

FOR THE TABLE

CHIPS & SALSA | 6

Tortilla chips and fire roasted salsa
add guacamole & sour cream / 4

FIRECRACKER WINGS

6 FOR / 10
12 FOR / 16

Wings tossed in a sweet & spicy garlic ginger sauce,
topped with peanuts, scallions & sesame seeds
Served with ranch & fresh lime

AVOCADO FRIES

5 FOR / 7
8 FOR / 10

Salsa & Ranch Dip

CALAMARI FRITO | 9

Crispy fried calamari cutlets with marinara dipping sauce

PRIME RIB NACHOS | 11

Tortilla chips, shredded cheese shaved slow roasted prime rib, black beans, diced tomatoes & onion
cilantro sour cream drizzle. Served with fire roasted salsa

ROASTED GARLIC & PESTO HUMMUS PLATTER | 10

Pita chips, crispy edamame, yucca root chips & fresh veggies

CHIPS & DIPS | 11

Tortilla & Pita chips, fire roasted
salsa, with French onion and
spinach artichoke dips

FLATBREADS

BBQ CHICKEN CHIPOTLE | 10

Shredded chicken, onions & mozzarella

PRIME RIB, BACON & BLEU CHEESE | 10

Mushrooms & alfredo sauce

VEGETABLE & PESTO | 10

Roasted bell peppers, mushrooms, onions, broccoli
with basil pesto and mozzarella cheese

CHATEAU'S SIGNATURE SOUPS

Homestyle Chicken & Noodle | 6

Yesterday's Soup | 5

Prepared a day in advance to enhance the flavors

Classic French Onion | 6

Pesto crostini & gruyere cheese

CHATEAU 6OZ WINE BY THE GLASS POUR FOR \$6

(11:00AM- 5:00PM ONLY)

WHITES

KIM CRAWFORD SAUVIGNON BLANC

-NEW ZEALAND-

RUFFINO LUMINA PINOT GRIGIO

-NORTHEAST ITALY-

NEW AGE ROSE

-ARGENTINA-

PACIFIC RIM RIESLING

-COLUMBIA VALLEY, WASHINGTON-

HOGUE CHARDONNAY

-WASHINGTON-

COASTAL VINES WHITE ZINFANDEL

-CALIFORNIA-

REDS

SEVEN FALLS CABERNET SAUVIGNON

-WASHINGTON-

WENTE CABERNET SAUVIGNON

-CALIFORNIA -

CASTLE ROCK PINOT NOIR

-CALIFORNIA-

DREAMING TREE RED BLEND

-CALIFORNIA-

CHARLES SMITH "BOOM BOOM" SYRAH

-WASHINGTON-

HOGUE MERLOT

-NAPA, CALIFORNIA-

FRESH FROM THE GARDEN

ADD - GRILLED CHICKEN / 5 FOUR CHILLED SHRIMP / 8

CLASSIC CAESAR SALAD | 9

Crisp romaine lettuce, garlic croutons, shaved parmesan cheese, anchovy, creamy Caesar dressing

VERY BERRY SALAD | 11

Spring Mix, fresh berries, candied walnuts, crumbled feta cheese, strawberry balsamic vinaigrette (GF on request)

CHATEAU CHOPPED CHEF SALAD | 12

Crisp Iceberg, shaved turkey, black forest ham, cucumbers, cherry tomatoes, hardboiled egg & cheddar cheese, Choice of Dressing

SANDWICHES

ALL ITEMS COME WITH THE CHOICE OF ONE SIDE ITEM: HOUSE SALAD, FRENCH FRIES, SWEET POTATO FRIES

THREE CHEESE, BACON & TOMATO

TOASTED SANDWICH | 12

Provolone, mozzarella, parmesan, bacon & red tomato on a toasted sourdough bread (GF on request)

CHATEAU CLUB SANDWICH | 12

Turkey breast, black forest ham, apple wood smoked bacon swiss cheese, lettuce, tomato & mayo on toasted sourdough bread (GF on request)

HONEY PECAN CHICKEN SALAD SANDWICH | 11

Chicken salad with pecans, grapes & honey with green leaf lettuce served on Vienna wheat (GF on request)

CLASSIC ITALIAN HOAGIE | 14

Piled high with spicy capicola, genoa salami, pepperoni, black forest ham, lettuce, tomato, Havarti cheese & Italian dressing on a toasted hoagie (GF on request)

GRILLED CHICKEN SANDWICH | 12

Grilled chicken breast with cheddar cheese, chipotle raspberry BBQ sauce, lettuce, tomato & bacon on a brioche bun (GF on request)

CLASSIC CHEESE BURGER | 12

Choice of cheddar, Swiss, American or pepper jack cheese (GF on request)

Add grilled onions and Bacon \$3

REUBEN | 13

Beef pastrami, sauerkraut, swiss cheese & thousand island crispy onions, on marble rye (GF on request)

QUICHE LORRAINE | 11

Flaky crust with bacon, spinach & mushrooms

MARINATED VEGETABLE CLUB | 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 (GF on request)

PHILLY CHEESE STEAK | 14

Shaved prime rib, smothered in provolone cheese sautéed peppers, onions & mushrooms on a toasted hoagie roll

BOWLS & PLATES

ALL ITEMS COME WITH THE CHOICE OF: HOUSE SALAD OR YESTERDAY'S SOUP

SEARED BEEF MEDALLIONS | 20

Port wine demi-glace, roasted potatoes and green beans with bacon (GF on request)

served medium to medium well

ROASTED VEGETABLE & CHEESE TORTELLINI | 19

Tri-color tortellini with roasted tomato sauce, spinach, sautéed mushrooms, broccoli, parmesan cheese. Served with two garlic breadsticks

CHICKEN ALFREDO WITH SPINACH FETTUCCINI | 19

Grilled chicken breast with crispy bacon, shitake mushrooms, roasted garlic cloves, alfredo cream sauce & spinach fettuccini with two garlic breadsticks

BEER BATTERED COD | 17

Roasted red pepper coleslaw & tartar sauce served with French fries

SALMON & SCALLOPS | 21

4oz Faroe Island salmon
two pan seared diver scallops
garlic cream spinach, with wild rice (Gluten Free)

