

# Le Chateau

## Garden Bistro Breakfast



### Fresh Start

*Served with choice of sliced fruit, seasoned potatoes, or sliced balsamic tomatoes and toast*

**Ayres Country Breakfast**- Two eggs with your choice of bacon, ham or sausage  
\$10

**Huevos Rancheros**- Two eggs over easy, corn tortillas, refried beans, ranchero sauce and jack and cheddar cheese  
\$16

**Eggs Benedict**- Poached egg with ham on an English muffin smothered in hollandaise sauce  
\$13

**Steak & Eggs**- Grilled 5oz New York steak with two eggs any style, bacon and mushroom hash with  
\$18

**Breakfast Burrito**- Flour tortilla filled with bacon, scrambled eggs, salsa, melted cheese and seasoned potatoes smothered in ranchero sauce  
\$14

*\*Egg whites substitute add additional \$3 on any fresh start breakfast*

### Energizers

**Steel Cut Oatmeal**- Served with sun dried raisins, cinnamon and chopped candied walnuts, milk or cream on the side  
\$6

**Mixed Berry Smoothie**- Blended seasonal berries with low-fat yogurt  
\$7

**Berry & Yogurt Parfait**- Low-Fat vanilla yogurt layered with crunchy granola and fresh berries  
\$8

**Muesli**- Our own Ayres mix of oats, sliced almonds, dried apricots, raisins, coconut and yogurt  
\$8

**French Toast**- Four slices, two eggs any style, bacon or sausage, Chambord raspberry jelly and maple syrup  
\$10

**Waffles**- with fresh sliced strawberries, whipped cream and syrup  
\$10

**Churro Waffle**- dusted with cinnamon and sugar, topped with cinnamon Chantilly cream and fresh berries  
\$13

**Buttermilk Pancakes**- With two eggs any style and choice of bacon or sausage with maple syrup  
\$10

### Off The Skillet

# Build Your Own Omelet

*Served with choice of: Roasted Breakfast Potatoes, Fresh Fruit, Balsamic Tomatoes, or Oatmeal and Choice of Toast*

To create your favorite omelet, start by choosing American, Cheddar, Jack, Pepper Jack and Cheddar blend, Provolone, White Cheddar or Swiss cheese. \$10

Then, add a little something extra by choosing your favorite ingredients for \$1 ea.

- Bacon
- Pork Sausage
- Ham
- Extra Cheese
- Green & Red Peppers
- Red Onions
- Grilled Onion
- Avocado
- Extra Cheese
- Tomatoes
- Spinach
- Mushrooms
- Green Onions
- Ground Beef
- Goat Cheese
- Pico De Gallo
- Feta Cheese
- Ranchero Sauce

\*Egg Whites Substitute add additional \$3

## Beverages

Coffee	\$2.75
Milk	\$2.75
Classic Coke	\$2.75
Diet Coke	\$2.75
Sprite	\$2.75
Lemonade	\$2.75
Ice Tea	\$2.75
Orange Juice	Sm \$2.5 Lg \$4
Cranberry Juice	Sm \$2.5 Lg \$4
Pellegrino	Sm \$3 Lg \$5
Fiji Water	\$3.5
Evian Water	\$2.75
Espresso	\$4
Cappuccino	\$4.5
Starbucks Latte	\$5
Red Bull	\$4

## On The Side

- Strips of Bacon (4) \$4.5
- Pork Sausage Links (4) \$4.5
- Chicken Apple Sausage (3) \$4.5
- Grilled Ham \$5
- One Egg \$2.5
- Toast \$2
- Assorted Cold Cereals \$6
- Fruit \$6.5
- Tomatoes \$3.5
- Avocado \$2.5
- Pico De Gallo \$1
- Muffin \$1
- Breakfast Potatoes \$3
- Pancakes (2) \$5
- French Toast 2 pieces \$5
- Guacamole \$3
- Jalapeno \$1
- Sliced Balsamic Tomatoes \$3

## Cocktails

Mimosa	\$7
Bloody Mary	\$10
Mai Tai	\$9
Tequila Sunrise	\$10
Screwdriver	\$9
Kahlua Coffee	\$8
Baileys & Coffee	\$9



