


the
CHâteau
— ANNA MARIA —



Holiday Prix Fixe
Dinner Menu
gluten sensitive options 

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*

Sides

mashed potatoes 9
sauteed baby spinach 7
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

SHRIMP COCKTAIL * 

three jumbo shrimp, spicy cocktail sauce
additional shrimp \$4 ea

SPRING SALAD 

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

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

TRUFFLED WILD MUSHROOM RAVIOLI

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

*chef recommends- add: chicken +\$12, shrimp +\$17, lobster meat +\$20

SALMON CITRUS BEURRE BLANC 

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

BEEF WELLINGTON

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

EASTER HAM 

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

CHICKEN FRANCESE

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

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