

Le Chateau

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



A P P E T I Z E R S

Steamed Artichoke with Tarragon Aioli

Brie, Grilled Chicken and Mango Quesadilla

Small Caesar Salad

Small House Salad

Vegetable Spring Rolls with Pork and Shrimp Siu Mai Platter

Chilled Jumbo Shrimp Cocktail

French Onion Soup

Soup du Jour

Pan-Fried Crab Cakes with Both a Pesto Cream and Red Pepper Sauce

S A N D W I C H E S

Served with pickle and choice of one of the following:

Natural Cut French Fries, Fruit or Asian Coleslaw

Certified Angus Beef Burger Charbroiled with Sea Salt & Black Pepper
Your Choice of Cheese on a Sesame Bun

Ground Turkey Burger with Avocado on a Whole Wheat Bun

Grilled Rosemary Garlic Chicken with Caramelized Onions, Swiss Cheese,
Tomatoes and Basil Aioli

Fresh Ahi Melt with Gilled Onions and Swiss Cheese on Rye

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

Drumbeat Sandwich: Roast Beef with Ortega Chilies and
Jack Cheese on Grilled Sourdough

Beefsteak Tomato and Eggplant Torte: Layers of Ripe, Thick Beefsteak Tomatoes
and Sautéed Eggplant with Goat Cheese. Served Alongside a Baby Spinach Salad
with Kalamata Olives, Sundried Tomatoes and Tossed with Balsamic Reduction

P A S T A S

Angelhair Pasta with Jumbo Shrimp, Fresh Basil, White Wine and Lemon
in a Fresh Tomato Sauce

Linguine with Grilled Chicken, Kalamata Olives, Shiitake Mushrooms,
Feta Cheese, Sundried Tomatoes in a Spicy Light Chicken Broth

Fettuccine Primavera Loaded with Fresh Vegetables in a Garlic Cream Sauce
Add Chicken or Seafood at an additional charge

S A L A D S

Asian Grilled Chicken Salad with Snow Peas and Shredded Napa Cabbage,
Tossed in a Sesame Ginger Dressing

Classic Cobb Salad with Smoked Turkey, Egg, Avocado, Tomatoes, Bacon and
Bleu Cheese Crumbles, Tossed with Ranch Dressing

Crispy Thai Salad with Sautéed Shrimp in a Sweet Chili Garlic Peanut Dressing

Caesar Salad Topped with Seared Ahi or Grilled Chicken with Herbs

Seared Ahi Tuna with Asparagus, Fresh Mozzarella, Hearts of Palm,
Roasted Red Peppers, Mixed Greens all tossed with Balsamic Vinaigrette

Lemon Chicken over Crunchy Romaine Hearts. Tossed with a slightly
Sweet and Tangy Lemongrass Sauce

C H E F ' S C L A S S I C S

New York Steak with Three Peppercorn Crust and Brandy Cream Sauce with
Mashed Potatoes

Grilled Salmon with a Shallot Balsamic Reduction over Spinach and Mashed Potatoes

Alaskan Halibut Coated in Crushed Pistachios and napped with a Fresh Citrus
Beurre Blanc and Rice Pilaf

San Felipe Style Fish Tacos Served with Fresh Avocado, Salsa and Shredded
Cabbage and Black Beans

Petite Fillet of Beef and Shrimp Scampi Served with Red New Potatoes

Marinated Rack of Lamb with a Port Glaze and New Red Potatoes

Broiled Breast of Chicken Served with Potato Gnocchi in a Tomato Cream Sauce

Calamari Steak Sautéed with White Wine, Lemon, Butter and Capers with Rice Pilaf

One Pound Alaskan King Crab Legs with Drawn Butter and Rice Pilaf

