APPETIZERS

Mozzarella and Bruschetta
Vine ripe tomatoes, Basil, Balsamic vinegar, and Parmesan cheese. 7

Blue Crab Cakes
Two house made Crab Cakes lightly coated with Panko Breadcrumbs, fried until golden brown, with Remoulade Sauce and Citrus Aioli 8

Seared Scallops with Mango Relish
Fresh Diver Scallops with Mango Infused Relish and Orange Peanut Sauce 8

SOUPS AND SALADS

Soupe du Jour
Ask your server for our Chef’s daily soup selections
cup - 2 / bowl - 4

French Onion Soup
cup - 3 / bowl - 5

Chateau
A variety of greens with seasonal vegetables and homemade croutons, served with choice of dressing 5
w/ Chicken Add 5, Petit Filet Add 8

Caesar
Tender Hearts of Romaine tossed with homemade croutons, Shaved Parmesan Cheese and Caesar dressing 6
w/ Chicken 5, Petit Filet 8

CHEF’S KITCHEN FAVORITES

The Delmonico
Grilled 12-ounce Hand Cut Ribeye Steak served with Red Skin Mashed Potatoes and Sauteed Asparagus, garnished with Tobacco Fried Onions 18

Filet Mignon
8 ounce Beef Tenderloin topped with Maitre d’Hotel Butter, served with Red Skin Mashed Potatoes and Sauteed Asparagus 21

Buttermilk Battered Chicken
Boneless Chicken Breast dipped in Buttermilk and seasoned Flour, cooked to golden brown, served with smashed New Potatoes seasonal fresh vegetables and our own creation Pink Peppercorn Country Gravy 12

Crab Stuffed Shrimp
Beurre Blanc, Rice and Seasonal Vegetables 16

Proscutto Wrapped Duck
Suffed with duxelle mushrooms, red wine cherry sauce, parmesan riotto, Seasonal Vegetable 16

Mediterranean Chicken
Artichoke, sundried tomato, roasted red pepper, Mozzarella cheese, mashed potatoes, red pepper and green pesto sauces 12

Fresh Salmon
With mustard and agave nectar, rice, Seasonal Vegetables 16

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.