# Le Chateau

## GARDEN BISTRO BRUNCH

### Healthy Starts

**Steel Cut Oatmeal** Served with sundried raisins, cinnamon, chopped candied walnuts and milk or cream on the side  
\$6

**Muesli** Our own Ayres mix of oats, sliced almonds, dried apricots, raisins, coconut and yogurt  
\$8

**Mixed Berry Smoothie** Blended seasonal berries with low-fat yogurt  
\$7

**Berry & Yogurt Parfait** Low fat vanilla yogurt layered with crunchy granola and fresh berries  
\$8

*Served with a choice of sliced fruit, seasoned potatoes, fries, or balsamic sliced tomatoes and toast*

*\*Egg whites substitute add additional \$3 on any breakfast item*

### Cracked Eggs

**Huevos Rancheros** two eggs over easy, corn tortillas, refried beans, ranchero sauce, jack and cheddar cheese  
\$16

**Eggs Benedict** Poached eggs, with ham on an English muffin topped with Hollandaise sauce  
\$13

**Steak & Eggs** Grilled 5oz. New York steak with two eggs any style, with bacon and mushroom hash  
\$18

**Breakfast Burrito** Flour tortilla filled with bacon, scrambled eggs, salsa, melted cheese and seasoned potatoes, topped with ranchero salsa  
\$14

**Le Chateau Brunch Burger** Angus beef patty with caramelized onions, pepper jack cheese, bacon, baby wild arugula and topped with a sunny side up egg  
\$16

**Ayres Country Breakfast** Two eggs any way, with your choice of bacon, ham or sausage  
\$10

### Off The Skillet

**French Toast** Four slices, two eggs any style, bacon or sausage, Chambord raspberry jelly and maple syrup  
\$10

**Waffles** with fresh sliced strawberries, whipped cream and syrup  
\$10

**Churro Waffle** dusted with cinnamon and sugar, topped with cinnamon Chantilly cream and fresh berries  
\$13

**Buttermilk Pancakes** With two eggs any style and choice of bacon or sausage with maple syrup  
\$10

**\*Join us for happy hour from 11:00 a.m. to 12:00 p.m. Saturday & Sunday and take an additional 50% of our cocktail menu and all Craft and Draught Beers**

**\*Excludes Bottomless Mimosas, only served from 10:00 a.m. to 1:00 p.m.**

## Build Your Omelet

*Served with choice of: Roasted Breakfast Potatoes, Fresh Fruit, Balsamic Tomatoes, or Oatmeal and Choice of Toast*

To create your favorite omelet, start by choosing American, Cheddar, Jack, Pepper Jack and Cheddar blend, Provolone, White Cheddar or Swiss cheese.

\$10

Then, add a little something extra by choosing your favorite ingredients for \$1 ea.

- Bacon
- Pork Sausage
- Ham
- Extra Cheese
- Green & Red Peppers
- Red Onions
- Grilled Onion
- Avocado
- Extra Cheese

**\*Egg Whites Substitute add additional \$3**

### Beverages

Classic Coke	\$2.75
Diet Coke	\$2.75
Sprite	\$2.75
Lemonade	\$2.75
Ice Tea	\$2.75
Orange Juice	Sm \$2.5 Lg \$4
Cranberry Juice	Sm \$2.5 Lg \$4
Pellegrino	Sm \$3 Lg \$5
Fiji Water	\$3.5
Evian Water	\$2.75
Espresso	\$4
Cappuccino	\$4.5
Red Bull	\$4

### Cocktails

Mimosa	\$7/ Bottomless \$15
Bloody Mary	\$10
Mai Tai	\$9
Tequila Sunrise	\$10
Screwdriver	\$9
Greyhound	\$9
Kahlua Coffee	\$8
Irish Coffee	\$9

### Draught Beers

Kolschella	\$8
St. Archer IPA	\$8
Baba Black Lager	\$8

**\*Ask your server about our selection of Local Craft Beers!**

# Build Your Burger

*Served with choice of: French Fries, Truffle Fries, Fresh Fruit, Balsamic Tomatoes, or Crisp Asian Coleslaw*

