


the
CHâteau
— ANNA MARIA —



Let's be extra
add on



Holiday Prix Fixe
Brunch Menu

gluten sensitive options 

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*



Sides

- bacon 7
- pancake (short stack) 10
- easter ham 7
- mashed potatoes 9
- chef's vegetable 9
- maine lobster tail MP
- snow crab clusters *
- 1/2 lb 23 / 1 lb 44



Course One

choose one
soup, salad or appetizer

SOUP DU JOUR
garlic crostini

SPRING SALAD 

mixed greens, fresh strawberries, goat cheese, sliced almonds, white balsamic dressing

MINI BAKED BRIE & BERRIES
baked brie cheese, mixed berry jam, crostini

BAKED CINNAMON ROLL
gooey goodness

CLASSIC DEVILED EGGS 
mayonnaise, mustard, paprika, chives

MIXED BERRIES 
whipped cream

Course Two

choose one

PRIME RIB 

certified black angus beef, african spiced rub, roasted garlic mashed potatoes, chef's veg, malbec au jus
ADD: 4 OZ. LOBSTER TAIL +\$22

EASTER HAM 

maple brown sugar rubbed ham, dutch potatoes, chef's veg, deviled egg

LOBSTER MAC & CHEESE

creamy, cheesy pasta, breadcrumbs, lobster meat

SALMON CITRUS BEURRE BLANC 

6 oz salmon filet, saffron risotto, lemon beurre blanc, chef's veg

QUICHE LORRAINE

bacon, shallots, gruyere cheese, pie crust, mixed green salad

FRENCH TOAST CASSEROLE

creamy custard-soaked brioche bread, cinnamon, crunchy pecans

Course Three

choose one

CARROT CAKE

CHOCOLATE TORTE 

LIMONCELLO MASCARPONE 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 8 or more guests. / \$18 split entree fee