

2/10/2004



Chateaubriand

A GERARD AND EVELINE CROZIER RESTAURANT

LUNCH
MONDAY – FRIDAY
11:30 A.M. – 2:30 P.M.

DINNER NIGHTLY- M. to SAT. 5:30 PM- 10:00 PM
SUN. 5:00 PM – 9:00 PM

SUNDAY BRUNCH: 11:00 AM – 2:30 PM

Lunch

Lunch Menu

≈ Soups and Appetizers

Onion Soup Porto	\$5.25
Shrimp Remoulade or Shrimp Cocktail	\$7.50
Turtle Soup	\$5.25
Soup du Jour	\$4.50
Lump Crabmeat Rillettes	\$8.50
Rustic Potato Chips	\$4.50
Escargots Bourguignonne	\$6.25

≈ Salads

Chateaubriand Mixed Greens Salad	\$5.25
Ripe Tomatoes and Fresh Mozzarella with Onions, Basil Vinaigrette	\$5.95
Yellow Fin Tuna with Niçoise Style Salad	\$15.75
Chateaubriand Plank Steak Salad with Blue Cheese	\$15.75
Marinated Grilled Chicken Breast with Romaine Lettuce and Balsamic Vinaigrette	\$13.75
Warm Spinach Salad with Grilled Duck Breast	\$15.25

≈ Entrees

Grilled Domestic Lamb Chops	\$18.75
Two chops grilled to your preference, served with vegetable medley.	
Petit Filet Mignon, 8 Oz.	\$23.75
The tenderest of meat cuts for the smaller appetite.	
New York Sirloin Strip, 12 Oz.	\$18.50
Tastier, but a bit more chewy, this cut is often the true meat lover's favorite. Served with vegetable medley.	
Onglet Steak with Pommes Frites and Green Salad	\$15.95
Known as Hanging Steak, this cut of meat is at its best cooked rare or medium rare. We serve it sliced with sautéed shallots.	
Sweetbreads Panéed Grenobloise with Grilled Tomatoes.	\$17.75
Capers and Lemon complement this classic dish.	

Business Lunch \$16.95 – 3 courses
Express Lunch \$13.95 – 2 courses
Our dinner menu is also available.

Veal Liver and Onions with Gratin Savoyard	\$14.75
Veal Chop, 9 Oz.	\$19.50
Expertly Grilled Baby Veal Bone-in with vegetable medley.	
Double Grilled Pork Chop	\$18.75
Served with Granny Smith apples and onions.	
Pan Seared Tuna with Vegetable of the Day	\$15.75
Poached Salmon with Hollandaise, New Potatoes and Vegetable of the Day	\$15.75

≈ Vegetables

Baked Potato	\$4.95
Gratin Savoyard	\$5.75
Potatoes Lyonnaise	\$4.95
Mousseline of Spinach	\$6.25
Baby Green Beans	\$6.25
Homemade French Fries	\$4.95

≈ Sauces

Béarnaise Sauce	\$2.75
Perigueux Sauce	\$4.75
Hollandaise Sauce	\$2.75
Three Peppercorns Sauce	\$2.75

≈ Desserts

Crème Brulée	\$5.95
Chocolate Cheesecake with our Chocolate Rum Sauce	\$6.50
Apple Bread Pudding with Apple Brandy Sauce	\$5.50
Lemon Crêpes with Raspberry Coulis	\$6.50
Chocolate and Vanilla Ice Cream with Chantilly and Bailey's	\$5.00
Strawberry Sorbet with French Cassis & Seasonal Berries	\$6.25
Profiteroles with Chocolate Sauce	\$5.75