



# BREAKFAST

SERVED 7AM - 10:30AM WED - FRI | 7AM - 10AM SAT & SUN

<b>CHATEAU SMOOTHIE</b>	11
Mixed Berries/Greek Yogurt/Almond Milk/ Vanilla Bean/Agave	
<b>HOUSE GRANOLA &amp; YOGURT</b>	14
Mixed Berries/Indio Dates/Wildflower Honey/Greek Yogurt	
<b>LEMON COCONUT PANCAKES</b>	15
House-Made Citrus Marmalade/Toasted Coconut Butter/Ginger Syrup	
<b>STRAWBERRY &amp; GOAT CHEESE BLINTZES</b>	14
Fresh Basil/Balsamic Reduction/ Strawberry Sauce	
<b>LOX &amp; BAGELS</b>	20
Smoked Salmon/Local Bagel/Dill Cream Cheese/Pickled Onion/Pickled Cucumber/ Hard Boiled Egg/Capers	
<b>AVOCADO TOAST</b>	15
9-Grain Bread/Slow Roasted Tomatoes/ 4-Cheese Sauce/Pine Nuts Add Poached Egg 3 Pancetta 3	
<b>TRADITIONAL BENEDICT</b>	18
Ham/English Muffin/Scallion Salad/Classic Hollandaise/Fingerling Potato Hash	
<b>MÉLANGE BENEDICT</b>	21
Deep-Sea Crab/Fresh Biscuits/Piquillo/ Hollandaise/Spinach/Fingerling Potato Hash	
<b>BLUEBERRY FRENCH TOAST</b>	17
Blueberry Sauce/Spiced Butter/Candied Walnuts/Strawberries/Blueberries	
<b>TWO EGGS YOUR WAY</b>	18
Choice of Bacon, Ham, or Chicken Apple Sausage/Choice of Toast/Fingerling Potato Hash	

<b>VEGETARIAN OMELET</b>	17
Chef's Vegetable Selection/Garden Herbs/ Mozzarella/Cheddar/Arugula/Fingerling Potato Hash	
<b>CHATEAU HAM &amp; CHEESE OMELET</b>	18
Artisan Ham/Mozzarella Cheese/Roasted Shallots/Fingerling Potato Hash	
<b>CHORIZO FRITTATA</b>	19
Roasted Jalapeño /Cotija/Fresh Cream/ Cilantro/Fingerling Potato Hash	
<b>VEGGIE FRITTATA</b>	17
Chef's Vegetable Selection/Mozzarella Cheese/Fingerling Potato Hash	

## ON THE SIDE

<b>SEASONAL FRUIT</b>	8
<b>BUTTERMILK SHORT STACK</b>	11
<b>TOAST, ENGLISH MUFFIN OR BISCUIT WITH JAM</b>	4
<b>BACON, APPLE CHICKEN SAUSAGE OR HAM</b>	8
<b>FINGERLING POTATO HASH</b>	5
<b>LONELY EGG (AS YOU LIKE IT)</b>	4

## MORNING BEVERAGES

<b>FRESH BREWED COFFEE, REGULAR OR DECAFFEINATED</b>	4
<b>FRESH JUICE, PERRICONE FARMS</b>	8
<b>HOT TEA</b>	4

20% Gratuity added to final bill on parties of 5 or more. Please let your server know if you have any food allergies as not all ingredients are listed on the menu. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially in certain medical conditions.



# LUNCH

SERVED 11AM - 2:30PM WED - FRI

## TO BE SHARED

**BACON WRAPPED INDIO MEDJOOOL DATES** 16  
Bacon/Marcona Almond/Blue Cheese/  
Balsamic Glaze/Mixed Greens

**MEZZE PLATTER** 18  
Pita Bread/Hummus/Baba Ghanoush/  
Olives/Peppers/Feta Cheese/Tzatziki/  
Watermelon Radish/Pickled Cucumbers

## SALADS

**CAESAR** 16  
White Anchovy/House Made Croutons/  
Slow Roasted Tomatoes/Classic Dressing/  
Parmesan Cheese

**MÉLANGE GREENS** 17  
Fresh Berries/Feta Cheese/Toasted  
Almonds/Balsamic Glaze/Raspberry  
Vinaigrette/Mixed Greens

**WEDGE** 16  
Baby Iceberg Lettuce/Diced Tomatoes/  
Pancetta/Pickled Shallots/Point Reyes  
Blue Cheese Dressing and Crumbles

