

the
CHÂTEAU
— ANNA MARIA —

Let's be extra
add on

**CHARCUTERIE & CHEESE
BOARD**

imported & domestic
meats and cheeses, garlic crostini,
appropriate accoutrements

Small 25 / Large 45

SEAFOOD TOWER *

beer spiced poached 1/2 maine
lobster, snow crab clusters,
jumbo shrimp, sesame seed
encrusted seared ahi tuna,
oysters of the day

Small MP / Large MP*

**OYSTERS ON THE HALF
SHELL***

half dozen 18/ dozen 36

all

Sides

roasted garlic mashed potatoes 9
sautéed baby spinach 7
chef's vegetable 9
poached lobster tail MP
snow crab clusters *
1/2 lb 23 / 1 lb 44



Valentines Day

Prix Fixe Menu

\$110pp

gluten sensitive options 

Welcome

**CHAMPAGNE TOAST
&
CHEF'S AMUSE-BOUCHE**

Course One
choose one
soup, salad or appetizer

***LOBSTER BISQUE**
garlic crostini

NEW ZEALAND LAMB LOLLIPOPS

hoisin glaze, sriracha, chilled soba noodles

THREE CHEESE ARANCINI

creamy three-cheese risotto, breaded and fried until crisp,
served over house-made fresh plum tomato sauce

***CLASSIC CAESAR**

crisp romaine leaves, shaved parmesan, croutons, caesar dressing

Course Two
choose one

***CHATEAUBRIAND** 

sliced certified black angus, center cut, filet of beef,
roasted garlic mashed potatoes, chef's veg,
red wine demi glaze finished in lobster butter

add: 4oz butter poached lobster tail +10

MALBEC BRAISED SHORT RIBS 

roasted garlic mashed potatoes, grilled carrots

TRUFFLED WILD MUSHROOM RAVIOLI

farmer's market mushrooms, baby spinach,
roasted garlic-white wine beurre blanc, aged parmesan

***chef recommendation - add: grilled chicken**

SHRIMP & SCALLOPS À LA MAISON 

pan seared shrimp and scallops, goat cheese risotto,
sautéed baby spinach, lemon beurre blanc

***COASTAL HALIBUT**

pan seared halibut, yellow rice, roasted tomatoes
ginger/orange beurre blanc, chef's veg

***CHICKEN FRANCÉSE**

chicken breast, aged parmesan basil egg-crust, roasted fingerling
potatoes, house vegetable

Course Three
choose one

CARROT CAKE
FRESH STRAWBERRY CHEESECAKE
FLOURLESS CHOCOLATE TORTE 
LEMONCELLO CAKE

*

Warning- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food
borne illness, especially if you have a medical condition

20% gratuity will be added to the bill for parties of 6 or more guests. / NO SPLITTING ON HOLIDAYS