

Château Café

Soup

FRENCH ONION SOUP or SOUP OF YESTERDAY

(Because it's always better the next day!) 4.95

Starters

MUSSELS MARINIÈRES

Chilean mussels prepared in an herbed cream sauce served with crostini. 11.95

CHEESE BOARD

A changing selection of Wisconsin cheese and seasonal accompaniments. 14.95

BOURGUIGNON SLIDERS

Three mini sliders with our beef bourguignon, garlic aioli, cheddar cheese and crispy onion strings. 7.95

IL MEZZOGIORNO "THE MID-DAY"

Tomato basil sauce, mozzarella cheese, green olives, portabella mushroom, salami and Italian sausage served on flatbread. 11.95

CHORIZO QUESO FUNDIDO

Chorizo, poblano peppers, salsa verde, cilantro served on flatbread. 11.95

TARTE FLAMBÉE

Crème fraîche, béchamel sauce, bacon, caramelized onion, Gruyère. 11.95

HOUSE FRIES

Parmesan, parsley, garlic with chipotle and aioli for dipping. 5.95

POUTINE

House fries topped with savory brown gravy, white cheese curds, lardons, and parsley. 8.95

SPINACH ARTICHOKE GRATIN

Served with warm baguette and crudité. 7.95

PERSIAN ONION DIP

Served with crudité and in-house chips. 7.95

CHILEAN PEBRE DIP

Tomato and pepper sauce served with warm baguette. 7.95

Served with your choice of regular fries or steak fries

Substitute: Au Gratin Potatoes 1.00 Soup 2.95 Café Salad 3.95

Sandwiches & Burgers

CROQUE MONSIEUR

Virginia ham, country white bread, Gruyère cheese, topped with béchamel, and broiled until bubbly. 9.95

CROQUE MADAME

A classic French version of a hot ham and cheese sandwich; ham, Swiss cheese and traditional béchamel sauce layered on white bread, baked to perfection and topped with a fried egg. 10.75

ROYALE WITH CHEESE

A half-pound Angus burger, Gruyère cheese, sautéed mushroom and onion, chipotle mayo, greens, and tomato. 11.95

FRENCH ONION BURGER

A half-pound Angus burger, Gruyère cheese, caramelized onion, bacon, crispy-fried onion strings, garlic mayo. 11.95

THE RIOJAS

A half-pound Angus burger, chipotle mayo, bib lettuce, charred salsa verde, red onion, and chorizo served on a brioche bun. 12.95

FRENCH DIP

Shaved prime rib topped with crispy shallots and a cheddar horseradish sauce served on a toasted baguette with a side of Au Jus. 10.95

CAFÉ MEATLOAF SANDWICH

Our signature meatloaf inside toasted country white bread, drizzled with Worcestershire gravy, topped with Provolone cheese and crispy fried onion strings. 10.95

Served with your choice of regular fries or steak fries
Substitute: Au Gratin Potatoes 1.00 Soup 2.95 Café Salad 3.95

Crêpes

CORDON BLEU CRÊPE

Ham, chicken, Swiss cheese and mushrooms topped with an herbed velouté. 9.95

FORESTIER CRÊPE

Portabello, béchamel, Gruyère, cream, onion, spinach, thyme, bacon, topped with sunny side up egg. 10.95

SEASONAL VEGETABLE CRÊPE

Seasonal vegetables, Swiss, topped with a chive cream sauce. 8.95

RAINBOW THAI CHICKEN CUPS

Peanut sauce, grilled chicken, shredded purple cabbage, red and orange peppers, cilantro and scallions. 10.95

BEEF TARTARE SERVED IN ENDIVE

Roasted and diced beets, topped with goat cheese and orange zest. 9.95

CHEVRE CHAUD

Lightly breaded and pan-fried goat cheese sits atop crisp greens, with lardons, tomato, and chives for garnish served with balsamic vinaigrette kitchen tossed. 11.95

THE NORTH BROADWAY SALAD

Strawberries, grilled chicken, cranberries, Wisconsin bleu cheese, hazelnut, balsamic vinaigrette kitchen tossed. 11.95

Entrées served with seasonal vegetables and house au gratin potatoes unless otherwise noted

BEEF BOURGUIGNON

Braised beef in a red wine and garlic demi-glace sauce, served with roasted seasonal vegetables and baby red potatoes. 17.95

CAFÉ MEATLOAF

A special blend of beef, veal and pork, perfectly seasoned and baked, topped with Worcestershire caramelized onion gravy. Served with your choice of au gratin potatoes or regular fries. 13.95

CHICKEN POT PIE

Chicken breast, carrot, onion, and celery baked in an herbed cream sauce reduction, topped with flaky puff pastry. 12.95

CHICKEN OR SHRIMP SCAMPI

Tri-colored sweet peppers with classic white wine scampi sauce served atop angel hair pasta. 14.95

SALMON BEURRE BLANC

7 oz. Norwegian salmon pan seared and served with a classic beurre blanc sauce. 19.95

LAMB SHANK

Succulent lamb shank, slow roasted in Guinness gravy served with root vegetables and au gratin potatoes. 18.90

Please allow additional preparation time for this item.

PORTABELLA CAPS

Grilled portabella caps atop sweet corn risotto garnished with the café salad, tossed in balsamic vinaigrette. 13.95

ULTRA PREMIUM SUNDAES

Choice of chocolate or vanilla and up to 3 toppings. 8.95
additional toppings 1.25 each

Toppings: butterscotch, hot fudge, hot candied bacon, gummy bears, rum caramel sauce, fresh berries, savory spiced pecans, candied lemon peel, candied walnuts, graham cracker crumbs, balsamic reduction.

Ask your server about our other dessert options!

 Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness.

Lettuce Cups & Salads

Entrées

Desserts

chateaudepere.com

