

# Chateau

## LUNCH

### FOR THE TABLE

NUTS & OLIVES 10  
house-roasted & marinated

SHISHITO PEPPERS 11  
oregano & tomato essence

ARANCINI 12  
black truffle risotto

1/2 DOZEN OYSTERS 21  
beausoleil, new brunswick

PROSCIUTTO & BURRATA 24  
cantaloupe, arugula, balsamic

HUMMUS 10  
spiced carrot, flat bread

CRUDITES 15  
seasonal vegetables, yogurt dip

CRISPY CALAMARI 18  
lemon aioli, puttanesca

FRIED CHICKEN BITES 10  
house barbecue sauce

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

### SEASONAL

SQUASH SOUP 18  
vegetable broth, swiss chard, black truffle

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

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AVOCADO ON TOAST 18  
country bread, pickled squash, feta, sunflower sprouts

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

GRILLED CHICKEN SANDWICH 19  
baguette, iceberg, tomato, piquillo mayo

SQUASH RAVIOLI 28  
chanterelles, ricotta salata, sage butter

CHICKEN OR SALMON PAILLARD 28  
arugula, tomatoes, parmesan, olives, cucumber

NORMANDY MUSSELS 28  
cider, shallots, creme fraiche, parsley

GRILLED BRANZINO 32  
crushed potato, fennel, tomato vierge

VEAL SCHNITZEL 32  
arugula, tomato, parmesan, capers

# Marmont

## CHATEAU CLASSICS

SHRIMP COCKTAIL 21  
wild gulf shrimp, cocktail sauce

CAPICOLA 19  
pickled vegetables, black olive crumb

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

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BOLOGNESE 30  
fresh spaghetti, tomato & meat ragout, parmesan

STEAK FRITES 34  
grilled rib-eye cap, red wine jus

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

### SIDES

BRUSSELS SPROUTS 8

SAUTEED SPINACH 8

FRENCH FRIES 9

TRUFFLE PARMESAN FRIES 12



Executive Chef Dean Yasharian

PLEASE REFRAIN FROM TAKING PHOTOGRAPHS AND SMOKING