream with Lump Crab Meat (GF)