**Certified ½ LBS Angus Beef Burger** – Charbroiled with Kosher Salt, Black Pepper and Your Choice of Traditional Cheese, Lettuce, Tomato, Red Onion, Pickle Wedge on a Toasted Sesame Seed Bun **\$10**

**\*\*Substitute Grilled Chicken Breast for an additional \$1.00**

**Add any of These Additional Topping for \$1.00 ea.:** Sautéed Mushroom Medley, Grilled Onion, Napa Goat Cheese, Fresh Guacamole, Roasted Jalapeño, Blue Cheese, Avocado, Crispy Bacon, BBQ Sauce or One Hard Fried Egg

## Signature Sandwiches

**Le Chateau Monte Cristo** with Black Forest Ham, Turkey and Swiss Cheese Dipped in Egg Batter and Served with Chef's Raspberry Chambord Jelly **\$13**

**House Roasted Turkey Club** with Smoked Bacon, Avocado, Tomato, Lettuce and Swiss Cheese on Lightly Toasted Sourdough **\$11**

**Fresh Albacore Tuna** Mixed with Mayonnaise, Celery, Bell Pepper, Fresh Tomato, Green Leaf Lettuce and Our Homemade Green Olive Tapenade on your Choice of Bread **\$11**

**Sliced NY Steak Sandwich** Topped with Sautéed Wild Mushrooms and Onions, Provolone, Tumbleweed Onions on a Herb Ciabatta Bun **\$18**

## Cocktails

**Mimosa** \$7/ Bottomless \$15  
**Bloody Mary** \$10  
**Mai Tai** \$9  
**Tequila Sunrise** \$10  
**Screwdriver** \$9  
**Greyhound** \$9  
**Kahlua Coffee** \$8  
**Irish Coffee** \$9

## Beverages

**Classic Coke** \$2.75  
**Diet Coke** \$2.75  
**Sprite** \$2.75  
**Lemonade** \$2.75  
**Ice Tea** \$2.75  
**Orange Juice** Sm \$2.5 Lg \$4  
**Cranberry Juice** Sm \$2.5 Lg \$4  
**Pellegrino** Sm \$3 Lg \$5  
**Fiji Water** \$3.5  
**Evian Water** \$2.75  
**Espresso** \$4  
**Cappuccino** \$4.5  
**Red Bull** \$4

## Ayres Signature Entrées

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

**Caramelized Garlic Roasted Chicken**  
 Breast Served with a Natural Herbed Au Jus, Market Vegetables, and Choice of Mashed Potatoes, Jasmine Rice or Steamed Baby Red Potatoes **\$17**

**Fresh California Fish Tacos** Seared Ahi Tuna or Mahi Mahi Served in Corn Tortillas with Black Beans, Pico de Gallo Salsa and Avocado **\$17**

**Beer Battered Fish n' Chips** Crispy fried Basa served with garlic parmesan fries **\$16**

**Eggplant Pasta Primavera** Served over Angel Hair Pasta with a Light Tomato Consommé and Blistered Baby Tomato Medley  
**Full \$16 Small Plate \$13**

## Bottled Beers

**Mamas Little Yella Pils** \$7  
**Dales Pale Ale** \$7  
**Firestone 805** \$7  
**Lava Lake Wit** \$7  
**Mana Wheat** \$7  
**Anchor Steam** \$7  
**Hop Nosh IPA** \$7  
**Ballast Point Sculpin** \$7  
**Down Town Brown** \$7  
**Anderson Valley Amber** \$7  
**Modern Times Blazing World** \$8  
**Sam Adams** \$6  
**Blue Moon** \$6  
**Stella Artois** \$6  
**Heineken** \$6  
**Corona** \$6  
**Modelo Especial** \$6  
**Guinness** \$6  
**Coors Light** \$5  
**Bud Light** \$5  
**St Pauli (NA)** \$5  
**Sonoma Cider Pitchfork** \$7

