

Le Chateau

G A R D E N B I S T R O



A P P E T I Z E R S

Seared Ahi Tuna drizzled with Wasabi Aioli and served with our Homemade Asian Coleslaw	\$11.50
Brie, Grilled Chicken and Mango Quesadilla	\$9.95
Steamed Manilla Clams with Garlic and Wine	\$8.95
Steamed Artichoke with Lemon Caper Aioli	\$7.95
Small Caesar Salad	\$5.95
Baby Mixed Greens with Balsamic Tomato Vinaigrette	\$5.95
Chilled Jumbo Shrimp Cocktail with a Spicy Cocktail Sauce	\$11.50
French Onion Soup with Caramelized Onions and Melted Swiss Cheese	\$5.95
Soup du Jour	\$4.50
Pan-Fried Crab Cakes with Pesto Cream and Red Bell Pepper Sauces	\$11.50
Hand-Battered Calamari Strips with a Spicy Marinara Sauce	\$10.95

S A N D W I C H E S

Served with a choice of one of the following: French Fries, Fruit or Asian Coleslaw


Certified Angus Beef Burger Charbroiled with Sea Salt, Black Pepper and your choice of Cheese on a Sesame Bun	\$9.50
Chef Pedro's soon to be Famous Burger: Lean Angus Beef mixed with Chilies, Red Onion and Special Seasonings served with a BBQ Garlic Spread on a Sesame Bun	\$13.50
Seared Ahi Sandwich with Radish Sprouts, Swiss Cheese and a Spicy Sambal Mayonnaise	\$12.95
Grilled Rosemary Garlic Chicken with Grilled Red Onions, Mozzarella Cheese, and Kalamata Olive Spread on a Sun-dried Tomato Focaccia Bun	\$11.95
House Roasted Turkey Club with Smoked Bacon, Avocado, Tomato, Lettuce and Swiss Cheese on Toasted Sourdough	\$9.50
Skylark Special: Luscious Lump Crabcake Sandwich with Radish Sprouts and a Spicy Sambal Mayonnaise on a Sesame Bun	\$14.50



L E C H A T E A U S I G N A T U R E C L A S S I C S



Le Chateau Monte Cristo with Black Forest Ham, Smoked Turkey and Swiss Cheese Dipped in Egg Batter and served with Chef's Raspberry Chambord Jelly	\$12.50
Drumbeat Sandwich: Sliced Prime Rib with Grilled Onions, Bell Peppers, Provolone Cheese and a Chipotle Chili Spread on a Grilled French Roll	\$12.95
Reuben Sandwich: Layers of Thinly Sliced Pastrami with Hot Sauerkraut on Grilled Rye Bread with Thousand Island Dressing and Swiss Cheese	\$10.95
Blackened Halibut with Tomato and Caper Veracruz Sauce	\$20.50



P A S T A S

Angelhair with Jumbo Shrimp in a Pesto Cream Sauce or a Basil, White Wine and Fresh Tomato Sauce	\$17.95
Gemelli Pasta with Grilled Chicken, Goat Cheese, Cherry Tomatoes, Fresh Basil and Toasted Pine Nuts in a Light Chicken Broth	\$15.95
Rotelle Primavera loaded with Fresh Vegetables in a Zesty Tomato Sauce	\$13.95
Farfelle Pasta with Baked Wild Alaskan Salmon, Mushroom, Roasted Pistachios in a Light Tomato Cream	\$17.95
Linguini with Manila Clams and Jumbo Tiger Shrimp in a Garlic Cream Sauce	\$18.95

S A L A D S

Asian Grilled Chicken Salad with Snow Peas and Shredded Napa Cabbage, tossed in a Sesame Ginger Dressing	\$12.95
Classic Cobb Salad with Fresh Turkey, Egg, Avocado and Bleu Cheese Crumbles, tossed with Ranch Dressing	\$12.50
Jumbo Tiger Shrimp Thai Salad with Boiled Rice Noodles, Bean Sprouts, Cabbage and Cilantro in a Sweet Chili Peanut Dressing	\$16.95
Caesar Salad topped with Seared Ahi or Grilled Chicken with Herbs	\$13.95
Seared Ahi Tuna with Asparagus, Fresh Mozzarella, Hearts of Palm, Roasted Red Peppers, Mixed Greens tossed with Balsamic Vinaigrette	\$13.95
Poached Wild Alaskan Salmon on a bed of Baby Mixed Greens with Fresh Mozzarella, Sliced Tomatoes, Fresh Asparagus and tossed with a Sun-dried Tomato Vinaigrette	\$15.95
Chicken Chipotle Salad with Feta Cheese, Avocado, Giant Peruvian Lima Beans, Tortilla Chips and Tomatoes, tossed in a Slightly Spicy Chipotle Vinaigrette	\$14.95

C H E F ' S F A V O R I T E S

With any of the Chef's Favorites, for an additional \$3.95 add a Mixed Green Salad, Petite Caesar Salad or Soup du Jour

New York Steak with Mashed Potatoes and a Roasted Shallot Sauce	\$22.95
Broiled Mahi Mahi with Steamed Jasmine Rice and Sautéed Vegetables in a Sweet Cilantro Coconut Milk Sauce	\$18.95
Tiger Shrimp with Orzo, Sun-dried Tomatoes, Artichoke Hearts, Goat Cheese and Kalamata Olives in a Light Shrimp Broth	\$19.95
Alaskan Halibut Coated in Crushed Pistachios and napped with Fresh Citrus Beurre Blanc	\$20.50
San Felipe Style Fish Tacos Served with Fresh Avocado, Salsa, Shredded Cabbage and Black Beans	\$15.95
Baked Alaskan Wild Salmon, topped with Pesto and served on a Polenta Cake with a Tomato Lemon Sauce	\$18.95
Split Rack of Lamb with a Garlic Sauce served with Mashed Potatoes	\$26.95
Petite Filet Mignon and Shrimp Scampi Served with Mashed Potatoes	\$27.95
Calamari Steak Sautéed with White Wine, Lemon, Butter and Capers with Rice Pilaf	\$15.95
Sautéed Chicken Breast with Apple Fennel Sausages, Pinenuts and Sun-dried Tomatoes	\$17.95

