

FOR THE TABLE



NUTS 8

house blended nuts

OLIVES 8

house marinated olives

HUMMUS 10

roasted peppers, flatbread

CRUDITES 15

seasonal vegetables, yogurt dip

BLACK TRUFFLE ARANCINI 12

risotto balls, parmesan, aioli

CALAMARI 18

lemon aioli, puttanesca

1/2 DOZEN OYSTERS 21

beausoleil, new brunswick

FRIED CHICKEN BITES 10

lemon & rosemary

PROSCIUTTO & BURRATA 26

cantaloupe, arugula, balsamic

CRISPY ARTICHOKEs 11

classic aioli

CHEESE 3 FOR 18 / 5 FOR 27

seasonal fruit, walnut-raisin bread

SEASONAL



GAZPACHO 15

chilled tomato soup, garlic focaccia

HEIRLOOM TOMATO 19

buffalo mozzarella, basil, balsamic

KALE SALAD 18

red cabbage, tofu, carrot-ginger dressing

HAMACHI CRUDO 22

jalapeno, scallion, white balsamic

DUNGENESS CRAB SALAD 25

grapefruit, melon, cucumber, avocado, celery



SWEETCORN RAVIOLI 26

oyster mushrooms, fava beans, ricotta

GRILLED STRIPED BASS 32

fennel & fig salad, tomato vierge sauce

WILD SALMON 34

sweet corn succotash, miso sauce

RACK OF LAMB 40

rosemary polenta, ratatouille, lamb jus

VEGGIE BURGER 22

lettuce, tomato, onion, house pickles, cheddar

CHATEAU CLASSICS



SHRIMP COCKTAIL 21

wild gulf shrimp, cocktail sauce

ESCARGOT 18

burgundy snails, garlic & parsley butter

STEAK TARTARE 19

cornichons, dijon, lettuce, potato crisps

TUNA NICOISE 24 / 30

bibb lettuce, anchovy, green beans, quail egg, olives

CAESAR SALAD 16 with chicken 22

romaine, croutons, parmesan, garlic dressing

CHOPPED SALAD 17

blue cheese, bacon, radishes, quail egg, avocado

with shrimp 30, chicken 23, steak 32



DOVER SOLE 42

cauliflower, almonds, pickled grapes, capers

CHICKEN BASQUAISE 28

caramelized peppers, potatoes, chorizo

BOLOGNESE 30

fresh spaghetti, beef & veal ragout, parmesan

HAMBURGER 25

lettuce, tomato, onion, house pickles, cheddar

STEAK FRITES 55

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

SIDES



SUCCOTASH 8

RATATOUILLE 10

SAUTEED SPINACH 8

OYSTER MUSHROOMS 8

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