

FOR THE TABLE



NUTS & OLIVES 10
house-roasted & marinated

HUMMUS 10
spiced carrot, flat bread

SHISHITO PEPPERS 11
oregano & tomato essence

CRUDITES 15
seasonal vegetables, yogurt dip

ARANCINI 12
black truffle risotto

CRISPY CALAMARI 18
lemon aioli, puttanesca

1/2 DOZEN OYSTERS 21
beausoleil, new brunswick

FRIED CHICKEN BITES 10
house barbecue sauce

PROSCIUTTO & BURRATA 24
cantaloupe, arugula, balsamic

CHEESE 3 FOR 18 / 5 FOR 27
seasonal fruit, walnut-raisin bread

SEASONAL



ARUGULA SALAD 17
tomato, black olives, garlic croutons

ENDIVE & BEET SALAD 16
pistachio, pear, radish, herb dressing

MAINE LOBSTER SALAD 25
duck prosciutto, quail eggs, pickled vegetables

GRILLED OCTOPUS 22
almond romesco, potato, lemon, olive oil



SQUASH RAVIOLI 30
chanterelles, ricotta salata, sage butter

VEGGIE BURGER 22
lettuce, tomato, onion, house pickles, cheddar

GRILLED BRANZINO 32
crushed potato, fennel, tomato vierge

ORGANIC SALMON 37
salsify, brussels sprouts, fig balsamic

ROASTED CHICKEN 32
celeriac, leeks, truffle-madera jus

CHATEAU CLASSICS



SHRIMP COCKTAIL 21
wild gulf shrimp, cocktail sauce

ESCARGOT 18
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
iceberg, tomato, blue cheese, bacon, radishes, cucumber
with shrimp 30, chicken 23, steak 32



DOVER SOLE 42
almonds, green beans, capers, lemon & butter

BOLOGNESE 30
fresh spaghetti, tomato & meat ragout, parmesan

RED WINE BRAISED SHORT RIBS 36
root vegetables, farfalle pasta, lardons

HAMBURGER 25
lettuce, tomato, onion, house pickles, cheddar

STEAK FRITES 55
14 oz bone-in grilled rib-eye, red wine jus

SIDES



BRUSSELS SPROUTS 8
SAUTEED SPINACH 8
FRENCH FRIES 9
TRUFFLE PARMESAN FRIES 12



Executive Chef Dean Yasharian

Dinner available from 5pm to midnight