

Le Chateau

GARDEN BISTRO DINNER



APPETIZERS

Seared Ahi Tuna drizzled with Wasabi Aioli and served with our Homemade Asian Coleslaw	\$10.50
Le Chateau Seafood Bisque with Crab, Shrimp, Rice, Cream and a Touch of Sherry	\$9.95
House Classic Chicken or Beef Quesadilla with Monterey Jack Cheese, Caramelized Sweet Onion, Guacamole and Salsa al Carbon	\$10.95
Classic Jumbo Shrimp Cocktail served with Lemon Avocado and our House Cocktail Sauce	\$11.50
Le Chateau New England Style Crab Cakes with Sweet Red Pepper Sauce and Pesto Cream	\$11.50
Small Caesar Salad with Tossed Romaine, Croutons, Parmesan and Classic Caesar Dressing	\$5.50
Petite Grilled Iceberg Wedge with Roasted Tomato Basil Concasse and Herbed House Vinaigrette	\$5.95
Baby Mixed Greens with Choice of Dressing	\$5.25
French Onion Soup prepared with Sweet Caramelized Onions and Melted Fontina Cheese	\$6.00
Chef's Soup of the Day	\$4.75

SIGNATURE SANDWICHES & GRILLED PANINI

Served choice of one of the following: French Fries, Truffle Fries, Fruit, or Crisp Asian Coleslaw

Certified Angus Beef Burger Charbroiled with Sea Salt and Black Pepper and your choice of Cheese on a Sesame Bun	\$9.95
Chef's Angus Charbroiled Burger with Sautéed Shitake Mushrooms Napa Goat Cheese, Char Grilled Iceberg Lettuce and Truffle Fries	\$12.50
Natural Salmon Burger with Provolone Cheese, Tartar Sauce and Tumbleweed Onions	\$12.75
Seared Ahi Sandwich with Radish Sprouts, Swiss Cheese and a Spicy Sambal Mayonnaise	\$13.25
Le Chateau Monte Cristo with Black Forest Ham, Turkey and Swiss Cheese Dipped in Egg Batter and served with Chef's Raspberry Chambord Jelly	\$12.50
Fresh Albacore Tuna Mixed with Mayonnaise, Celery, Bell Pepper and our Homemade Green Olive Tapenade on your Choice of Bread	\$9.95
House Roasted Turkey Club with Smoked Bacon, Avocado, Tomato, Lettuce and Swiss Cheese on Lightly Toasted Sourdough	\$10.50
Drumbeat Sandwich - Sliced & Grilled Rib Eye of Beef with Grilled Onions, Bell Peppers, Provolone Cheese and a Chipotle Chili Spread on a Grilled French Roll	\$12.95
 Chef's Reuben Panini – Thin Layers of Sliced Corned Beef with Sauerkraut on Artisan Rye Bread with Thousand Island Cream Cheese Spread and Swiss Cheese	\$11.95
 Roasted Chicken Margarita Panini – House Roasted Chicken on Artisan Whole Wheat Bread, Char Grilled Bruchetta Style Tomatoes, Sweet Grilled Maui Onion, Fresh Ovoline Mozzarella and a Basil Pesto Cream Cheese Spread	\$11.95

P A S T A

Angel Hair Jumbo Shrimp with a choice of Pesto Cream Sauce or Fresh Tomato Provencal	\$16.95
Gemelli Pasta with Grilled Chicken, Goat Cheese, Ripe Cherry Tomatoes, Fresh Basil and Toasted Pine Nuts in a Light Chicken Broth	\$14.95
Three Cheese Ravioli Primavera loaded with Fresh Vegetables in a Zesty Marinara Sauce topped with House Grated Parmesan	\$13.95
Grilled Wild Yellowtail Filet served over Angel Hair Pasta with Seasonal Vegetables and a Sundried Tomato Herb Jus	\$15.95
Natural Grilled King Salmon served over Rigatoni with Tender Broccolini Spears, Cream and Imported Gorgonzola Cheese	\$16.95

E N T R É E S A L A D S

Asian Grilled Chicken Salad with Snow Peas and Shredded Napa Cabbage, Mandarin Oranges, Sprouts and Crunch Wontons tossed in a Sesame Ginger Dressing	\$14.95
Chef's Classic Cobb Salad with Fresh House Roasted Turkey, Hardboiled Egg, Avocado, Bacon and Bleu Cheese Crumbles prepared with Your Choice of Dressing	\$15.50
Jumbo Shrimp Thai Salad with Crispy Wontons, Bean Sprouts, Cabbage and Cilantro in a Sweet Chili Peanut Dressing	\$16.95
Caesar Salad topped with Grilled Chicken Substitute Grilled or Poached Salmon – add \$3.25	\$14.50
Seared Ahi Tuna with Asparagus, Fresh Mozzarella, Hearts of Palm, Roasted Red Peppers and Mixed Greens all tossed with a Balsamic Vinaigrette	\$15.50
Chicken Chipotle Salad with Feta Cheese, Avocado, Giant Peruvian Lima Beans, Tortilla Chips and Tomatoes, tossed in a Slightly Spicy Chipotle Vinaigrette	\$14.50
Natural Grilled King Salmon Bountiful Salad with Butterleaf, Dried Cranberries & Cherries, Red Flame Grapes, Candied Walnuts, Sonoma Goat Cheese and a Poppy Berry Vinaigrette	\$16.75
Pesto Grilled Shrimp & BBQ Iceberg Wedge Salad with Imported Gorgonzola, Roasted Tomato Basil Concasse and an Herbed House Vinaigrette served on the side	\$16.95

E N T R É E F A V O R I T E S

With any Entree Favorite, add \$3.95 for a Mixed Green Salad, Grilled Iceberg Wedge, Petite Caesar Salad or Soup du Jour

Open Faced NY Steak Sandwich topped with Sautéed Wild Mushrooms Sonoma Goat Cheese, Tumbleweed Onions and served with Truffle Fries	\$17.95
Caramelized Garlic Roasted Chicken Breast served with a Natural Herbed Au Jus, Vegetables, and Choice of Mashed Potatoes, Jasmine Rice or Steamed Baby Red Potatoes	\$15.95
Grilled Natural Atlantic Salmon with a Shallot Balsamic Reduction over Spinach with Mashed Potatoes, Jasmine Rice, or Steamed Baby Red Potatoes	\$18.95
Coconut Chili Glazed Pacific Mahi Mahi Filet with Steamed Jasmine Rice and Asian Stir Fry Vegetables	\$19.95
Fresh California Fish Tacos – Grilled Yellowtail served in Corn Tortillas with Black Beans, Pico de Gallo Salsa, and Avocado	\$12.95
Le Chateau Classic New York Steak – Angus Beef Strip Loin Steak	9 oz. \$21.50
Roasted Shallots, Fresh Vegetables, Mashed Potatoes or Baby Red Potatoes	13 oz. \$26.50
Grilled Angus Tri-Tip Pub Steak (8 oz) Sliced and topped with Imported Gorgonzola, Vegetables and Choice of Mashed Potatoes, Jasmine Rice or Steamed Baby Red Potatoes	\$18.50
Chef's Filet Mignon with Three Jumbo Shrimp served with a Wild Mushroom Madeira Demi, Vegetables and Choice of Mashed Potatoes, Jasmine Rice, or Steamed Baby Red Potatoes	\$29.50

