



Mother's Day at the Chateau

Price includes your choice of one appetizer, one entrée & one dessert.

(Excluding beverage tax and gratuity)

Appetizers

Berry Salad

Field Greens, Mixed Berries, Feta Cheese & Strawberry Balsamic Vinaigrette (GF)

Roasted Field Salad

Field Greens, Roasted Tomatoes, Roasted Mushrooms,
Roasted Asparagus, Cotija Cheese & Southwest Dressing (GF)

Butternut Salad

Roasted Butternut, Pepita Seeds, Arugula, Goat Cheese, Pickle,
Red Onions & Sweet Onion Vinaigrette (GF)

Roasted Red Pepper Gouda Bisque

Roasted Red Peppers, Gouda Cheese, Garlic & Onions (GF)

Entrées

Cherry Smoked Duck 47

Half Duck, Cherry Demi, Balsamic Brussels, Garlic Parmesan Roasted Potatoes (GF)

Grilled Sea Bass 40

Sea Bass (7oz), Blistered Tomatoes, Wilted Spinach, Bacon & Herb Butter, Wild Rice (GF)

Cherry Smoked Filet

45 | 8oz OR 42 | 6oz

Cherry Demi-Glace, Asparagus & Whipped Potatoes (GF)

Balsamic Glazed Stuffed Chicken 38

Airline Chicken Stuffed with Mushroom & Spinach, Balsamic Brussels,
Garlic Parmesan Potatoes (GF)

Dietary restrictions will be accommodated if facility was notified at the time of reservation.

(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."



Desserts

Chocolate Cake

Rich & Layered Chocolate Cake

Vanilla Crème Brulee

Rich Baked Custard, Carmel Top,
Whipped Cream & Fresh Berries (GF)

Mini Fruit Tart

Pastry Cream & Fresh Berries

Lady Fingers

Soaked in Simple Syrup,
Served with Strawberry Cream, Berries & Fruit

Facemasks are required in public areas of our resort at all times.
Please follow the CDC recommended 6 feet social distancing guidelines.

Seating Times are 11:00am – 6:15pm (by reservation only)

Please call 417-334-1161 for Reservations.

