

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
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

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	\$8.50
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	\$10.50
Seared Ahi Sandwich with Radish Sprouts, Swiss Cheese and a Spicy Sambal Mayonnaise	\$11.95
Grilled Rosemary Garlic Chicken with Grilled Red Onions, Mozzarella Cheese, and Kalamata Olive Spread on a Sun-dried Tomato Focaccia Bun	\$10.95
Fresh Albacore Tuna mixed with Mayonnaise, Bell Peppers and our Homemade Green Olive Tapenade on your choice of bread	\$7.95
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	\$12.50



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, 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	\$15.95



P A S T A S

Angelhair with Jumbo Shrimp in a Pesto Cream Sauce or a Basil, White Wine and Fresh Tomato Sauce	\$13.95
Gemelli Pasta with Grilled Chicken, Goat Cheese, Cherry Tomatoes, Fresh Basil and Toasted Pine Nuts in a Light Chicken Broth	\$10.95
Rotelle Primavera loaded with Fresh Vegetables in a Zesty Tomato Sauce	\$9.95
Farfelle Pasta with Baked Wild Alaskan Salmon, Mushroom, Roasted Pistachios in a Light Tomato Cream	\$13.95

S A L A D S

Asian Grilled Chicken Salad with Snow Peas and Shredded Napa Cabbage, tossed in a Sesame Ginger Dressing	\$11.95
Classic Cobb Salad with Fresh Turkey, Egg, Avocado and Bleu Cheese Crumbles, tossed with Ranch Dressing	\$10.50
Jumbo Tiger Shrimp Thai Salad with Boiled Rice Noodles, Bean Sprouts, Cabbage and Cilantro in a Sweet Chili Peanut Dressing	\$13.95
Caesar Salad topped with Seared Ahi or Grilled Chicken with Herbs	\$11.50
Seared Ahi Tuna with Asparagus, Fresh Mozzarella, Hearts of Palm, Roasted Red Peppers, Mixed Greens all tossed with Balsamic Vinaigrette	\$12.50
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	\$13.95
Grapefruit, Chayote, Boursin Cheese and Tomato Torte over a bed of Mixed Greens with Dijon Vinaigrette	\$10.95
Chicken Chipotle Salad with Feta Cheese, Avocado, Giant Peruvian Lima Beans, Tortilla Chips and Tomatoes, tossed in a Slightly Spicy Chipotle Vinaigrette	\$12.50

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

New York Steak with Mashed Potatoes and a Roasted Shallot Sauce	\$18.95
Grilled Salmon with a Shallot Balsamic Reduction over Spinach and Mashed Potatoes	\$13.95
Broiled Mahi Mahi with Steamed Jasmine Rice and Sautéed Vegetables in a Sweet Cilantro Coconut Milk Sauce	\$14.95
Tiger Shrimp with Orzo, Sun-dried Tomatoes, Artichoke Hearts, Goat Cheese and Kalamata Olives in a Light Shrimp Broth	\$14.95
Alaskan Halibut Coated in Crushed Pistachios and napped with Fresh Citrus Beurre Blanc	\$16.95
San Felipe Style Fish Tacos Served with Fresh Avocado, Salsa, Shredded Cabbage and Black Beans	\$12.95

