

the
CHâteau
— ANNA MARIA —

Let's be extra
add on



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*

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Sides

bacon 7

mashed potatoes 9

chef's vegetable 9

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

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

SHRIMP COCKTAIL
classic goodness with cocktail sauce

CLASSIC DEVILED EGGS 
mayonnaise, mustard, paprika, chives

MIXED BERRIES 
whipped cream


Course Two

choose one

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

LOBSTER FRITTATA 
lobster meat, scallion, potato, hollandaise, bell peppers

BAKED FRENCH TOAST
creamy custard-soaked brioche bread, cinnamon, crunchy pecans

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

ROASTED TURKEY 
roasted garlic mashed potatoes, chef's vegetable

LOBSTER MAC & CHEESE
creamy, cheesy pasta, breadcrumbs, lobster meat

TRUFFLED WILD MUSHROOM RAVIOLI
farmers market mushrooms, baby spinach, roasted garlic-white wine beurre blanc, aged parmesan cheese, white truffle
add protein: grilled chicken

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 6 or more guests.