

HAPPY HOUR 4-7PM MON-FRIDAY

BISTRO

All items \$7

Mussels

Chorizo, garlic, shallot, white wine, herb butter, crostini

Bleu Cheese Chips

House chips, maytag bleu dressing, bleu crumbles

Calamari & Shrimp

Smoked pepper aioli, teriyaki, flash-fried vegetables, scallion

Tartine

Baguette, honey thyme chevre, grilled peach, balsamic vinegar

Italian Sausage Bread

Wood fired, peppers, onions, provolone, mozzarella, garlic parmesan butter, side of marinara

Margherita Pizza

Wood fired, tomato sauce, house mozzarella, basil

Pepperoni & Hot Honey Pizza

Wood fired, tomato sauce, house mozzarella, cup char pepperoni

Caesar Salad

Garlic crouton, anchovies, parmigiano

Chateau Salad

Pear, gorgonzola, candied walnut, shallot, maple vinaigrette

Add Chicken

Add Steak

BAR

All items \$7

Signature cocktails

Single Wells

House Red Wine

House White Wine

1/2 Off Bottled Beer



- Contains raw ingredients. Consuming raw or undercooked foods may increase your risk of foodborne illness.
- 20% gratuity will be added to parties of 8 or more.

STARTER

- CHARCUTERIE** 19
Chef selected dried & cured meats, pickled vegetables, roasted peppers
- V FROMAGE** 18
Chef selected fresh & aged cheeses, fruit, spreads
- TUNA TARTARE** 21
Yellowfin tuna, sweet soy, avocado, cucumber, chili oil, wonton
- CRISPY CALAMARI & SHRIMP** 16
Smoked pepper aioli, teriyaki, flash fried vegetables, scallion
- V TARTINE** 15
Baguette, honey thyme chevre, grilled peach, balsamic vinegar
- MUSSELS** 17
Chorizo, garlic, shallot, white wine, herb butter, crostini
- GF ESCARGOT** 18
Shallots, garlic, cognac, chervil butter
- GF FRUITS DE MER** 21
Court-bouillon poached prawns, snow crab claws, trio of sauces
- ONION AU GRATINEE SOUP** 14
Caramelized onions, beef stock, baguette, melted gruyere



SANDWICH

- BURGER** 16
Pork belly, bleu, caramelized onion jam, lettuce, tomato
- CRAB CAKE** 21
Sauce raifort, baby greens, tomato
- SHORT RIB** 18
Muenster, roasted tomato aioli, arugula
- ROAST TURKEY** 18
Brie, pear, arugula, strawberry fig jam, croissant
- CROQUE MONSIEUR** 15
Jambon de paris, gruyere, dijon, egg battered brioche

SALAD

Half 10 Full 16

CAESAR
Garlic crouton, anchovies, parmigiano

V GF CHATEAU
Pear, gorgonzola, candied walnut, shallot, maple vinaigrette

V SPINACH
Mushroom, pancetta, blistered tomato, chevre, mustard vinaigrette

Add Chicken 9 Add Steak 16 Add Salmon 14 Add Shrimp 12

ENTREE

- GF SALMON** 36
Honey bourbon glaze, wild rice, charred brussels sprouts
- GF STEAK FRITES** 38
Sirloin, fries, haricot verts, cognac peppercorn sauce
- V QUICHE** 26
Mushroom, onion, spinach goat cheese, red pepper coulis, field greens

FRESH PASTA

- BAKED GNOCCHI** 29
Tomato sauce, basil, house mozzarella, parmigiano
- MAMMA LULU** 31
Ravioli, ricotta, tomato sauce, basil, parmigiano
- BOLOGNESE** 31
Pappardelle, beef, pork, veal, tomato ragu
- CAPELLINI** 32
Blue crab, shrimp, tomato, garlic, boursin

DEBUT

Charcuterie

Chefs Selection Of Dried & Cured Meats, Pickled Vegetables, Roasted Peppers. 22

Fromage

Chefs Selection Of Fresh & Aged Cheeses, Fruit, Spreads. 19

Tartine

Honey Thyme Chèvre, Grilled Peach, Balsamic Vinegar 15

Crispy Calamari & Shrimp

Smoked Pepper Aioli, Sweet Soy, Flash-Fried Vegetables 17

Escargot Mushrooms

Duxelles, Chablis, Herb Butter 17

Fruits de Mer

Court-Bouillon Poached Prawns, Snow Crab Claws, Trio Of Sauce 24

SALAD AND SOUP

Soup du Jour

Roasted Carrot, Ginger, Blood Orange & Mint Creme Fraiche 13

Spinach

Shitake Mushrooms, Crisp Pancetta, Oven Dried Tomato, Goat Cheese, Mustard Vinaigrette 11/16

Traditional Caesar

Romaine, Garlic Croutons, Anchovies, Parmigiano- Reggiano 10/15

Chateau

Baby Field Greens, Pear, Gorgonzola, Candied Walnuts, Shallots, Maple Walnut Vinaigrette 11/16

PRINCIPAL

Surf & Turf

Jumbo Prawns, Petite Filet Mignon, Grilled Asparagus, Béarnaise Sauce 52

Steak Frites

Char Grilled Sirloin, Hand Cut Fries, Haricot Verts, Cognac Peppercorn Sauce. 42

Chicken

Panko Crusted Breast, Cherry Tomato, Mélange of Mushroom, Spinach, Gorgonzola Cream, Whipped Potatoes 34

Veal Rib Chop

Chablis Glace de Veau, Garlic Confit, Crispy, Shallot, Fingerling Potatoes. 42

Salmon

Honey Bourbon Glaze, Wild Rice Pilaf, Charred Brussel Sprouts 39

Seabass

Tomato Crudo, Capers, Nicoise Olives, Lemon Herb Oil, Wood Fired Eggplant 38

FRESH PASTA

Lobster Ravioli

Champagne & Saffron Butter Sauce, Lemon. 38

Bolognese

Pappardelle Pasta, Beef, Pork, Veal, Tomato Ragu, Parmigiano Reggiano 32

Gnocchi

Tomato Basil Marinara, Parmigiano Reggiano, House Mozzarella. 32

Add Chicken 10

Add Shrimp 12

Add Salmon 16

Add Sirloin 18

À LA CARTE

Whipped Potatoes

Fingerling Potatoes

Seasonal Vegetables

Haricot Verts

Wild Mushroom Melange

10

WOOD FIRED PIZZA

ALL INGREDIENTS HAND MADE

Aix Pizza

San Marzano Tomato, Parmigiano, Mozzarella, Basil. 20

Cacio e Pepe

Cream Sauce, Parmigiano Reggiano, Mozzarella, Ricotta, Cracked Pepper. 21

Pepperoni & Hot Honey

San Marzano Tomato, Parmigiano, Mozzarella Cup & Char Pepperoni, Habanero Honey. 21

Truffle & Mushroom

Cream Sauce, Parmigiano Reggiano, Mozzarella, Brie, Gorgonzola. 21

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