

FALL DINNER MENU

5325 Marina Dr ~ Holmes Beach
941.238.6264



Starters

CHARCUTERIE & CHEESE BOARD

imported & domestic meats and cheeses, garlic crostini, appropriate accoutrements

Small 25 / Large 38

BAKED BRIE EN CROUTE 18

phyllo, raspberry sauce, honey, crostini

BEEF CARPACCIO 18 *

roast heirloom cherry tomato, fried caper, saffron aioli, truffle oil, shaved parmesan

NEW ZEALAND LAMB LOLLIPOPS 21

hoisin glaze, sriracha, chilled soba noodles, cashew butter

GRAHAM CRACKER CALAMARI 15

baby arugula, subtle anchovy-lemon aioli, sriracha

SHRIMP COCKTAIL 17

three jumbo shrimp, spicy cocktail sauce
additional shrimp \$4 ea

YELLOWFIN TUNA TARTARE 25 *

fresh avocado, pickled ginger aioli, sweet chili sauce, fried wontons

LOBSTER RISOTTO 25

maine lobster, saffron, cherry tomatoes, aged parmesan

OYSTERS ON THE HALF SHELL*

half dozen 18/ dozen 36

Broths & Greens

SOUP DU JOUR CUP 10 / BOWL 11

FRENCH ONION SOUP CUP 11 / BOWL 12

CAESAR SALAD 7 / 14

romaine, shaved parmesan, house made croutons, caesar dressing

ARUGULA & BEET SALAD 8/14

baby arugula, goat cheese, walnuts, white balsamic lime vinaigrette

ADD PROTEIN TO ANY SALAD:

CHICKEN +11, SHRIMP +15, FISH OF DAY 19

Entrées

CHICKEN FRANCESE 36

boneless chicken breast, aged parmesan basil egg-crust, roasted fingerling potatoes, house vegetable

CHEF'S CUT MP

chef's choice beef, south african spice rub, truffle mashed potatoes
add: lobster tail MP / snow crab cluster 1/2 lb +\$23 / 1 lb +\$44

GRILLED CHATEAUBRIAND MP (7OZ)

certified black angus center-cut filet of beef, stilton blue cheese potato au gratin, port wine demi reduction, roast carrot puree

ADD ON:

chef's mushrooms or stilton blue cheese crust +\$7 ea.

TRUFFLED WILD MUSHROOM RAVIOLI 32

farmer's market mushrooms, baby spinach, roasted garlic-white wine beurre blanc, aged parmesan cheese, white truffle
add: grilled chicken +\$9 shrimp +\$12 lobster meat +\$15

PAN SEARED SNAPPER 41

lemon buerre blanc, dressed arugula salad, saffron risotto
add: make it a lobster risotto +\$15

MALBEC BRAISED SHORT RIBS 42

creamy parmesan farro, roasted baby carrots, malbec demi

Handhelds

THE CHATEAU BURGER 24

new york style hand-crafted angus beef burger, gruyere cheese, red onion jam, tomato marmalade, roasted garlic aioli, wilted arugula, french fries

BLACKENED MAHI SANDWICH 20

blackened mahi, pepper jack cheese, cajun remoulade, lettuce, tomato, brioche bun, french fries

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and



Sides

TRUFFLE MASHED POTATOES 11

TRUFFLE PARMESAN FRIES 14

SAUTÉED BABY SPINACH 9

CHEF'S VEGETABLE 11

MAINE LOBSTER TAIL MP *

SNOW CRAB CLUSTERS *

1/2 LB 23 / 1 LB 44 *

****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 8 or more guests. / \$18 split entree fee

White Wines

SPARKLING WINE

- 500 Champagne, Frank Family Blanc de Blanc, Carneros CA
- 501 Champagne, Dom Pérignon, Epernay FR
- 502 Brut Champagne, Veuve Clicquot, Yellow Label FR
- 163 Champagne Brut La Cuvée, Laurent-Perrier FR (NV)
- 164 Champagne Brut La Cuvee, Laurent-Perrier NV SPLIT
- 503 Intercept Crémant de Bourgogne
- 161 Prosecco, Zardetto Rose, IT (NV) SPLIT
- 508 Cava, Cune SP

CALIFORNIA

- 180 Chardonnay, The Calling, Sonoma Coast CA
- 181 Chardonnay, Chappellet, Calesa Vineyards, Napa CA
- 182 Chardonnay, Truchard Estate Roussanne, Napa, CA
- 184 Sauvignon Blanc, Merry Edwards, Sonoma CA
- 186 Chardonnay, Harken, Chardonnay, Barrel Fermented, CA
- 107 Chardonnay, Frank Family, Carneros CA
- 188 Chardonnay, Sonoma-Cutrer, Russian River Valley, CA
- 189 Chardonnay, Cakebread Cellars, Napa, CA
- 190 Chardonnay, Merry Edwards, Sonoma CA

FRANCE

- 150 Sancerre, Hubert Brochard, Le Cul de Beaujeu FR
- 153 Bourgogne Blanc, Joseph Drouhin, Meursault, Cotes de Beaune, FR
- 124 Petit Chablis, Domaine Louis Moreau FR
- 157 Bourgogne Blanc, JJ Vincent FR
- 158 Bordeaux Blanc, Chateau Ducasse FR
- 125 Chateau Las Graviere Grand Vin Bordeaux, Gironde, FR
- 126 Chablis, Domaine Larcohe, Saint Martin