## Draught Beers

**Kolschella** \$8  
**St. Archer IPA** \$8  
**Baba Black Lager** \$8



# Le Chateau

## GARDEN BISTRO LUNCH

### Appetizers

**Le Chateau Seafood Bisque** with Crab, Shrimp, Rice, Cream and a Touch of Sherry  
**\$10**

**Seared Ahi Tuna** Japanese spice crusted Ahi, tempura avocado, citrus segments, unagi sauce, cilantro  
**\$15**

**Le Chateau Southern Californian Crab Cakes** with lemon aioli, frisee, arugula and watermelon radish  
**\$16**

**Small Caesar Salad , House Salad or Soup of the Day**  
**\$6**

**Greek Flat Bread Pizza** with Pesto Vine Ripe Tomato, Kalamata Olive, Mozzarella, Feta Cheese with Arugula and Balsamic  
**\$13**

**French Onion Soup** Prepared with Sweet Caramelized Onions and Melted Fontina Cheese  
**\$7**

**Rock Shrimp Cocktail** Prepared South of the Boarder Style with Fresh Avocado, Cucumber, Red Onion, in a Semi Spicy Tomato Sauce  
**\$13**

### Entrée Salads

**Asian Grilled Chicken Salad** with Snow Peas and Napa Cabbage, Mandarin Oranges, Sprouts and Crisp Wontons Tossed in a Sesame Ginger Dressing  
**\$16**

**Chef's Classic Cobb Salad** with Fresh House Roasted Turkey, Hardboiled Egg, Avocado, Bacon and Bleu Cheese Crumbles and Choice of Dressing  
**\$16**

**Jumbo Shrimp Thai Salad** with Crispy Wontons, Sprouts, Cabbage and Cilantro in a Peanut Dressing  
**\$17**

**Caesar Salad** Topped with Grilled Chicken  
*Sub Grilled Salmon or Grilled Shrimp add \$3.25*  
**\$15**

**Seared Ahi Tuna** with Asparagus, Fresh Mozzarella, Hearts of Palm, Roasted Red Peppers and Mixed Greens all Tossed with a Balsamic Vinaigrette  
**\$17**

**Chicken Chipotle Salad** with Feta Cheese, Avocado, Lima Beans, Tortilla Chips and Tomatoes, Tossed in a Slightly Spicy Chipotle Vinaigrette  
**\$16**

**Grilled Salmon Bountiful Salad** – Grilled or Poached Scottish Salmon with Butterleaf, Dried Cranberries & Cherries, Red Flame Grapes, Candied Walnuts, Sonoma Goat Cheese and a Poppy Berry Vinaigrette  
**\$17**

**Roasted Garden Beet and Grilled Chicken Salad** – Baby mixed greens, goat cheese, cranberry and pistachio pesto, citrus segments with a Balsamic Vinaigrette  
**\$16**

**Grilled Steak Salad**– 5oz Grilled New York, with Chopped Spinach, Julienne Granny Smith Apples, Boiled Eggs, Smoked Bacon, Shave Red Onion, Diced Tomato, Tossed with Balsamic Vinaigrette  
**\$17**

### Specials

**Half Sandwich and Cup of Soup Du Jour:** Turkey Swiss, BLTA, or Chicken Salad  
**\$10**

**Soup and Half Salad** Choice of French Onion or Soup Du Jour and Choice of ½ Asian, Thai, Caesar, Chipotle, Arugula, or Mixed Green Salad (Excludes Protein)  
**\$10**

*Served with choice of : French Fries, Truffle Fries, Fresh Fruit, Balsamic Tomatoes, or Crisp Asian Coleslaw (Excludes Soup & Half Sandwich and Soup and Salad)*

**Seared Ahi Sandwich** with Radish Sprouts, Swiss Cheese and a Spicy Sambal Mayonnaise  
**\$14**

**Le Chateau Monte Cristo** with Black Forest Ham, Turkey and Swiss Cheese Dipped in Egg Batter and Served with Chef's Raspberry Chambord Jelly  
**\$13**

**Fresh Chicken Salad** Mixed with Celery, Bell Pepper, Cranberries, and Apples, with Ripe Tomato, Green Leaf Lettuce on your Choice of Bread  
**\$10**

**House Roasted Turkey Club** with Smoked Bacon, Avocado, Tomato, Lettuce and Swiss Cheese on Lightly Toasted Sourdough  
**\$11**

**4 Hour Oven Roasted Pot Roast Sandwich** Caramelized Onion, Sautéed Wild Mushrooms, House Made Demi-Glace, Sharp Cheddar and Swiss Cheese, on Preservative Free Sourdough Bread  
**\$14**