Add proteins to any salad:  
Chicken 8 Shrimp 9 Salmon 9

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## BETWEEN BREAD

All sandwiches come with French Fries or  
Potato Salad

**CROQUE MADAM** 17  
Artisan Ham/Fried Egg/Brioche/Herb  
Aioli/Dijon Mustard/Brie Cheese

**ROASTED VEGGIES** 16  
Eggplant/Zucchini/Piquillo Peppers/  
Ciabatta/Boursin Cheese/Arugula/  
Walnut Pesto

**ALBACORE TUNA** 21  
Seared Red Tuna/Cajun Spice/Rosemary  
Bun/Mixed Greens/Pickled Onions and  
Cucumbers/Roasted Garlic Aioli

**CHATEAU CLUB** 18  
Roasted Turkey/Applewood Smoked  
Bacon/Sourdough Bread/Gruyere  
Cheese/Lettuce/Tomato/Herb Aioli

**MÉLANGE BURGER** 20  
Wagyu Beef/Brioche Bun/Aged White  
Cheddar Cheese/House Made Bacon  
Jam/House Made Fancy Sauce

**MARGHERITA FLATBREAD** 14  
Heirloom Tomatoes/Buffalo Mozzarella/  
Basil Pesto

**ROASTED GARLIC FLATBREAD** 14  
Spinach/Cremeni Mushrooms/Boursin  
Cheese/Greens Micro Mix

**SALAMI FLATBREAD** 14  
Fresh Mozzarella Cheese/Sugo Sauce

**FRENCH DIP SANDWICH** 19  
Roast Beef/Mozzarella Cheese/Creamy  
Horseradish/Demi-Baguette/Au Jus



# DINNER

SERVED 5PM - 8:30PM WED - SUN

## TO BE SHARED

- CHARCUTERIE & CHEESE BOARD** 20  
Selection of Artisan Meats & Cheeses/  
Olives/Mustard/Pickles/Honey/Dried  
Fruits/Homemade Lavash/Pecans/  
Candied Walnuts/Pistachios
- MARGHERITA FLATBREAD** 14  
Heirloom Tomatoes/Bufalo Mozzarella/  
Basil Pesto
- MEZZE PLATTER** 18  
Pita Bread/Hummus/Baba Ghanoush/  
Olives/Peppers/Feta Cheese/Tzatziki/  
Watermelon Radish/Pickled Cucumber
- INDIO MEDJOOL DATES** 16  
Bacon/Marcona Almonds/Blue Cheese/  
Balsamic Glaze/Micro Greens

## SALADS

- MÉLANGE GREENS** 17  
Fresh Berries/Mixed Greens/Feta Cheese/  
Toasted Almonds/Balsamic Glaze/  
Raspberry Vinaigrette
- CAESAR** 16  
White Anchovies/House Made Croutons/  
Slow Roasted Tomatoes/Classic Dressing/  
Parmesan Cheese
- ROASTED BEETS** 16  
Beet Greens/Sheep's Milk Ricotta/Indio  
Dates/Honey/Pistachio/Honey and  
Lemon Vinaigrette Dressing
- WEDGE** 16  
Baby Iceberg Lettuce/Pancetta/Pickled  
Shallots/Diced Tomatoes/Point Reyes  
Blue Cheese Dressing & Crumbles
- CAPRESE** 16  
Heirloom Tomatoes/Bufalo Mozzarella/  
Balsamic Glaze/Fresh Basil/Red Onions

## SMALL PLATES

- ROASTED BRUSSEL SPROUTS** 16  
Pancetta/Egg/Onion/Pine Nuts/Tabasco/  
Rice Vinegar
- SAUTEED SPINACH** 10  
Olive Oil/Onion
- CLASSIC SHRIMP COCKTAIL** 24  
Jumbo (U10) Shrimp/Horseradish  
Cocktail Sauce
- CHEF'S SOUP OF THE DAY**

## LARGER PLATES

- SCALLOPS & PRAWNS** 43  
Green Pea Risotto/Oven Dried Tomato/  
Beurre Blanc/Asparagus
- NORWEGIAN SALMON** 40  
Broccolini/Beurre Blanc/Mango Salsa/  
Mashed Potato
- CHICKEN PICATTA** 35  
Chicken Breast/Capers/Lemon White  
Wine Sauce/Zucchini Squash/  
Mashed Potato
- DUROC PORK CHOP** 45  
Asparagus/Cabbage/Port Wine  
Reduction/Apple and Raisin Chutney/  
Mashed Potato
- BRAISED SHORT RIB** 43  
Baby Brussel Sprouts/Deep Fried Onion  
Straw/Pinot Noir Reduction/  
Mashed Potato
- SEARED TUNA** 40  
Wasabi Sauce/Baby Bok Choy/Beurre  
Blanc/Seaweed/Candy Ginger/White Rice
- 14 OZ. RIB EYE STEAK** 47  
Asparagus/Cabernet Reduction/Beurre  
Blanc/Garlic Herb Butter/Fingerling  
Potato Hash

