

Chateau

DINNER

COCKTAILS

Froze
Mojito
Black-Eyed Rye
Grand Margarita
Peach Bourbon Smash
Sunset Mule
Blackberry Vojito

WINE & BUBBLES

Champagne
Chardonnay
Merlot
Pinot Grigio
Sangria
Sauvignon Blanc
White Claw Hard Seltzer

BEER

Corona Extra
Dogfish 60 Minute
Miller Lite
Yuengling

APPETIZERS

Crab Mac & Cheese \$9
Lump crab, manchego cheese, pasta shells, Old Bay

Shrimp Cocktail \$12
5 chilled jumbo shrimp

Crab Dip \$14
Lump crab dip served with soft pretzel sticks

Avocado Crab Toast \$14
Jumbo lump crab remoulade atop a toasted baguette w/ sliced avocado

Guacamole & Housemade Corn Chips \$8
Guacamole topped w/ mango salsa

SALADS

Kale Salad \$9
Shredded kale piled high w/ parmesan cheese, currants, pine nuts, pancetta breadcrumbs in a garlic vinaigrette

Brown Derby Cobb Salad \$12
Chopped blend of iceberg, romaine, watercress & chicory topped with tomatoes, turkey, bleu cheese, crispy bacon & hardboiled egg served w/ a citrus French vinaigrette

ENTREES

Blackened Tuna Fish Tacos \$16
Blackened tuna w/ slaw, mango salsa & a cool wasabi sauce

Chateau Burger w/ House Chips \$14
Steak burger w/ lettuce, butter pickles, cheddar & tangy Chateau burger sauce on a brioche bun

French Onion Burger w/ House Chips \$16
Steak burger topped w/ sautéed onions & gruyere cheese on a toasted English muffin

Lobster Roll w/ House Chips \$19
Flakey croissant packed full of lobster salad w/ a hint of siracha

Salmon BLT w/ House Chips \$17
Grilled salmon, bacon, lettuce & tomato with dill mayo on a pretzel roll

Crab Cake \$ 22
Jumbo lump crab cake, asparagus & mashed potato

Grilled Salmon \$18
Grilled salmon served over wild rice with asparagus

Steak & Shrimp \$28
NY strip steak with grilled jumbo shrimp & asparagus

Chateau

LUNCH

COCKTAILS

Froze
Mojito
Black-Eyed Rye
Grand Margarita
Peach Bourbon Smash
Sunset Mule
Blackberry Vojito

WINE & BUBBLES

Champagne
Chardonnay
Merlot
Pinot Grigio
Sangria
Sauvignon Blanc
White Claw Hard Seltzer

BEER

Budweiser
Bud Light
Coors Light
Corona Extra
Michelob Ultra
Miller Lite
Yuengling

APPETIZERS

Crab Mac & Cheese \$9
Lump crab, manchego cheese, pasta shells, Old Bay

Shrimp Cocktail \$12
5 chilled jumbo shrimp

Crab Dip \$14
Lump crab dip served with soft pretzel sticks

Avocado Crab Toast \$14
Jumbo lump crab remoulade atop a toasted baguette w/ sliced avocado

Guacamole & House Corn Chips \$8
Guacamole topped w/ mango salsa

SALADS

Kale Salad \$9
Shredded kale piled high w/ parmesan cheese, currants, almonds, pancetta breadcrumbs in a garlic vinaigrette

Brown Derby Cobb Salad \$12
Chopped blend of iceberg, romaine, watercress & chicory topped with tomatoes, turkey, bleu cheese, crispy bacon & hardboiled egg served w/ a citrus French vinaigrette

ENTREES

Blackened Tuna Fish Tacos \$16
Blackened tuna w/ slaw, mango salsa & a cool wasabi sauce

Chateau Burger w/ House Chips \$14
Steak burger w/ lettuce, butter pickles, cheddar & tangy Chateau burger sauce on a brioche bun

French Onion Burger w/ House Chips \$16
Steak burger topped w/ sautéed onions & gruyere cheese on a toasted English muffin

Lobster Roll w/ House Chips \$19
Flakey croissant packed full of lobster salad w/ a hint of siracha

Salmon BLT w/ House Chips \$17
Grilled salmon, bacon, lettuce & tomato with dill mayo on a pretzel roll

Crab Cake Sandwich w/ House Chips \$19
Jumbo lump crab cake with lettuce & tomato served on brioche roll

Chateau

BRUNCH

COCKTAILS

Froze
Mojito
Black-Eyed Rye
Grand Margarita
Peach Bourbon Smash
Sunset Mule
Blackberry Vojito

WINE & BUBBLES

Champagne
Chardonnay
Cabernet
Pinot Grigio
Sauvignon Blanc
White Claw Hard Seltzer

BEER

Budweiser
Bud Light
Coors Light
Corona Extra
Michelob Ultra
Miller Lite
Yuengling

FRESH SQUEEZED JUICE

Orange
Grapefruit

SIDES

Fresh Fruit Plate
Windy Valley Cinnamon Roll
Donut of the Day

APPETIZERS

Crab Mac & Cheese \$9
Lump crab, manchego cheese, pasta shells, Old Bay

Shrimp Cocktail \$12
5 chilled jumbo shrimp

Crab Dip \$14
Lump crab dip served with soft pretzel sticks

Avocado Crab Toast \$14
Jumbo lump crab remoulade atop a toasted baguette w/ sliced avocado

Guacamole & Housemade Corn Chips \$8
Guacamole topped w/ mango salsa

SALADS

Kale Salad \$9
Shredded kale piled high w/ parmesan cheese, currants, almonds, pancetta breadcrumbs in a garlic vinaigrette

Brown Derby Cobb Salad \$12
Chopped blend of iceberg, romaine, watercress & chicory topped with tomatoes, turkey, bleu cheese, crispy bacon & hardboiled egg served w/ a citrus French vinaigrette

ENTREES

Crème Brulee French Toast \$12
3 slices stacked high with berries, whipped cream & maple syrup

Ham & Gruyere Croissant \$12
Ham & gruyere with a Dijon spread served with a side of fresh fruit

Brunch Burrito \$14
Eggs scrambled with bacon, cheese, avocado & pico de gallo

Blackened Tuna Fish Tacos \$16
Blackened tuna w/ slaw, mango salsa & a cool wasabi sauce

Chateau Burger w/ House Chips \$14
Steak burger w/ lettuce, butter pickles, cheddar & tangy Chateau burger sauce on a brioche bun

French Onion Burger w/ House Chips \$16
Steak burger topped w/ sautéed onions & gruyere cheese on a toasted English muffin

Lobster Roll w/ House Chips \$19
Flakey croissant packed full of lobster salad w/ a hint of siracha

Crab Cake Sandwich w/ House Chips \$19
Jumbo lump crab cake with lettuce & tomato served on brioche roll w/ housemade chips