**Blackened Chicken Ciabatta** Roasted Red Peppers, Onions and tomatoes, Pepper Jack, Avocado, and Whole Grain Mustard Aioli  
**\$13**

**Fresh Albacore Tuna** Mixed with Mayonnaise, Celery, Bell Pepper, Fresh Tomato, Green Leaf Lettuce and your choice of bread  
**\$11**

**Sliced NY Steak Sandwich** Topped with Sautéed Wild Mushrooms and Onions, Provolone, Tumbleweed Onions on a Herb Ciabatta Bun  
**\$18**

**Roasted Turkey Breast Panini** Fresh Sliced Turkey Breast, Smoked Bacon, Spinach, Tomato, Red Onion and Provolone Cheese with a Chipotle Spread on a Herb Ciabatta Bun  
**\$12**

**Pastrami and Swiss** Thin sliced pastrami, Thousand Island dressing, grilled onions, swiss cheese on marble rye  
**\$14**

### Signature Sandwiches

# Build Your Burger

Served with choice of : French Fries, Truffle Fries, Fresh Fruit, Balsamic Tomatoes, or Crisp Asian Coleslaw

**Certified ½ LBS Angus Beef Burger** – Charbroiled with Kosher Salt, Black Pepper and Your Choice of Traditional Cheese, Lettuce, Tomato, Red Onion, Pickle Wedge on a Toasted Sesame Seed Bun **\$10**

**\*\*Substitute Grilled Chicken Breast for an additional \$1.00**

**Add any of These Additional Topping for \$1.00 ea.:** Sautéed Mushroom Medley, Grilled Onion, Napa Goat Cheese, Fresh Guacamole, Roasted Jalapeño, Blue Cheese, Avocado, Crispy Bacon, BBQ Sauce or One Hard Fried Egg

## Pasta Dishes

**Angel Hair with Jumbo Shrimp or Grilled Chicken**  
with a Choice of Pesto Cream Sauce or Fresh Tomato Provencal, topped with primavera vegetables  
**Full \$17 Small Plate \$14**

**Three Cheese Ravioli** Served in a Zesty Marinara Sauce and Topped with House Grated Parmesan and primavera vegetables  
**\$15**

## Beverages

Classic Coke	\$2.99
Diet Coke	\$2.99
Sprite	\$2.99
Lemonade	\$2.99
Ice Tea	\$2.99
Orange Juice	Sm \$2.5 Lg \$4
Cranberry Juice	Sm \$2.5 Lg \$4
Pellegrino	Sm \$3 Lg \$5
Fiji Water	\$3.5
Evian Water	\$2.75
Espresso	\$4
Cappuccino	\$4.5
Starbucks Latte	\$5
Red Bull	\$4



## Ayres Signature Entrées

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

**Caramelized Garlic Roasted Chicken Breast** Served with a Natural Herbed Au Jus, Market Vegetables, and Choice of Mashed Potatoes, Jasmine Rice or Steamed Baby Red Potatoes  
**\$20**

**Grilled Salmon** with grilled baby vegetables, choice of mashed potatoes or roasted fingerlings and a lemon beurre blanc  
**\$22**

**Fresh California Fish Tacos** Seared Ahi Tuna or Mahi Mahi Served in Corn Tortillas with Black Beans, Pico de Gallo Salsa and Avocado  
**\$18**

**4 Hour Oven Roasted Pot Roast** Served with Market Fresh Vegetables and Choice of Mashed Potatoes, Jasmine Rice or Steamed Baby Red Potatoes  
**\$21**

