

CHATEAU HATHORN EASTER 2020 MENU

Call 845-986-6099 to make your reservation!

WE USE FRESH, LOCAL FARM TO TABLE INGREDIENTS WHEN POSSIBLE.

Soup: Fresh Lobster Bisque with Fresh Maine Lobster	\$8.00
Mushroom Soup (Gluten Free)	\$7.50
Appetizers: Cheese Ravioli with Fresh Herbs, Tomato, And basil	\$12.00
Escargot "Café de Paris"	\$13.00
Marinated Artichoke and Fresh Mozzarella And Avocado	\$12.00
Phyllo Basket filled with Fresh Bay Scallops and Shrimp	\$14.00
Homemade Maryland Crab Cake "Calypso"	\$14.00
Salads: Organic Spring Mix with our Light Salad Dressing	\$ 8.00
Homemade Caesar Salad	\$ 8.00
Entrees: Oven Braised Baby Goat	\$33.00
Oven Roasted Loin of Lamb	\$33.00
Filet Mignon a la Hathorn "Bordelaise"	\$33.00
Oven Roasted Duck A l' Orange	\$32.00
Horse Radish Crusted Broiled Salmon	\$31.00
Pan Seared Fresh Halibut with Lemon and Capers	\$31.00
Farm Raised Boneless Chicken Breast with Lobster Meat	\$29.00

Menu may Be Subject to Change!