(HÂTEAU GRANDE

ROOM SERVICE MENU

SNACKS

Cheese Board Assortment of domestic cheese, dried fruit, chutney, served with crackers 29 Crudite & Hummus Assorted seasonal vegetables served with roasted garlic hummus 27 Charcuterie Board Assortment of meat and cheese, dried fruit, cornichons, chutney, crostini 33 Lobster Dumplings Chili oil, tomato miso, preserved lemon 26 Chicken Fingers & Fries

Ketchup and honey mustard **24**

SALADS & WRAPS

Chicken Caesar Wrap & Fries Romaine lettuce, tomato, parmesan cheese, caesar dressing in a spinach wrap 27 Buffalo Chicken Wrap & Fries Crispy chicken, blue cheese, tomato, romaine lettuce on whole wheat wrap 27 Vegetable Wrap & Fries

Roasted mushrooms, romaine lettuce, beefsteak tomato, crushed avocado, in a wrap 24 *Caesar Salad* Crispy parmesan, croutons, lemon anchovy dressing 23

Iceberg Wedge Salad Pickled red onions, cherry tomatoes, cucumbers, bacon, and blue cheese 23 Add a Protein: Skirt Steak +\$15/Shrimp +\$12/ Salmon +\$10/Chicken (Grilled or Crispy) +\$8

MAINS

8 oz Dry Aged Burger Cheddar, English muffin, lettuce, tomatoes, onions, B1 aioli, fries 29 Skirt Steak Seasonal menu description, call for details 45 Salmon Seasonal menu description, call for details 43 Lobster Dumplings Wilted spinach and hunter mushrooms 40 Margherita Pizza Mozzarella, basil 25 Tuscan Beef Ragu Citrus ricotta, garlic breadstick 41

Click link on back of menu

for Seasonal Beverages & Desserts

Please allow a minimum of 30 minutes for delivery as everything is made fresh to order. All orders incur a 25% service fee.



FROM A HOUSE PHONE



Click to view Seasonal Beverages & Desserts