**Fish and Chips** Dark Beer Battered Basa with Garlic Parmesan Fries  
**\$16**

**Pan Seared Mahi Mahi** Served with Le Chateau's Ratatouille, roasted fingerling potatoes, fresh herbs  
**\$25**

## Bottled Beers

Mamas Little Yella Pils	\$7
Detour Double IPA	\$7
Easy Beaver Session IPA	\$7
Firestone 805	\$7
Lava Lake Wit	\$7
Mana Wheat	\$7
Blood Orange Wit	\$8
Anchor Steam	\$7
Hop Nosh IPA	\$7
Ballast Point Sculpin	\$7
Downtown Brown	\$7
Humboldt Brown Ale	\$7
Modern Times Blazing World	\$8
Sam Adams	\$6
Blue Moon	\$6
Stella Artois	\$6
Heineken	\$6
Corona	\$6
Modelo Especial	\$6
Guinness	\$6
Coors Light	\$5
Bud Light	\$5
St Pauli (NA)	\$5
Sonoma Cider Pitchfork	\$7

## Draught Beers

Stone Delicious IPA	\$8
Kolschella (kolsch)	\$8
Baba Black Lager	\$8

# Le Chateau

## GARDEN BISTRO DINNER

### Appetizers

**Le Chateau Seafood Bisque** with Crab, Shrimp, Rice, Cream and a Touch of Sherry

\$10

**Classic Jumbo Shrimp Cocktail** Served with Lemon Avocado and our House Cocktail Sauce

\$12

**Le Chateau Southern Californian Crab Cakes** with lemon aioli, frisee, arugula and watermelon radish

\$16

**Small Caesar Salad, House Salad or Soup of the Day**

\$6

**French Onion Soup** Prepared with Sweet Caramelized Onions and Melted Fontina Cheese

\$7

**Seared Ahi Tuna** Japanese spice crusted Ahi, tempura avocado, citrus segments unagi sauce, cilantro

\$15

**Asian Grilled Chicken Salad** with Snow Peas and Napa Cabbage, Mandarin Oranges, Sprouts and Crisp Wontons Tossed in a Sesame Ginger Dressing

\$16

**Chef's Classic Cobb Salad** with Fresh House Roasted Turkey, Hardboiled Egg, Avocado, Bacon and Bleu Cheese Crumbles and Choice of Dressing

\$16

**Jumbo Shrimp Thai Salad** with Crispy Wontons, Sprouts, Cabbage and Cilantro in a Peanut Dressing

\$17

**Caesar Salad** Topped with Grilled Chicken  
*Sub Grilled Salmon or Grilled Shrimp – add \$3.25*

\$15

**Seared Ahi Tuna** with Asparagus, Fresh Mozzarella, Hearts of Palm, Roasted Red Peppers and Mixed Greens all Tossed with a Balsamic Vinaigrette

\$17

**Chicken Chipotle Salad** with Feta Cheese, Avocado, Lima Beans, Tortilla Chips and Tomatoes, Tossed in a Slightly Spicy Chipotle Vinaigrette

\$16

**Grilled Salmon Bountiful Salad** – Grilled or Poached Salmon with Butterleaf, Dried Cranberries & Cherries, Red Flame Grapes, Candied Walnuts, Sonoma Goat Cheese and a Poppy Berry Vinaigrette

\$17

**Roasted Beet and Grilled Chicken Salad** – baby mixed greens, goat cheese, cranberry and pistachio pesto, citrus segments, with a balsamic vinaigrette

\$16

**Grilled Steak Salad**– 5oz Grilled New York, with Chopped Spinach, Julienne Granny Smith Apples, Boiled Eggs, Smoked Bacon, Shave Red Onion, Diced Tomato, Tossed with Balsamic Vinaigrette

\$17

## Build Your Burger

*Served with choice of: French Fries, Truffle Fries, Fresh Fruit, Balsamic Tomatoes, or Crisp Asian Coleslaw*

**Certified ½ LBS Angus Beef Burger** – Charbroiled with Kosher Salt, Black Pepper and Your Choice of Traditional Cheese, Lettuce, Tomato, Red Onion, Pickle Wedge on a Toasted Sesame Seed Bun

\$10

**\*\*Substitute Grilled Chicken Breast for an additional \$1.00**

**Add any of These Additional Topping for \$1.00 ea.:** Sautéed Mushroom Medley, Grilled Onion, Napa Goat Cheese, Fresh Guacamole, Roasted Jalapeño, Blue Cheese, Avocado, Crispy Bacon, BBQ Sauce or One Hard Fried Egg

*Served with choice of: French Fries, Truffle Fries, Fresh Fruit, Balsamic Tomatoes, or Crisp Asian Coleslaw*

