

Le Chateau

GARDEN BISTRO LUNCH



APPETIZERS

Seared Ahi Tuna drizzled with Wasabi Aioli and served with our Homemade Asian Coleslaw	\$9.50
House Classic Chicken or Beef Quesadilla with Monterey Jack Cheese, Caramelized Sweet Onion, Guacamole and Salsa al Carbon	\$9.95
Petite Grilled Iceberg Wedge with Roasted Tomato Basil Concasse and Herbed House Vinaigrette	\$5.95
French Onion Soup prepared with Sweet Caramelized Onions and Melted Fontina Cheese	\$5.95
Baby Mixed Greens with Choice of Dressing	\$5.25
Small Caesar Salad with Tossed Romaine, Croutons, Parmesan and Classic Caesar Dressing	\$5.95
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	\$9.50
Chef's Angus Charbroiled Burger with Sautéed Shiitake Mushrooms, Napa Goat Cheese, Char Grilled Iceberg Lettuce and Truffle Fries	\$11.95
Natural Salmon Burger with Provolone Cheese, Tartar Sauce, and Tumbleweed Onions	\$12.50
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 the 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
Half Sandwich and Cup of Soup Du Jour: Turkey Swiss, Monte Cristo, BLTA or Tuna	\$8.75
 Chef's Reuben Panini – Thin Layers of Sliced Corned Beef with Sauerkraut on Artisan Rye with a Thousand Island Cream Cheese Spread and Swiss Cheese	\$11.95
 Roasted Chicken Margarita Panini – House Roasted Chicken on Artisan Whole Wheat Bread with 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 tossed with Fresh Vegetables in a Zesty Marinara Sauce and 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	\$13.95
Chef's Classic Cobb Salad with Fresh House Roasted Turkey, Hardboiled Egg, Avocado, Bacon and Bleu Cheese Crumbles served with Your Choice of Dressing	\$13.50
Jumbo Shrimp Thai Salad with Crispy Wontons, Bean Sprouts, Cabbage and Cilantro in a Sweet Chili Peanut Dressing	\$15.95
Caesar Salad topped with Grilled Chicken Substitute Grilled or Poached Salmon – add \$3.25	\$13.50
Seared Ahi Tuna with Asparagus, Fresh Mozzarella, Hearts of Palm, Roasted Red Peppers, Mixed Greens all Tossed with Balsamic Vinaigrette	\$14.50
Chicken Chipotle Salad with Feta Cheese, Avocado, Giant Peruvian Lima Beans, Tortilla Chips and Tomatoes, tossed in a Slightly Spicy Chipotle Vinaigrette	\$13.50
Natural Grilled King Salmon Bountiful Salad with Butterleaf, Dried Cranberries & Cherries, Red Flame Grapes, Sonoma Goat Cheese, Candied Walnuts and a Poppy Berry Vinaigrette	\$15.75
Pesto Grilled Shrimp & BBQ Iceberg Wedge Salad with Imported Gorgonzola, Roasted Tomato Basil Concasse and an Herbed House Vinaigrette served on the side	\$15.95

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

Open Faced NY Steak Sandwich with Sautéed Wild Mushrooms & Sonoma Goat Cheese, topped with Tumbleweed Onions and served with a Choice of French Fries, Truffle Fries, Fruit or Crisp Asian Coleslaw	\$15.95
Caramelized Garlic Roasted Chicken Breast served with a Natural Herbed Au Jus and Steamed Farmer's Market Vegetables, Choice of Rice Pilaf or Steamed Baby Red Potatoes	\$14.95
Grilled Natural Atlantic Salmon with a Shallot Balsamic Reduction over Spinach with Mashed Potatoes, Jasmine Rice or Steamed Baby Red Potatoes	\$16.95
Coconut Chili Glazed Pacific Mahi Mahi Filet with Steamed Jasmine Rice and Asian Stir Fry Vegetables	\$17.95
Fresh California Fish Tacos - Grilled Yellowtail served in Corn Tortillas with Black Beans, Pico de Gallo Salsa and Avocado	\$12.95
Grilled Angus Tri-Tip Pub Steak (8 oz) Sliced and topped with Imported Gorgonzola, Vegetables, and Mashed Potatoes or Steamed Baby Red Potatoes	\$17.50
Le Chateau Classic New York Steak (9 oz) Char Grilled Angus Beef Strip Loin served with Chef's Farmer's Market Vegetables, Mashed Potatoes and a Roasted Shallot Demi Glaze	\$19.50

