

Lunch Menu

Appetizers

Spinach and Artichoke Dip	\$11	Bang Bang Calamari or Shrimp	\$11
Sautéed spinach and roasted artichoke served with toasted garlic bread		crispy fried calamari or shrimp tossed in a sweet and spicy Asian sauce	
Add Crab meat	\$6		
Crab Cake	\$15		
meriton slaw and remoulade sauce			

Soups

Soup du Jour	Cup \$5 Bowl \$8	Chicken and Sausage Gumbo	Cup \$5 Bowl \$8
fresh creations from the kitchen, daily		roasted chicken and andouille sausage	
Seafood Gumbo	Cup \$5 Bowl \$8	Baked French Onion Soup	Bowl \$8
shrimp, crab, oyster and smoked sausage		caramelized onions, beef broth, gruyere cheese	

Salads

Chateau Mixed Greens	Starter \$6	Entrée \$10	Spinach Salad	\$9
mixed greens, purple onions, carrots, cucumbers, cherry tomatoes, croutons and choice of dressing		fresh spinach, strawberries, cashews and choice of dressing		
Classic Caesar Salad	Starter \$7	Entrée \$11	The Bibb Stack	\$10
tender romaine tossed with our classic Caesar dressing, crispy croutons, and parmesan cheese		a wedge of bibb lettuce with tomatoes, bacon, blue cheese crumbles and blue cheese dressing		
Galliano Baby Greens Salad	\$9		Executive Chef's Salad	\$14
baby greens, bacon, seasonal fruit, candied pecans and choice of dressing		a wedge of iceberg lettuce, eggs, tomatoes, ham, turkey, roast beef, bacon, cucumbers, croutons and your choice of cheese		

add chicken \$5 • add shrimp \$7
 • add jumbo lump crab \$8
 Choose one of our house dressings:
 Sundried Tomato Vinaigrette
 Avocado Ranch • Poppy Seed • Pepper Jelly
 Blue Cheese • Peppercorn Ranch
 Honey Mustard • Caesar • House Dressing

Chateau
 Steaks & Seafood de Bayou

Pasta

Crawfish and Corn Pappardelle crawfish cream sauce with corn	\$15	Bowtie Bruschetta farfalle pasta and fresh bruschetta	\$15
Fettuccine "McMillion" roasted mushrooms, green peas, creamy alfredo sauce add chicken \$6 • add shrimp or crawfish \$7	\$15	Serious Mac & Cheese choose two: andouille sausage, spinach, grilled chicken, sautéed shrimp, corn, tomatoes, mushrooms or get it loaded for an additional \$5	\$12
Blackened Shrimp Manicotti ricotta stuffed pasta, roasted mushrooms	\$17		

Sandwiches & Po-Boys

with french fries or sweet potato fries

Beef Sliders three mini burgers on yeast rolls with creole mustard	\$11	Grilled Chicken Sandwich bacon, pepper jack, avocado and ranch	\$12
Fish Tacos two tacos, grilled or fried, slaw, tomato, avocado ranch	\$11	Louisiana Dip thinly shaved seared beef, toasted bread, gruyere cheese and rosemary-infused jus	\$13
Chicken Salad Sandwich grilled chicken, green apple, celery, herbs	\$10	Chateau Burger 10 oz burger with lettuce, tomato, your choice of cheese	\$12
Bayou Po-boy choose shrimp, oyster, roast beef, catfish, or burger	\$12	Club Sandwich cajun club loaded with your favorites, ham, turkey, roast beef, bacon, lettuce, tomato, pickles and swiss cheese	\$14

Lunch Entrees

served with seasonal vegetables and choice of one additional side

NOLA BBQ Shrimp classic New Orleans style with French bread	\$14	Galliano Filet Medallions two prime beef tenderloin medallions	\$20
Redfish Almondine spicy tomato cream sauce	\$15	Blackened Catfish Enchiladas with smoked pepper cream sauce	\$15
Chateau Chopped Steak caramelized onions, mushrooms, with a demi glaze	\$14	Grilled Chicken Galliano grilled chicken breast topped with creamy spinach and artichoke sauce	\$15
Bayou Platter choose two: fried shrimp, oysters, or catfish	\$16	Fresh Catch Chef's daily creations from the Gulf	\$Market

EXTRA SIDES

Sautéed Spinach • Potatoes du Jour • Sweet Potato French Fries • Onion Rings • Merliton Slaw
Roasted Mushrooms • French Fries • Sautéed Vegetables • Rice Pilaf • Cheesy Grits • Baked Potato
\$3

Loaded Baked Potato \$2 Extra

For parties of eight or more an automatic gratuity charge of 20% will be added.
For Private Parties or Special Event bookings please contact us at 985-693-5663.

14420 West Main
Cot Off, Louisiana

Eating raw or under cooked meat, seafood or shellfish poses a health risk to everyone; especially the elderly, pregnant women, and other highly susceptible individuals with compromised immune systems.