

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**

*all*

*Sides*

**roasted garlic mashed potatoes 9**

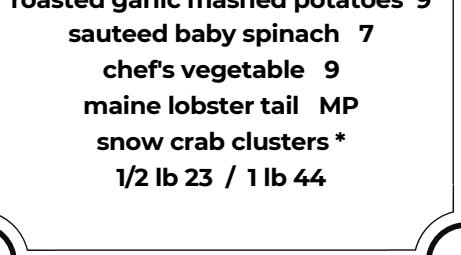
**sautéed baby spinach 7**

**chef's vegetable 9**

**maine lobster tail MP**

**snow crab clusters \***

**1/2 lb 23 / 1 lb 44**



New Year Holiday  
 Prix Fixe Menu  
 \$99pp / \$40 kids under 12

gluten sensitive options 

*Course One* choose one  
 soup, salad or appetizer

**MAINE LOBSTER BISQUE \***

garlic crostini

**TUNA TARTARE \***

fresh avocado, pickled ginger aioli,  
 sweet chili sauce, fried wontons

**CAESAR SALAD**

romaine, shaved parmesan, house made croutons, caesar dressing

**BEEF CARPACIO SALAD \***



roast heirloom cherry tomato, fried caper, saffron aioli, truffle oil, shaved parmesan

*Course Two* choose one

**BEEF WELLINGTON \***

certified black angus beef, mushroom duxelles, parma ham, roasted  
 garlic mashed potatoes, haricot verts, red wine peppercorn sauce

**ADD: LOBSTER TAIL (6 OZ.) +\$30**

**HERB ENCRUSTED PRIME RIB \***



certified black angus beef, african spiced rub, roasted garlic  
 mashed potatoes, chef's vegetable, malbec au jus

**ADD: LOBSTER TAIL (6 OZ.) +\$30**

**CHICKEN FRANCÉSE \***

boneless chicken breast, aged parmesan basil egg-crust,  
 roasted fingerling potatoes, chef's vegetable

**TRUFFLED WILD MUSHROOM RAVIOLI**

farmer's market mushrooms, baby spinach,  
 roasted garlic-white wine beurre blanc, aged parmesan  
 \*chef recommends- add: grilled chicken +\$12

**BLOOD ORANGE SALMON \***

pan seared ora king salmon, goat cheese polenta,  
 blood orange beurre blanc, brussels sprouts, crispy parsnip garnish

**ADD 6OZ. LOBSTER TAIL TO ANY ENTREE +\$30**

*Course Three* choose one

**LIMONCELLO MASCARPONE**

**CARROT CAKE**

**FLOURLESS CHOCOLATE FUDGE TORTE**

**TIRAMISU**

\* 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. / Splitting not permitted on pre-fixe menus