

Le Chateau

GARDEN BISTRO LUNCH

Appetizers

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

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

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

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

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

Greek Flat Bread Pizza with Pesto Vine Ripe Tomato, Kalamata Olive, Mozzarella, Feta Cheese with Arugula and Balsamic
\$13

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

Rock Shrimp Cocktail Prepared South of the Boarder Style with Fresh Avocado, Cucumber, Red Onion, in a Semi Spicy Tomato Sauce
\$14

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
\$17

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 Scottish Salmon with Butterleaf, Dried Cranberries & Cherries, Red Flame Grapes, Candied Walnuts, Sonoma Goat Cheese and a Poppy Berry Vinaigrette
\$19

Roasted Garden 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

Specials

Half Sandwich and Cup of Soup Du Jour: Turkey Swiss, BLTA, or Chicken Salad
\$10

Soup and Half Salad Choice of French Onion or Soup Du Jour and Choice of ½ Asian, Thai, Caesar, Chipotle, Arugula, or Mixed Green Salad (Excludes Protein)
\$10

Served with choice of: French Fries, Truffle Fries, Fresh Fruit, Balsamic Tomatoes, or Crisp Asian Coleslaw (Excludes Soup & Half Sandwich and Soup and Salad)

Seared Ahi Sandwich with Radish Sprouts, Swiss Cheese and a Spicy Sambal Mayonnaise
\$15

Le Chateau Monte Cristo with Black Forest Ham, Turkey and Swiss Cheese Dipped in Egg Batter and Served with Chef's Raspberry Chambord Jelly
\$14

Fresh Chicken Salad Mixed with Celery, Bell Pepper, Cranberries, and Apples, with Ripe Tomato, Green Leaf Lettuce on your Choice of Bread
\$11

House Roasted Turkey Club with Smoked Bacon, Avocado, Tomato, Lettuce and Swiss Cheese on Lightly Toasted Sourdough
\$12

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
\$15

Blackened Chicken Ciabatta Roasted Red Peppers, Onions and tomatoes, Pepper Jack, Avocado, and Whole Grain Mustard Aioli
\$14

Fresh Albacore Tuna Mixed with Mayonnaise, Celery, Bell Pepper, Fresh Tomato, Green Leaf Lettuce and your choice of bread
\$12

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

Roasted Turkey Breast Panini Fresh Sliced Turkey Breast, Smoked Bacon, Spinach, Tomato, Red Onion and Provolone Cheese with a Chipotle Spread on a Herb Ciabatta Bun
\$13

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

Entrée Salads

Signature Sandwiches

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 **\$11**

****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

Pasta Dishes

Angel Hair with Jumbo Shrimp or Grilled Chicken with a Choice of Pesto Cream Sauce or Fresh Tomato Provencal, topped with primavera vegetables
Full \$17 Small Plate \$14

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

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
Pellegrino	Sm \$3 Lg \$5
Fiji Water	\$3.5
Evian Water	\$2.75
Espresso	\$4
Cappuccino	\$4.5
Starbucks Latte	\$5
Red Bull	\$4

Draught Beers

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

Ayres Signature Entrées

With any Entree Favorite, add \$3.95 for a Mixed Green Salad, Petite 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 or roasted fingerlings 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 Loup De Mer Mediterranean sea bass with a salad of tomato, olives and herbs and a lemon beurre blanc, your choice of jasmine rice, vegetables or fingerling potatoes
\$25

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

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

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

Bottled Beers

Mammoth Double Nut	\$7
Detour Double IPA	\$7
.394 Pale Ale	\$7
Surf City Tropical Pale Ale	\$7
Boo Koo IPA	\$7
Coconut Porter	\$7
Firestone 805	\$7
Citrusy Wit	\$7
Mana Wheat	\$7
Scrimshaw Pilsner	\$7
Blood Orange Wit	\$8
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	\$5
Bud Light	\$5
St Pauli (NA)	\$5
Ace Apple Cider	\$7