

# 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 60z 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

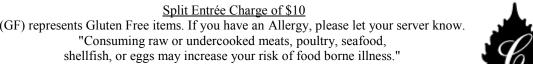
# Wedge | 10

Baby Iceberg Lettuce, Smoked Blue Cheese Crumbles, Bacon, Red Onion & Blue Cheese Dressing (GF)

# Shrimp Cocktail | I3

Mixed Greens, Eureka Lemon Oil, Celery Salad, Cocktail Sauce (GF)









# 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 I2oz 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  $\mid$  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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# 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

70z Pan Seared Fresh Red Snapper, Wild Rice Blend, Broccoli Cajun Cream with Lump Crab Meat (GF)



