



Opening Ideas

YESTERDAY'S SOUP | 6

"PREPARED A DAY IN ADVANCE TO ENHANCE THE FLAVORS."

BAKED FRENCH ONION SOUP

WITH PESTO CROUTON, GRUYERE CHEESE | 6

SMALL TRADITIONAL CAESAR

WITH HERB CROUTONS | 6

AVOCADO FRIES

WITH SALSA AND RANCH DIP | 8

CRISPY CALAMARI

MARINARA SAUCE | 12

CHATEAU HOUSE SALAD (GF)

WITH YOUR CHOICE OF DRESSING | 5

SPLIT PLATE CHARGE OF \$5.00

THE (GF) REPRESENTS OUR COMMITMENT TO PROMOTE "MADE WITHOUT GLUTEN" PRODUCTS FOR OUR GUESTS.

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness"

SANDWICHES AND PIZZA

REUBEN SANDWICH

BEEF AND TURKEY PASTRAMI, THOUSAND ISLAND, SAUERKRAUT, MARBLE RYE, CRISP ONIONS KOSHER DILL | 12

8 oz. AMERICAN KOBE BURGER

CHOICE OF CHEDDAR, AMERICAN OR SWISS POTATO WEDGES | 14 *GF ON REQUEST*

MISO VEGGIE BURGER

WITH SUN DRIED TOMATO MAYONNAISE HOUSE MADE SWEET POTATO CHIPS | 12

CHATEAU CLUB SANDWICH

SLICED HAM, TURKEY, & ROAST BEEF, LETTUCE, TOMATO, BACON & SWISS CHEESE KETTLE POTATO CHIPS | 12

BACON & TOMATO GRILLED CHEESE

WHEAT BREAD, AGED CHEDDAR, SMOKED BACON GRUYERE, PARMESAN, MOZZARELLA CHEESE AND FRESH BASIL CUP OF YESTERDAY'S SOUP | 11

CRAB & LOBSTER BLT

3 oz. LOBSTER MEAT & CRAB MEAT VIENNA WHEAT BERRY FARMERS BREAD, LETTUCE, APPLE WOOD SMOKED BACON, SLICED TOMATOES & MAYO POTATO WEDGES | 18

GRILLED CHICKEN SANDWICH

5 oz. CHICKEN BREAST, HERB AVOCADO MAYO, SWISS CHEESE & BACON, FOCACCIA ROLL PARMESAN POTATO WEDGES | 12

PEPPERONI PIZZA | 12

MEAT LOVERS PIZZA

GROUND BEEF, CANADIAN HAM & PEPPERONI | 12

MARGHERITA PIZZA

ROMA TOMATOES, BASIL AND FRESH MOZZARELLA | 12

SALADS AND ENTREES

7 oz. FLAT IRON STEAK

MUSHROOM DEMI SAUCE, GRILLED ASPARAGUS, LOADED TWICE BAKED POTATO WITH GREEN ONIONS, BACON, CHEDDAR & SOUR CREAM | 16

PULLED CHICKEN QUESADILLA

HERB & GARLIC FLOUR TORTILLA, SHREDDED CHEDDAR & JACK, SAUTÉED ONIONS & PEPPERS, FRESH CILANTRO, FIRE ROASTED SALSA, SOUR CREAM, GUACAMOLE, | 12

SEARED ASIAGO CHICKEN WITH CAVATAPPI

5 oz. OF SEARED CHICKEN BREAST, CAVATAPPI PASTA, SPINACH & BACON CARBONARA CREAM SAUCE | 15

SALMON PICATTA

PAN SEARED ATLANTIC SALMON, RICE PILAF, BROCCOLINI & LEMON CAPER CREAM SAUCE | 16

QUICHE LORRAINE

BACON, GRUYERE CHEESE, & RED ONIONS MIXED GREEN SALAD, RASPBERRY VINAIGRETTE, TOMATO CONCASSE | 12

FISH & CHIPS

MALT VINEGAR, TARTAR SAUCE, HOUSE COLESLAW | 12

CHATEAU COBB (GF)

FIELD GREEN & CHOPPED ROMAINE LETTUCE WITH TURKEY, ROAST BEEF, GRUYERE, BACON, HARD BOILED EGG & TOMATO CHOICE OF DRESSING | 14

CLASSIC CAESAR SALAD

ROMAINE, HERB CROUTONS, SHAVED PARMESAN CREAMY CAESAR DRESSING | 8
ADD GRILLED CHICKEN | 12
ADD GRILLED PACIFIC SALMON | 14

BLUEBERRY BALSAMIC SALAD (GF)

FRESH BLUEBERRIES, FETA CHEESE, MIXED GREENS, CANDIED WALNUTS, DEVO BLUEBERRY BALSAMIC VINAIGRETTE | 12

VINO IDEAS BY THE GLASS

WHITES BY THE GLASS

CHARDONNAY, WATERBROOK, CA | \$9
CHARDONNAY, SILVER PALM, CA | \$10
SAUVIGNON BLANC, NOBILO, NEW ZEALAND | \$9
SAUVIGNON BLANC, CHATEAU STE. MICHELLE, CA | \$10
RIESLING, PACIFIC RIM, WA | \$8
PINOT GRIGIO, RUFFINO, ITALY | \$8
MOSCATO, INNOCENT BYSTANDER AUSTRALIA | \$9

WHITE ZINFANDEL, KENWOOD, CA | \$8

REDS BY THE GLASS

CABERNET, SEVEN FALLS, WA | \$9
CABERNET, LANDER JENKINS, CA | \$11
MERLOT, SEVEN FALLS, WA | \$9
MERLOT, CHATEAU STE. MICHELLE, CA | \$12
PINOT NOIR, CASTLE ROCK, CA | \$8
PINOT NOIR, INNOCENT BYSTANDER, AUSTRALIA | \$12
MALBEC, SEPTIMA, ARGENTINA | \$9
BLEND, DREAMING TREE, CA | \$10

DRAFT BEERS

FIRE ROCK PALE ALE KONA | \$5.95

STELLA ARTOIS BELGIUM | \$5.95

MILLER LITE PILSNER | \$4.75