TEMPERATURES - Chef prepares steaks to the following temperatures:  
**Rare** - Red Cool Center, **Medium Rare** - Red Warm Center, **Medium** - Pink  
Warm Center, **Medium Well** - Slightly Pink Warm Center, **Well** - Cooked

ADDITIONAL INFORMATION - Split plate charges for Salads/Appetizers/  
Entrees - \$5. Corkage Fee - \$25 per 750 ml bottle, Limit 2 per table.

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ALLERGIES - Please let your server know if you have any food  
allergies. Not all ingredients are listed in the menu. Consuming  
raw or undercooked meats, poultry, seafood, shellfish, or eggs  
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# BRUNCH

SERVED 10AM - 2PM SAT & SUN

## SWEET THINGS

- SEASONAL FRUIT PLATE** 16  
Melons/Berries/Greek Yogurt/Granola
- STRAWBERRY & GOAT CHEESE BLINTZES** 14  
Fresh Basil/Balsamic Reduction/  
Cream Cheese/Strawberry Sauce
- BLUEBERRY & PISTACHIO BLINTZ** 15  
Cream Cheese/White Chocolate/Blueberry  
Sauce/Pistachios
- LEMON COCONUT PANCAKES** 15  
House Made Citrus Marmalade/Toasted  
Coconut Butter/Ginger Syrup
- BLUEBERRY FRENCH TOAST** 17  
Blueberry Sauce/Spiced Butter/Candied  
Walnuts/Blueberries and Strawberries

## EGGS

- TWO EGGS YOUR WAY** 18  
Choice of Bacon, Ham, or Chicken Apple  
Sausage/Choice of Toast/Fingerling  
Potato Hash
- MÉLANGE BENEDICT** 21  
Deep Sea Crab/Fresh Biscuit/Spinach/  
Piquillo/Hollandaise/Fingerling  
Potato Hash
- TRADITIONAL BENEDICT** 18  
Ham/English Muffin/Classic Hollandaise/  
Scallion Salad/Fingerling Potato Hash
- SHRIMP & ASPARAGUS OMELET** 19  
Tiger Shrimp/Asparagus/Boursin Cheese/  
Heirloom Tomato/Fingerling Potato Hash

## AVOCADO TOASTS

- VEGETARIAN** 15  
Oven-Dried Tomato/Peppers/Arugula/  
Onions/4-Cheese Sauce/Pine Nuts
- MUSHROOM** 16  
Shitake & Cremini Mushrooms/Asparagus/  
4-Cheese Sauce/Fontina Cream
- CHORIZO** 18  
Fresh Cream/Cotija/Cilantro/Potatoes/  
Onions/Peppers  
Add an egg 3

## SALADS & SANDWICHES

- CAESAR WITH SHRIMP** 24  
Roasted Prawns/Romaine Hearts/Classic  
Dressing/Slow Roasted Tomato/House  
Made Croutons/White Anchovies
- COHO SALMON SALAD** 24  
Mixed Greens/Watermelon Radish/Fennel/  
Tomatoes/Onions/Lemon Honey Vinaigrette
- MEZZE PLATTER** 18  
Pita Bread/Hummus/Baba Ghanoush/  
Olives/Peppers/Feta Cheese/Tzatziki/  
Pickled Cucumbers/Watermelon Radish
- LOX & BAGEL** 20  
Smoked Salmon/Roe/Dill Cream Cheese/  
Capers/Pickled Onions/Pickled Cucumber/  
Hard Boiled Egg
- CROQUE MADAME** 17  
Artisan Ham/Fried Egg/Brioche/Herb Aioli/  
Brie Cheese/Dijon Mustard
- MÉLANGE BURGER** 20  
Wagyu Beef/Brioche Bun/Aged White  
Cheddar/ Housemade Bacon Jam/Housemade  
Fancy Sauce/Chateau Pommes Frites
- FRENCH DIP SANDWICH** 19  
Roast Beef/Mozzarella Cheese/Horseradish  
Cream/Demi-Baguette/Au Jus/Chateau  
Pommes Frites

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