

FOR THE TABLE



NUTS 8

house blended nuts

OLIVES 8

house marinated olives

HUMMUS 10

roasted eggplant, flatbread

CRUDITES 15

market vegetables, yogurt dip

SHISHITO PEPPERS 11

miso grilled, bonito flakes

CRISPY CALAMARI 18

lemon aioli, puttanesca

BLACK TRUFFLE ARANCINI 12

risotto balls, parmesan, aioli

FRIED CHICKEN BITES 10

lemon & rosemary

1/2 DOZEN OYSTERS 21

beausoleil, new brunswick

SLICED MEATS 27

prosciutto san danielle, salami, lomo, pickles

CHEESE 3 FOR 18 / 5 FOR 27

seasonal fruit, walnut-raisin bread

BUFFALO BURRATA 16

roasted cherry tomatoes, basil, baguette

SEASONAL



PEA SOUP 14

vegetable broth, mint, asparagus, carrots, grains

ARUGULA SALAD 17

parmesan, cherry tomatoes, artichokes, lemon & olive oil

ASPARAGUS SALAD 21

grilled asparagus, porchetta, frisee, toasted almonds

MAINE LOBSTER SALAD 27

mache, duck prosciutto, snap peas, quail eggs, dijon

GRILLED OCTOPUS 22

blood orange, arugula, olives, fennel, balsamic

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MUSHROOM RAVIOLI 28

fava beans, porcini mushrooms, ricotta salata, thyme

GRILLED STRIPED BASS 32

sunchokes, asparagus, baby leeks, confit tomato, balsamic

ORGANIC SALMON 37

salsify, sauteed bok choy, edamame, white soy-miso broth

1/2 ROASTED CHICKEN 32

pea fricassee, new potatoes, chorizo, morels, natural jus

VEGGIE BURGER 22

lettuce, tomato, onion, house pickles, cheddar

CHATEAU CLASSICS



SHRIMP COCKTAIL 21

wild gulf shrimp, cocktail sauce

ESCARGOT 18

wild burgundy snails, garlic & parsley butter

STEAK TARTARE 19

tenderloin, cornichons, dijon mustard, potato crisps

CAESAR SALAD 16

romaine, parmesan croutons, anchovies, garlic dressing with chicken 22

CHOPPED SALAD 17

blue cheese, bacon, radishes, cucumber, quail egg, avocado with shrimp 30, chicken 23, steak 32

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DOVER SOLE 42

green beans, capers, toasted almonds, lemon & olive oil

BOLOGNESE 30

fresh spaghetti, beef and veal ragout, parmesan

BEEF SHORT RIBS 36

mache, celery, mushrooms, crispy shallots, horseradish

HAMBURGER 25

lettuce, tomato, onion, house pickles, cheddar

STEAK FRITES 55

14 oz bone-in grilled rib eye, beef jus, french fries

SIDES



SUNCHOKES & BALSAMIC 8

ASPARAGUS & EGG 10

SPINACH & GARLIC 8

PEAS & CHORIZO 10

FRENCH FRIES 9

TRUFFLE PARMESAN FRIES 12

SUNDAY NIGHT SPECIAL

BUTTERMILK FRIED CHICKEN 30

kale slaw, mashed potatoes, biscuit, honey and chicken jus



Executive Chef Dean Yasharian

Dinner available from 5pm to midnight

PLEASE REFRAIN FROM TAKING PHOTOGRAPHS AND SMOKING