



Appetizers

Crab Cakes | 15

Maryland Style Crab Cakes with Imperial Sauce

Stuffed Mushrooms | 15

Boursin, Lardons, Panko, Ugly Ripe Tomatoes

Shrimp Cocktail | 16

U10 Shrimp, Citrus, Cocktail Sauce (GF)



Soup & Salads



Soups

Soup Du Jour | 6

Handcrafted Soup of the Day

Salads

Chateau Green Salad | 10

Heirloom Tomatoes, English Cucumbers, Red Onion, Crispy Shallots,
Arcadian Greens Tossed with Green Goddess Dressing (GF)

Caesar Salad | 9

Red Romaine Lettuce, Petite Croutons, Parmesan, Anchovy Dressing

Wedge Salad | 11

Baby Iceberg Lettuce, Grape Tomatoes, Gorgonzola,
Scallions, Bacon, Roquefort Dressing (GF)

(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."



Entrees

Chateau Briand | 40

Wild Mushrooms & Demi, Yukon Mashed Potato, Seasonal Vegetable (GF)

Filet Mignon | 69

6oz Basted Prime Tenderloin Steak with Garlic & Rosemary, Demi-Glace,
Sweet Potato Au Gratin , Seasonal Vegetable (GF)

Smoked Bone-In Pork Loin | 36

Yukon Mashed Potato, Seasonal Vegetable (GF)



Chicken' Waffle | 33

Sauteed Chicken Breast with Spiced Greens, Maple Velouté, Bacon Cheddar Cornbread Waffle



Coq au Vin | 35

Red Wine Lardons, Wild Mushrooms, Sweet Potato au Gratin , Seasonal Vegetable (GF)

Salmon | 40

Honey, Tamari & Nori Crusted, Persimmon Puree, Trout Crudo, Roe, Seasonal Vegetable (GF)

Sweet Potato & Quinoa Pelle | 26

GF Pasta & Marinara with GF Bread Stick (GF)

Executive Chef Wayd Lovaas

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