

All guests will be welcomed with sea salt sourdough.

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

BABY ROMAINE CAESAR
Grana Padano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

SHRIMP SCAMPI

wild Mexican jumbo shrimp, pappardelle, garlic oil, white wine butter sauce

“MARY’S” ORGANIC CHICKEN

with herbed couscous

FARMED NEW ZEALAND KING SALMON

pan roasted with a seasonal preparation

PRIME SIRLOIN CAP STEAK 10 oz.

with chimichurri, tomato and arugula

Sides

CHOOSE TWO

GARLIC MASHED POTATOES

GRILLED CAULIFLOWER

GRILLED ASPARAGUS

MAC & CHEESE

Coffee, tea and soft drinks are included - all other beverages billed on consumption.

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FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS msc certified +\$5
pan roasted with a seasonal preparation

FILET MIGNON “DOUBLE R RANCH” 8 oz. +\$5
with chimichurri

Desserts

CHOOSE ONE

CHOCOLATE CAKE

NEW YORK STYLE CHEESECAKE

PISTACHIO CRÈME BRÛLÉE

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MEAT

ON OCEAN

\$95

CHATEAU
LUNCH

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Appetizers

CHOOSE TWO

JUMBO LUMP CRAB CAKE
tartar sauce

MEATBALLS
Tomato sauce, melted cheese, garlic bread

WILD MEXICAN JUMBO SHRIMP
chilled, with cocktail sauce

OYSTER SAMPLER (3)
freshly shucked, with horseradish and mignonette

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