

Chateau Marmont

SUPPER



SHRIMP COCKTAIL 21
wild gulf shrimp, cocktail sauce

CRISPY CALAMARI 18
lemon aioli, puttanesca sauce

CAESAR 16 / CHICKEN 22
romaine, parmesan croutons, anchovy, garlic dressing

BREAKFAST SANDWICH 16
bacon, fried egg, cheddar, sesame bun

CHATEAU BOLOGNESE 30
fresh spaghetti, tomato & meat ragout, parmesan

HAMBURGER 25 / VEGGIE 22
aged cheddar, little gem, tomato, onion, house pickle

CHICKEN OR SALMON PAILLARD 26
arugula, tomatoes, parmesan, olives, avocado

CROQUE MONSIEUR 22 / MADAME 24
country white bread, ham, melted gruyere

STEAK & EGGS 38
caramelized onions, fried egg, bordelaise



SIDES

BRUSSELS SPROUTS 7

SAUTEED SPINACH 8

FRENCH FRIES 9

PARMESAN TRUFFLE FRIES 12



Executive Chef Dean Yasharian

Dinner available from 5pm to midnight