ITALY

- 141 Vermentino, Costamolino Argiolas IT
- 142 Pinot Grigio, Tiefenbrunner IT

ROSÉ

- 196 Fleurs de Prairie, Côtes de Provence FR
- 197 Whispering Angel, Château d'Esclans FR
- 198 Figuiere Mediterranee, Provence FR

ADDITIONAL WHITES

- 151 Riesling, Leeuwin Estate, Art Series, Margaret River, AU

Red Wines

CALIFORNIA

- 200 Cabernet, Priest Ranch, Coach Gun, Napa CA
- 201 Cabernet, The Calling, Alexander Valley CA
- 202 Cabernet, Frank Family, Napa Valley CA
- 600 Cabernet, Caymus Special Selection, Napa Valley CA
- 601 Cabernet, Caymus, Napa Valley CA
- 602 Cabernet, Amapola Creek, Estate Bottled, Sonoma CA
- 203 Cabernet, Stonestreet, Alexander Valley CA
- 204 Cabernet, Josh, Napa Valley CA
- 603 Cabernet, Opus One
- 205 Cabernet, Lewis Cellars, Napa Valley CA
- 206 Cabernet, Chappellet, Calesa Vineyards, Napa Valley CA
- 207 Cabernet, Simi, Sonoma CA
- 208 Cabernet, Clos du Val, Estate, Napa Valley CA
- 604 Cabernet, La Joie, Vérité, Sonoma County
- 210 Cabernet, Mt. Brave, Napa Valley CA
- 211 Pinot Noir, Joseph Phelps, Sonma County, CA
- 212 Pinot Noir, Cambria Julia's Vineyard, Santa Maria Valley, CA
- 213 Pinot Noir, Crossbarn, Paul Hobbs, Sonoma Coast CA
- 214 Pinot Noir, Lemelson Thea's Selection, Williamette Valley CA

RHONE

- 250 Domaine De La Solitude, Cotes du Rhone, Rhone Valley FR

BORDEAUX (Left Bank)

- 606 Château Leoville Poyferre, St. Julien FR 2017
- 605 Château Les Pagodes de Cos, St. Estèphe FR 2014
- 607 Château Beau-Site, St. Estèphe FR 2016
- 608 Château Batailley, Lions de Batailley, Pauillac FR 2015
- 260 Château Batailley, Grand Cru Classe, Pauillac FR 2010
- 261 Château l'Eden Médoc, Bordeaux, FR 2016

BORDEAUX (Right Bank)

- 611 Château Gazin, Pomerol FR
- 610 Château Moulin Pey-Labrie, Canon-Fronsac FR
- 612 Château Saint Andre Corbin, St. Georges-St. Èmilion, FR
- 252 Cuvee Meste-Jean, Chateau Haut-La Pereyre

BURGUNDY

- 614 Dm. Faiveley, Gevrey-Chambertin 1er Cru, Clos Des Issarts
- 253 Maison L'Envoye Fleurie Gamay Noir, Burgundy, FR
- 264 Joseph Faiveley, Pinot Noir, Bourgogne FR
- 200 Hecht & Bannier, Cotes du Roussillon Villages, FR
- 618 Joseph Faiveley, 1er Cur, Chambolle-Musigny FR
- 266 Chorey-les-Beaune, Bordeaux, Burgundy, FR
- 265 Joseph Drouhin, Beaujolais-Villiages, Burgundy, FR

WASHINGTON & OREGON

- 240 Cabernet, Owen Roe, Yakima Valley WA
- 220 Cabernet, Grower Guild, WA
- 221 Cabernet, Abeja, Columbia Valley WA
- 222 Cabernet, Dusted Valley, Boomtown, Columbia Valley WA
- 223 Estate Red Blend, Figgins Walla Walla Valley WA

- 96
- 36
- 114
- 39
- 225

AUSTRALIA

- 230 Bush Vine Grenache, Yalumba, Barossa AU
- 231 Cabernet, Yalumba, The Cigar, Coonawarra AU
- 232 Cabernet, Vasse Felix, Filius, Margaret River AU

SOUTH AMERICA

- 240 Tannat, Garzon, Single Vineyard Bodega URG
- 241 Cocodrilo, Corte, Red Blend ARG
- 242 Tannat Reserve, GARZÓN, Bodega Reserve, URG
- 243 Valtravieso, Red Blend, Vino de Paramo, Crianza, SP

- 39
- 80
- 46
- 80
- 75
- 60
- 65

ITALY

- 616 Chianti, Palladio, DOCG, IT
- 608 Super Tuscan, Bolgheri Rosso, IT
- 618 Baby Amarone, Zenato Ripassa, IT
- 267 Barolo, Damilano, Lecinquevigne, IT
- 615 Brunello, Casanova di Neri, Di Montalcino, IT
- 618 Brunello, Altesino, Di Montalcino IT
- 268 Bolgheri Rosso, ASKA, Banfi, Montalcino IT

