



Chateau Ste Michelle

Chef Showcase

Tombo Poke - \$26.00

Sushi-grade Albacore tuna, scallions, sesame & sweet soy emulsion. Served with wonton crisps

Signature Clam Chowder - \$12.00

Served with oyster crackers

Blistered Shishito Peppers - \$16.00

Shishito peppers grilled & tossed in a miso-sesame vinaigrette

Assorted Fine Cheese and Meat Plate - \$16.00

Turmeric Roasted Cauliflower - \$15.00

Golden raisins, pickled onions, toasted almonds, & lemon vinaigrette

Wagyu Beef Meatballs - \$17.00

Creamy polenta, roasted tomato sauce, Parmigiano-Reggiano cheese

Tenderloin Steak Sliders - \$24.00

2 Tenderloin medallions with charred onion aioli served with house made potato chips

Crab Artichoke Dip - \$22.00

Jonah crab, artichoke hearts, spinach in a Manchego-Mornay cheese. Extra bread - \$2

Green Goddess Salad - \$18.00

Romaine, arugula, falafel, cucumber, roasted pepper, goat cheese, kalamata olives. Served with green goddess dressing

Tzatziki Plate- \$15.00

House Tzatziki dip served with cucumbers, carrots, tomatoes, olives and pita bread.

Extra Pita bread - \$2 | Add-on Spring Pea Falafel - \$6

Truffle Fries - \$9.00

Shoestring truffle fries garnished with fresh parmesan cheese. Served with roasted garlic aioli

Samoa Panikeke - \$7.00

Samoa doughnut served with tropical fruit jam

Daily Assorted Cookies - 3 cookies for \$5

Menu items subject to change, available while supplies last.