**House Roasted Turkey Club** with Smoked Bacon, Avocado, Tomato, Lettuce and Swiss Cheese on Lightly Toasted Sourdough

\$13

**4 Hour Oven Roasted Pot Roast Sandwich** Caramelized Onion, Sautéed Wild Mushrooms, House Made Demi-Glace, Sharp Cheddar and Swiss Cheese, on Preservative Free Sourdough Bread

\$16

**Le Chateau Monte Cristo** with Black Forest Ham, Turkey and Swiss Cheese Dipped in Egg Batter and Served with Chef's Raspberry Chambord Jelly

\$16

**Pastrami and Swiss** Thin sliced pastrami, Thousand Island dressing, grilled onions, swiss cheese on marble rye

\$14

### Sandwiches

### Pasta Dishes

**Angel Hair with Jumbo Shrimp or Grilled Chicken** with a Choice of Pesto Cream Sauce or Fresh Tomato Provencal, topped with primavera vegetables

\$17

**Three Cheese Ravioli** Served in a Zesty Marinara Sauce and Topped with House Grated Parmesan and primavera vegetables

\$15

### Entrée Salads

# Ayres Signature Entrées

*With any Entree Favorite, add \$3.95 for a Mixed Green Salad, Caesar Salad or Soup du Jour*

## Caramelized Garlic Roasted Chicken

Breast Served with a Natural Herbed Au Jus, Market Vegetables, and Choice of Mashed Potatoes, Jasmine Rice or Steamed Baby Red Potatoes

**\$20**

**Grilled Salmon** with grilled baby vegetables, with mashed potatoes, roasted fingerlings or Jasmine rice and a lemon beurre blanc

**\$22**

**Fresh California Fish Tacos** Seared Ahi Tuna or Mahi Mahi Served in Corn Tortillas with Black Beans, Pico de Gallo Salsa and Avocado

**\$18**

**4 Hour Oven Roasted Pot Roast** Served with Market Fresh Vegetables and Choice of Mashed Potatoes, Jasmine Rice or Steamed Baby Red Potatoes

**\$21**

**Pan Seared Mahi Mahi** Served with Le Chateau's Ratatouille, roasted fingerlings, fresh herbs

**\$25**

## 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

**\$33**

**14 oz. Pork Porterhouse** with an apple-pear chutney, broccolini and choice of mashed potatoes or roasted fingerlings

**\$29**

## Le Chateau Classic New York Steak 10 oz.

– Angus Beef Strip Loin Steak Roasted Shallots, Fresh Vegetables, Mashed Potatoes or Baby Red Potatoes

**\$32**

**Fish and Chips** Dark Beer Battered Basa with Garlic Parmesan Fries

**\$16**

# Beverages

Classic Coke	\$2.99
Diet Coke	\$2.99
Sprite	\$2.99
Lemonade	\$2.99
Ice Tea	\$2.99
Orange Juice	Sm \$2.5 Lg \$4
Cranberry Juice	Sm \$2.5 Lg \$4
Perrier	\$3.5
Pellegrino	Sm \$3 Lg \$5
Fiji Water	\$3.5
Evian Water	\$2.75
Espresso	\$4
Cappuccino	\$4.5
Starbucks Latte	\$5
Red Bull	\$4

## Bottled Beers

Mamas Little Yella Pils	\$7
Detour Double IPA	\$7
Easy Beaver Session IPA	\$7
Firestone 805	\$7
Lava Lake Wit	\$7
Mana Wheat	\$7
Blood Orange Wit	\$8
Anchor Steam	\$7
Hop Nosh IPA	\$7
Ballast Point Sculpin	\$7
Downtown Brown	\$7
Humboldt Brown Ale	\$7
Modern Times Blazing World	\$8
Sam Adams	\$6
Blue Moon	\$6
Stella Artois	\$6
Heineken	\$6
Corona	\$6
Modelo Especial	\$6
Guinness	\$6
Coors Light	\$5
Bud Light	\$5
St Pauli (NA)	\$5
Sonoma Cider Pitchfork	\$7

## Draught Beers

Kolschella	\$8
Stone Delicious IPA	\$8
Baba Black Lager	\$8

