

Starters

Cheese & Charcuterie, 30

charcuterie, artisanal cheese, assorted olives, house-pickled vegetables

Herbed Parmesan Biscuits, 12

four housemade biscuits served with roasted garlic peppercorn butter

Butternut Squash Bruschetta, 20

crostinis with bacon, shallots, chives, maple syrup

Smoked Salmon Flatbread, 22

10" flatbread, arugula, fried capers, pickled red onions, dill cream cheese

Seared Rare Tuna, 32

apple kohlrabi slaw, baby bok choy, ginger lime aioli

Salads

Baby Gem Wedge, 14

crumbled blue cheese, bacon lardon, cherry tomato, herb buttermilk dressing

Classic Caesar, 14

romaine hearts, parmesan cheese, crouton, caesar vinaigrette

Fall Greens, 16

arugula, baby kale, radicchio, green apples, dried cranberries, spiced pepitas, dijon maple vini

Sides

Roasted Potatoes, 10

Sautéed Mushrooms, 10

Roasted Brussel Sprouts, 10

Sweet Potato Soufflé, 10

with pecan crumble

Grilled Broccoli, 10

Rainbow Chard, 10

Asparagus, 10

Loaded Baked Potato, 10

with butter, sour cream, cheddar, bacon, and chives

Entrees

Southern Fried Chicken, 32

8 oz. airline breast, yukon gold puree, carnival cauliflower, rosemary pan gravy

Duck Breast, 42

acorn squash, roasted brussel sprouts, bourbon cherry glaze

Fresh Sea Scallops, 48

cinderella pumpkin and sage puree, apple butter, asparagus, maple pecan crumble

Stuffed Trout, 36

spinach, pine nuts, wild rice, lemon beurre blanc

Lamb Osso Bucco, 55

farrotto, rainbow chard, oyster mushrooms, red wine demi

Vegetarian Farrotto, 30

housemade vegetable stock, farro, chef's choice sautéed vegetables

From the Grill

Choice of Horseradish Cream or Housemade Steak Sauce

8 oz. Salmon, 36

10 oz. Kurobota Pork Chop, 42

Marinated Tofu, 34

12 oz. N.Y. Strip, 45

12 oz. Ribeye, 47

10 oz. Bison Ribeye, 50

8 oz. Filet Mignon, 50

Steak Toppers

Oscar, 22

crab, asparagus, bernaise

Cajun, 22

shrimp, tasso ham gravy, onions, and peppers

Au Poivre, 22

peppercorn crusted, mushrooms, cognac cream sauce

Sparkling

- CE Moscato d'Asti D.O.C.G, Alba Italy 2018** 10/45
light, sweet, semi-sparkling style with notes of tropical fruits
- CE Dolce Rosso D.O.C.G, Alba Italy 2018** 10/45
light, sweet, semi-sparkling style with notes of roses and cherries
- CE Brut NV** 10/40
100% chardonnay; green apple and spritz nuances
- CE Brut D'Ananas, Manutea Tahiti** 85
tahitian pineapple sparkling wine- exclusive to chateau elan

Whites

- CE Rosé Reserve 2018** 9/38
dry rose with bright citrus flavors and smooth mineral finish
- CE Sauvignon Blanc 2017** 9/38
aromas of grapefruit, apricot and grass, dry yet fruity finish
- CE Pinot Grigio 2018** 9/38
crisp, refreshing medium bodied wine with an intense "minerality"
- CE Nancy 2016** 13/48
elegant notes of citrus, hawthorne & jasmine
- CE Chardonnay 2018** 10/38
complex notes of apricot, apple, and peach with subtle oakiness

Reds

- CE Velvet 2018** 12/46
light tannins and notes of ripe berries and off-dry finish
- CE Uvaggio 2016** 16/62
fresh baked bread with hints of blueberry and a light peppery finish.
- CE Pinot Noir 2018** 13/50
the holy grail of wine; our take on the classic burgundy
- CE Cabernet Sauvignon 2018** 13/55
the most-awarded varietal of chateau elan
- CE Scarlet 2017** 12/46
blend of syrah and montepulciano; reminiscent of northern rhône
- CE Les Petits 2016** 16/58
50% petit verdot + 50% petit syrah
- CE Merlot 2017** 13/50
oaky and smooth with hints of cinnamon and crushed cigar
- CE Tempranillo 2015** 25/98
fiery spanish grape aged 2 yrs in french oak
- CE Grenache 2017** 16/75
notes of orange blossom and fresh cut red berries