

MÉLANGE

Enjoy a three course dinner (\$39),
not including beverages, tax, and gratuity

STARTERS

Smoked Salmon

Red onion, capers, egg, dill crème fraiche, crostini

Caesar Salad

Fresh romaine hearts, anchovies, cheese crisp, with classic caesar dressing

Spring Salad

Fresh seasonal berries, feta cheese, almonds, raspberry vinaigrette

Caprese Salad

Heirloom tomato, mozzarella, balsamic, extra virgin olive oil, basil pesto

ENTREES

Portobello Stack

Grilled portobello mushrooms, asparagus, zucchini, and squash, drizzled with aged balsamic and topped with microgreens

Tasmanian Ocean Trout

Finished with citrus beurre blanc and mango salsa, served over wild mushroom risotto and baby vegetables

Certified Organic "Mary's" Chicken Piccata

White wine, lemon, butter, capers, baby vegetables and garlic mashed potatoes

Jumbo Sea Scallops & Prawns

Served on a bed of garlic risotto with steamed asparagus

Braised Short Ribs

Slow cooked on a bed of mashed potatoes with baby vegetables

Prime "Newport" Flat Iron

8 ounces of certified prime beef with sautéed spinach and, garlic mashed potatoes

UPGRADE YOUR ENTRÉE FOR AN ADDITIONAL \$10

"Newport" Pork Chop

16 ounces of tender "Newport" farm raised pork, served with fresh sweet corn red and green peppers, country mashed potatoes and a fresh apple brandy demi-glace sauce

New York Steak

14 ounces of prime new york steak topped with au poivre green peppercorn sauce served with farm fresh baby vegetables and whipped mashed potatoes

Rack of Lamb

Tender rack of lamb, rubbed with our special dijon mustard, honey mint and glaze. Served with roasted fresh rosemary, purple potatoes, and sautéed spinach red peppers and roasted garlic

Duck Two Ways

Roasted duck and seared duck breast cooked to your desired temperature, served over celery root purée and roasted brussels sprouts

DESSERTS

Tiramisu

Served with seasonal mixed berries

Chocolate Cake

Served with seasonal mixed berries

Sorbet Trio

Mango, raspberry, blood orange

Cheesecake

Served with seasonal mixed berries

Executive Chef, Nestor Ruiz

**20% Gratuity will be applied
for 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