

For the Table

🐌 Artisan Cheese | 17

Walnut Encrusted Goat Cheese, Fresh Honeycomb, Local Edgewood Dairy Farm Cheeses
Crostinis, Marcona Almonds, Dried Apricots, Figs & Cherries

Southern Platter | 19

Slow Braised Jack Daniels BBQ Beef Short Ribs, Pickled Blueberries
Crispy Cajun Alligator Tail, Roasted Red Pepper Coleslaw, & Peppadew Aioli
Jerk Grilled Shrimp, Pepper-jack Bacon Grits, & Strawberry Peach Salsa

Surf Sampler | 18

Smoked Salmon Mousse, Dill Crostini
Scallop & Shrimp Ceviche, Tortilla Chips
Pacific Crab Dip, Pita Chips

Table Bruschetta | 14

Warm Roasted Garlic & Tomato Basil Bruschetta
Creamy Roasted Chicken, Spinach & Artichoke Dip
Italian Herb Toast Points

Appetizers

Soups

Nova Scotian Lobster & Shrimp Chowder

Cup | 9

Bowl | 15

French Onion Soup | 5

Yesterday's Soup | 4

Cup | 4

Bowl | 7

Warm

Phyllo Wrapped Herb Chicken & Brie

Foie Gras, Raspberry Coulis,
Crispy Shallots | 13

Crispy Cajun Alligator Tail

Roasted Red Pepper Coleslaw,
Peppadew Aioli | 13

Dungeness Crab Cakes

Roasted Garlic Aioli,
Spinach & Pancetta Hash | 14

Jerk Grilled Shrimp & Grits (GF)

Pepper-jack Bacon Grits,
Strawberry Peach Salsa | 12

Chilled

Traditional Caesar Salad

Anchovy, Parmesan Cheese, Pesto Croutons | 8

Chateau House Salad (GF)

Cherry Tomatoes, Cucumbers,
Firecracker Vegetables | 8

Blueberry Balsamic Salad (GF)

Spring Mix, Feta Cheese,
Candied Walnuts, Fresh Blueberries,
Dove Blueberry Balsamic Vinaigrette | 10

Shrimp Cocktail (GF)

Mixed Greens, Eureka Lemon Oil,
Cocktail Sauce | 13

Executive Chef Paul Trout

Executive Sous Chef Allen Kever

🐌™ The Snail represents our commitment to promote local, organic, or sustainable grown products
(GF) represents Gluten Free items. If you have an Allergy please let your server know.

"Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food borne illness."

Split Plate Charge of \$10.00

Surf & Turf

Choose one Surf, one Turf, two sides | 48

Turf

Slow Braised Jack Daniels BBQ Beef Short Ribs (GF)

- 🍷 Bourbon Peach & Brown Sugar Glazed Circle B Ranch Berkshire Pork Loin (GF)
 - 🍷 Mushroom & Shallot Stuffed Chicken Breast, Edgewood Dairy Fromage Blanc, Tomato Concasse (GF)
- Grilled Beef Medallions, Port Wine Demi-Glace (GF)

Surf

Baja Grilled Shrimp Skewer, Tequila Lime Butter (GF)

- Sesame Breaded Dungeness Crab Cakes, Roasted Garlic Aioli
- Grilled Fennel King Salmon, Blueberry Gastrique & Pickled Blueberries (GF)
- Broiled Atlantic Lobster Tail, Drawn Butter (GF)

Sides

Bleu Cheese & Bacon Whipped Potatoes

Drunken Shiitake Mushrooms

Garlic Butter Grilled Asparagus (GF)

Sea Salt Encrusted Baked Potato (GF) –

Load it up with Bacon, Scallions, Cheese & Sour Cream for \$3

From the Field

Seared 8oz Filet Mignon

Bleu Cheese & Bacon Whipped Potatoes,
Garlic & Shallot Confit, Port Wine Demi-Glace | 42

**Add single crab cake for \$7*

Grilled 8oz Bison NY Strip Steak

Blueberry Gastrique, Pickled Blueberries,
Pancetta Wrapped Fingerling Potatoes, Sautéed Swiss Chard | 36

Slow Braised Jack Daniels BBQ Beef Short Ribs (GF)

Sweet Potato, Corn & Spinach Hash, Haricot Verts with Bacon | 30

Seared 12oz Ribeye

Sea Salt Encrusted Baked Potato, Drunken Shiitake Mushrooms,
Roasted Garlic & Pink Peppercorn Compound Butter | 34

**Load it up with Bacon, Scallions, Cheese & Sour Cream for \$3*

🍷 **Circle B Ranch Berkshire Pork Loin** (GF)

Bourbon Peach & Brown Sugar Glaze,
Pepper-jack Bacon Grits, Sautéed Swiss Chard | 28

🍷 **Mushroom & Shallot Stuffed Chicken Breast** (GF)

Edgewood Dairy Fromage Blanc, Tomato Concasse,
Roasted Red Pepper & Asiago Risotto, Garlic Butter Grilled Asparagus | 26

Sweet Potato Pierogi

Sage Infused Brown Butter, Sautéed Swiss Chard & Corn | 26

From the Water

Lafayette Pasta

Bay Scallops, Shrimp, Andouille Sausage, Linguine, Cajun Cream Sauce | 30

Bronzed Blue Cobia (GF)

Tequila & Lime Butter, Creamy Chipotle Polenta, Grilled Corn Salsa | 32

Apple Horseradish Glazed King Salmon (GF)

Forbidden Rice, Sautéed Swiss Chard & Pancetta | 32

Broiled South African Lobster Tail (GF)

Roasted Red Pepper & Asiago Risotto, Sautéed Swiss Chard & Pancetta, Drawn Butter | 48