

Le Chateau

GARDEN BISTRO DINNER

Appetizers

Le Chateau Seafood Bisque with Crab, Shrimp, Rice, Cream and a Touch of Sherry
\$10

Classic Jumbo Shrimp Cocktail Served with Lemon Avocado and our House Cocktail Sauce
\$13

Le Chateau Southern Californian Crab Cakes with a salad of arugula, frisee, and radish topped with a mango-papaya salsa
\$16

Spring Pea Risotto with fresh English peas, asparagus, lemon and ricotta
\$13

Small Caesar Salad, House Salad or Soup of the Day
\$6

French Onion Soup Prepared with Sweet Caramelized Onions and Melted Fontina Cheese
\$7

Seared Ahi Tuna Japanese pepper crusted Ahi with Napa cabbage close slaw, spicy peanut dressing, toasted peanuts, cucumbers, radish sprouts and yuzu-wasabi aioli
\$15

Baby Iceberg Wedge with crumbled bacon, red onion, tomato, blue cheese crumbles and blue cheese dressing
\$14

Asian Grilled Chicken Salad with Snow Peas and Napa Cabbage, Mandarin Oranges, Sprouts and Crisp Wontons Tossed in a Sesame Ginger Dressing
\$17

Chef's Classic Cobb Salad with Fresh House Roasted Turkey, hardboiled egg, tomato, avocado, bacon and bleu cheese crumbles and choice of dressing
\$16

Jumbo Shrimp Thai Salad with Crispy Wontons, Sprouts, Cabbage and Cilantro in a Peanut Dressing
\$18

Caesar Salad Topped with Grilled Chicken
Sub Grilled Salmon or Grilled Shrimp – add \$3.25
\$15

Seared Ahi Tuna with Asparagus, Fresh Mozzarella, Hearts of Palm, Roasted Red Peppers and Mixed Greens all Tossed with a Balsamic Vinaigrette
\$18

Chicken Chipotle Salad with Feta Cheese, Avocado, Lima Beans, Tortilla Chips and Tomatoes, Tossed in a Slightly Spicy Chipotle Vinaigrette
\$16

Grilled Salmon Bountiful Salad – Grilled or Poached Salmon with Butterleaf, Dried Cranberries & Cherries, Red Flame Grapes, Candied Walnuts, Sonoma Goat Cheese and a Poppy Berry Vinaigrette
\$19

Roasted Beet and Grilled Chicken Salad – baby mixed greens, goat cheese, cranberry and pistachio pesto, citrus segments, with a balsamic vinaigrette
\$16

Grilled Steak Salad– 5oz Grilled New York, with Chopped Spinach, Julienne Granny Smith Apples, Boiled Eggs, Smoked Bacon, Shave Red Onion, Diced Tomato, Tossed with Balsamic Vinaigrette
\$18

Entrée Salads

Build Your Burger

Served with choice of: French Fries, Truffle Fries, Fresh Fruit, Balsamic Tomatoes, or Crisp Asian Coleslaw

Certified ½ LBS Angus Beef Burger – Charbroiled with Kosher Salt, Black Pepper and Your Choice of Traditional Cheese, Lettuce, Tomato, Red Onion, Pickle Wedge on a Toasted Sesame Seed Bun
\$12

****Substitute Grilled Chicken Breast for an additional \$1.00**

Add any of These Additional Topping for \$1.00 ea.: *Sautéed Mushroom Medley, Grilled Onion, Napa Goat Cheese, Fresh Guacamole, Roasted Jalapeño, Blue Cheese, Avocado, Crispy Bacon, BBQ Sauce or One Hard Fried Egg*

Served with choice of: French Fries, Truffle Fries, Fresh Fruit, Balsamic Tomatoes, or Crisp Asian Coleslaw

House Roasted Turkey Club with Smoked Bacon, Avocado, Tomato, Lettuce and Swiss Cheese on Lightly Toasted Sourdough
\$13

4 Hour Oven Roasted Pot Roast Sandwich Caramelized Onion, Sautéed Wild Mushrooms, House Made Demi-Glace, Sharp Cheddar and Swiss Cheese, on Preservative Free Sourdough Bread
\$16

