

IN ROOM DINING/TAKE OUT MENU

BREAKFAST

Served 7am – 11am

House Granola & Yogurt 11
*macadamia / date / local honey / greek
yogurt / stone fruit*

Lemon Coconut Pancakes 12
*local citrus marmalade / toasted coconut
butter / ginger syrup*

Blueberry Walnut French Toast 12
*walnut brioche / spiced butter / fresh
blueberry syrup*

Lox & Bagel 15
*house cured sockeye salmon / local bagel /
dill schmear / red onion / h-b egg*

ON THE SIDE

Seasonal Fruit 5

Buttermilk Stack 10

Bread or Biscuit & Jam 2

Lonely Egg 2

Thick Cut Bacon / House Sausage /
Artisanal Ham 5

Avocado Toast 14
*artisan bread / heirloom oven-dried
tomatoes / brillat-savarin cheese / pickled
shallots*

Add: poached egg / pancetta 2

Regular Breakfast 14
*2 eggs your way / fingerling hash / choice of
pork / choice of toast*

Chorizo Frittata 16
*house chorizo / roasted jalapenos / papas /
cotija / salsa fresca*

Ham and Cheese Omelet 16
*Diced ham / white cheddar cheese / fingerling
hash*

TO DRINK

Coffee or Tea 4

Juices 3

Coke/diet Coke / Sprite/ Ice Tea \$2

LUNCH

Served 11am – 3pm

SNACKS & SALADS

Charcuterie Board 17
*Selection of artisanal meats / mustards /
pickles / olives / lahvosh*

Cheese Board 17
*Selection of artisanal cheeses / honey /
dried fruit / nuts / lahvosh*

Kale Caesar 12
*Classic dressing / tuscan kale & romaine
/ white anchovy / focaccia crouton*

Mélange Greens 12
*Trio of fresh berries / greens / feta/
raspberry vinaigrette/ balsamic glaze*

Wedge 12
*Little gem lettuce / Point Reyes blue
cheese / pancetta / pickled shallots*

Add Protein to any Item:

*Chicken \$4 / Shrimp \$5 / Salmon \$7/
Steak \$7*

SANDWICHES & SUCH

Roasted Veggies 14
*Ciabatta / eggplant / peppers / arugula &
walnut pesto / boursin*

Albacore Tuna 18
*Brioche bun / seared rare / espelette / roasted
garlic aioli / lolla rosa*

Chateau Club 15
*Sourdough / roasted turkey / applewood bacon /
gruyere / herb aioli*

Mélange Burger 18
*Potato bun / wagyu beef / bacon jam / white
cheddar / fancy sauce*

Impossible Burger 18
*Blue cheese/ grilled onion/ arugula / whole
grain mustard*

Filetto de Pomodoro Pasta 14
*Angel hair / roma tomatoes/ garlic / wine sauce/
basil*



Thank you For Choosing Mélange @ the Chateau at Lake La Quinta!

**Tax & Service Charge not included in pricing.*

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 Throughout*

BEER and WINE

*Budweiser \$6
Bud Light \$6
Shock Top \$6
Michelob Ultra \$6
Stella Artois \$7
Even Par IPA \$7
Goose Island IPA \$7*

Whites

*Pinot Grigio, Santa Cristina \$46
Sauvignon Blanc, Kim Crawford \$46
Chardonnay – Fess Parker \$ 50
Chardonnay – Wente - \$46
Wycliff Brut Champagne \$38*

Reds

*Pinot Noir, Meomi \$48
Pinot Noir – Leese Fitch \$ \$50
Merlot, Copolla Reserve \$46
Cabernet Sauvignon, Justin \$58
Cabernet Sauvignon, Rabble, \$48*

ADDITIONAL INFORMATION

Please let your server know if you have any food allergies.

Not all ingredients are listed in the menu.

*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially in certain medical conditions. If you have a food allergy, please speak to an owner, manager, chef or your server.

Contact the hotel for more information:

www.thechateau.com

Phone (760) 564-7332