

Chateau

FOR THE TABLE



NUTS 8

house blended nuts

OLIVES 8

house marinated olives

HUMMUS 10

roasted peppers, flatbread

CRUDITES 15

seasonal raw vegetables, yogurt dip

CRISPY ARTICHOKEs 11

classic aioli

CALAMARI 18

lemon aioli, puttanesca

FRIED CHICKEN BITES 10

rosemary & lemon

BLACK TRUFFLE ARANCINI 12

risotto balls, parmesan, aioli

1/2 DOZEN OYSTERS 21

beausoleil, new brunswick

PROSCIUTTO & BURRATA 26

cantaloupe, arugula, balsamic

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 21

jalapeno, scallion, white balsamic

DUNGENESS CRAB SALAD 25

grapefruit, melon, cucumber, avocado, celery



AVOCADO ON TOAST 18

country bread, pickled carrot, snow peas, feta, pea shoots

GRILLED CHICKEN SANDWICH 19

baguette, avocado, arugula, tomato, piquillo mayonnaise

ITALIAN SANDWICH 22

ciabatta, salami, porchetta, mortadella, romaine, pepperoncinis

SWEETCORN RAVIOLI 26

oyster mushrooms, fava beans, ricotta

GRILLED STRIPED BASS 32

fennel & fig salad, tomato vierge sauce

CHICKEN or SALMON PAILLARD 28

tomatoes, feta, olives, cucumber, arugula

Marmont

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

romaine, croutons, parmesan, garlic dressing
with shrimp 30, chicken 22, steak 32

CHOPPED SALAD 17

blue cheese, bacon, radishes, quail egg, avocado
with shrimp 31, chicken 23, steak 33



DOVER SOLE 42

cauliflower, almonds, pickled grapes, capers

BOLOGNESE 30

fresh spaghetti, beef & veal ragout, parmesan

STEAK FRITES 34

grilled ribeye cap, bearnaise, french fries

HAMBURGER 25 / VEGGIE BURGER 22

lettuce, tomato, onion, house pickles, cheddar

SIDES



SUCCOTASH 8

RATATOUILLE 10

SAUTEED SPINACH 8

OYSTER MUSHROOMS 10

FRENCH FRIES 9

TRUFFLE PARMESAN FRIES 12



Executive Chef Dean Yasharian