

Dinner Menu  
15 Allens Way ~ Bolton Landing  
518.644.7094

the  
CHâteau  
— ON THE LAKE —

Bolton Landing, NY



Entrées

Fruits de Mer

Oysters on the Half Shell 18  
by the half dozen

Shrimp Cocktail 19

Snow Crab Clusters  
1/2 pound 23 1 pound 44

Sesame Ahi Tuna 21

Hors D'oeuvres

Charcuterie & Cheese Board  
Small 24 Large 39  
imported & domestic meats and cheeses, garlic  
crostini, appropriate accoutrements

Graham Cracker Calamari 18  
baby arugula, subtle anchovy-lemon aioli,  
sriracha

Prince Edward Island Mussels 22  
sautéed shallots and garlic, white wine cream  
sauce, fresh herbs  
Add: Frites 9

Grilled Oysters 20  
african spice rub, garlic butter  
by the half dozen

New Zealand Lamb Lollipops 22  
hoisin glaze, sriracha, chilled soba noodles,  
cashew butter

Yellowfin Tuna Tartare 22  
fresh avocado, pickled ginger aioli,  
sweet chili sauce, fried wontons

Escargot Vol-au-Vent 18  
caramelized shallot and garlic, white wine  
cream sauce, puff pastry

Grilled Little Neck Clams 20  
crispy pancetta, grilled corn, roasted red  
peppers, scallion cream sauce

Chef's Cut MP  
chef's choice of beef, South African spice rub, truffle  
mashed potatoes, chef's vegetables, demi glacé

Grilled Chateaubriand MP  
certified black angus center-cut filet of beef, stilton blue  
cheese potatoes au gratin, port wine demi reduction,  
roasted carrot puree

Add: Mushrooms - 10, Blue Cheese Crust - 12  
Shrimp 15, Ahi Tuna 17, Lobster Tail MP

Duck Fettuccini 48  
duck confit, chef's mushrooms, fettuccini pasta,  
red wine reduction, shaved parmesan

Chefs Ravioli 38  
fresh veggies, garlic-white wine beurre blanc,  
aged parmesan

Chilean Seabass 65  
pesto yogurt, black wild rice, grilled zucchini,  
red and yellow pepper coulis

Chicken Francese 39  
boneless chicken breast, aged parmesan basil egg-  
crust, roasted fingerling potatoes, chef's vegetables,  
lemon beurre blanc sauce

Braised Short Ribs 41  
slow braised beef short ribs, creamy herb farro,  
tri-colored carrots

Pan Seared Red Snapper 49  
lemon beurre blanc, dressed arugula salad,  
cherry tomatoes, saffron risotto  
Add: Lobster Meat 22

Filet Venison 47  
cocoa espresso rub, tri-colored carrots,  
roasted fingerling potatoes, demi glacé

Chicken Cordon Bleu 39  
chicken breast, ham, swiss cheese, panko breadcrumbs  
with mashed potatoes, mixed greens

Accompaniments

truffle mashed potatoes 9 \* truffle parmesan fries 14 \* sautéed baby spinach 7  
chef's vegetable 9 \* Maine lobster tail MP \* snow crab clusters 1/2 lb 23 / 1 lb 44 \* lobster risotto 30

Family Owned and  
Operated

Did you know?

- We have 3 king luxury rental rooms upstairs
- Our TV show on the food network; Summer Rush
- Season 2 on YouTube; Foy Rush!

Come visit us at our  
Anna Maria, FL location!

Service de Caviar

sustainably harvested by  
Black River Farms  
served with blinis, creme fraîche, egg,  
shallots, chives

Royale Oscietra - MP 1 oz.

suggested champagne pairing  
Laurent Perrier, "Pol Roger" - 90

Soupes et Salades

French Onion Soup au Gratin 13 / 15  
slowly simmered caramelized onions, beef  
broth, crostini, gruyere and parmesan cheese

Chef's Soup du Jour 12 / 14  
ask your server for today's selection

Arugula Roasted Beet Salad 16  
baby arugula, herb goat cheese, walnuts, white  
balsamic lime vinaigrette

Burrata & Prosciutto 19  
fresh fruits, mixed greens, evoo,  
aged balsamic

\*Chateau Caesar Salad 16  
baby romaine, crostini, roasted garlic anchovy aioli,  
bacon lardons  
Add: Steak +25, Chicken +15, Shrimp +15, Ahi Tuna +18