



CHATEAU MOREAU

Specialty menu design by executive chef Colin Moreau.

Limited quantities available for limited time.

CHATEAU GRAND TRAVERSE GL 12 BTL 42

*Late Harvest Riesling, Old Mission Peninsula Honey,
vanilla and crisp citrus*

LOBSTER CORN DOGS

\$ 18

*Lobster tail medallions battered & fried golden brown.
Served with an Asian slaw & garlic aioli*

BLUE POINT OYSTERS

\$ 22

*8 chilled Blue Point oysters, shucked in house. Served with
Tabasco & Lemon caviar.*

OYSTERS ROCKEFELLER

\$ 22

*8 baked oysters topped with a buttery blend of garlic,
spinach & parmesan cheese.*

AHI TUNA

\$ 28

Sesame seared tuna, served over an Asian pepper slaw.

STEELHEAD TROUT

\$ 22

*Trout broiled in lemon, garlic & dill, served with garlic
roasted yukons & sautéed spinach & onion*

LAKE PERCH

\$ 24

*Pan fried lake perch, served with sautéed spinach &
onions, garlic whipped mashed potato & a red onion
marmalade.*

PAN SEARED SCALLOPS

\$ 26

*5 pan seared scallops, served with pommes frits, asparagus
tips & blood orange gastrique.*

SURF & TURF

\$ 42

*Filet medallion cooked to desired temperature, paired with
lobster tail. Served with garlic roasted Yukon potatoes &
char-grilled asparagus.*

**Consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may
increase the risk of food borne illness.*