Le Chateau Monte Cristo with Black Forest Ham, Turkey and Swiss Cheese Dipped in Egg Batter and Served with Chef's Raspberry Chambord Jelly
\$16

Pastrami and Swiss Thin sliced pastrami, Thousand Island dressing, grilled onions, swiss cheese on marble rye
\$14

French Dip Sandwich sliced prime rib with house made au jus, horseradish cream on a toasted hoagie roll
\$15

Angel Hair with Jumbo Shrimp or Grilled Chicken with a Choice of Pesto Cream Sauce or Fresh Tomato Provencal, topped with primavera vegetables
\$17

Three Cheese Ravioli Served in a zesty marinara sauce and topped with house grated Parmesan and primavera vegetables
\$15

Sandwiches

Pasta Dishes

Ayres Signature Entrées

With any Entree Favorite, add \$3.95 for a Mixed Green Salad, Caesar Salad or Soup du Jour

Caramelized Garlic Roasted Chicken

Breast Served with a Natural Herbed Au Jus, Market Vegetables, and Choice of Mashed Potatoes, Jasmine Rice or Steamed Baby Red Potatoes
\$22

Grilled Salmon with grilled baby vegetables, choice of mashed potatoes, roasted fingerlings or Jasmine rice and a lemon beurre blanc
\$25

Fresh California Fish Tacos Seared Ahi Tuna or Corvina Served in Corn Tortillas with Black Beans, Pico de Gallo Salsa and Avocado
\$19

4 Hour Oven Roasted Pot Roast Served with Market Fresh Vegetables and Choice of Mashed Potatoes, Jasmine Rice or Steamed Baby Red Potatoes
\$22

Pan Seared Corvina Sea Bass Served with Le Chateau's Ratatouille, roasted fingerlings, fresh herbs
\$26

Filet Mignon with Three Jumbo Shrimp Served with a Wild Mushroom Madeira Demi, Vegetables and Choice of Mashed Potatoes, Jasmine Rice, or Steamed Baby Red Potatoes
\$35

Pan Seared Loup de Mer Mediterranean Sea Bass with a salad of tomato, olives, fresh herbs and a lemon beurre blanc, your choice of jasmine rice, vegetables or fingerling potatoes
\$25

Le Chateau Classic New York Steak 10 oz. Angus Beef Strip Loin Steak Roasted Shallots, Fresh Vegetables, Mashed Potatoes or Baby Red Potatoes
\$33

Fried Green Tomatoes (v)(gf) Cornmeal crusted green tomatoes with red quinoa, grilled asparagus and a red pepper coulis
\$19

Fish and Chips Dark Beer Battered Basa with Garlic Parmesan Fries
\$17

Beverages

Classic Coke	\$2.99
Diet Coke	\$2.99
Sprite	\$2.99
Lemonade	\$2.99
Ice Tea	\$2.99
Orange Juice	Sm \$2.5 Lg \$4
Cranberry Juice	Sm \$2.5 Lg \$4
Perrier	\$3.5
Pellegrino	Sm \$3 Lg \$5
Fiji Water	\$3.5
Evian Water	\$2.75
Espresso	\$4
Cappuccino	\$4.5
Starbucks Latte	\$5
Red Bull	\$4

Bottled Beers

Mammoth Double Nut	\$7
Detour Double IPA	\$7
Boo Koo IPA	\$7
Surf City Tropical Pale Ale	\$7
Coconut Porter	\$7
Firestone 805	\$7
Citrusy Wit	\$7
Mana Wheat	\$7
Blood Orange Wit	\$8
Scrimshaw Pilsner	\$7
Anchor Steam	\$7
Hop Nosh IPA	\$7
Ballast Point Sculpin	\$7
Kilt Lifter Red Ale	\$7
Wolf Pup Session IPA	\$7
Modern Times Blazing World	\$8
Sam Adams	\$6
Blue Moon	\$6
Stella Artois	\$6
Heineken	\$6
Corona	\$6
Modelo Especial	\$6
Guinness	\$6
Coors Light	\$6
Bud Light	\$6
St Pauli (NA)	\$6
Ace Apple Cider	\$7

Draught Beers

310 Blonde	\$8
Stone Delicious IPA	\$8
NOM NOM Mango Wheat	\$8