

MÉLANGE

LUNCH

SERVED FROM 11:00 AM – 3:00 PM

- Caprese Salad** \$11
Heirloom tomato, mozzarella, balsamic, extra virgin olive oil and basil pesto
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Heirloom tomato, mozzarella, balsamic, extra virgin olive oil and basil pesto
- Ahi Poki** \$13
Diced ahi with cucumber, mango, and avocado, lightly dressed in sesame soy glaze
- Mélange Cobb Salad** \$13
Chopped iceberg, lettuce, Applewood-smoked bacon, turkey, avocado, blue cheese crumbles, diced tomatoes, boiled egg, house made blue cheese dressing
- Caesar Salad with Jumbo Shrimp** \$16
Fresh romaine, anchovies, grilled U-10 shrimp, house made dressing
- Norwegian Salad** \$15
Grilled wild salmon over mixed greens, red onions, baby tomatoes, and mango salsa, finished with a lemon lime vinaigrette
- Organic Chicken Spring Salad** \$15
Grilled paillard of Mary's organic chicken over spring mix, fresh berries, feta cheese, almonds, raspberry vinaigrette and balsamic glaze
- Swordfish Tacos** \$14
Three fish tacos wrapped in blue corn tortillas, fresh cabbage, drizzled with chipotle aioli sauce served with sliced avocado and tartar sauce
- Custom Flatbread Pizza** \$15
Your choice of 3 toppings, then \$1 per additional topping
- Classic Chateau "BLT"** \$12
Applewood-smoked bacon, artisan mixed greens, beefsteak tomatoes, mayonnaise, and sourdough bread
- Smoked Salmon Sandwich** \$15
Fresh smoked salmon on sourdough bread, sliced beefsteak tomatoes, lettuce, and caper dill sauce. Served with waffle fries
- Mélange Turkey Club Sandwich** \$14
Fresh roasted turkey, Applewood bacon, beefsteak tomatoes, mixed lettuces, sourdough toast served with waffle fries
- Cajun Ahi Tuna Sandwich** \$16
Seared ahi tuna, beefsteak tomato, artisan mixed greens, and sautéed pickled onions, house made tartar sauce, garlic aioli sauce, served with waffle fries
- Wagyu House Burger** \$18
Muenster cheese, mushrooms, grilled onions, lettuce, beefsteak tomato, served with parmesan and truffle oil waffle fries
- Steak Sandwich** \$16
Prime New York steak, sautéed onions, pesto aioli sauce, served open faced with waffle fries

DESSERTS

- Chocolate Lava Cake 10**
Chocolate ganache center, served with seasonal mixed berries & Häagen-Dazs ice cream
- Local Date Bread Pudding 10**
Coachella Valley Medjool dates, vanilla whiskey sauce
- Homemade Apple Cobbler 10**
Served with Häagen-Dazs vanilla ice cream
- New York Cheesecake 9**
Served with raspberry coulis, seasonal mixed berries

Executive Chef, Nestor Ruiz

20% Gratuity added to final bill on parties of 5 or more

**Please let your server know if you have any food allergies.
Not all ingredients are listed in the menu.**

*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially in certain medical conditions. If you have a food allergy, please speak to an owner, manager, chef or your server.



@thechateaulq