




## The Brodard Rolls – Cuốn

<b>Grilled Pork Spring Rolls – Nem Nướng Cuốn</b> 	<b>4.50</b>
Grilled pork wrapped in rice paper with a crispy roll, lettuce, mint, carrot & cucumber served with Chef's special sauce	
<b>Grilled Shrimp Spring Rolls – Chạo Tôm Cuốn</b> 	<b>5.50</b>
Grilled shrimp cake wrapped in rice paper with a crispy roll, lettuce, carrot, cucumber & mint served with Chef's special sauce	
<b>Summer Spring Rolls – Cuốn Chay</b>	<b>5.25</b>
Grilled asparagus, eggplant & avocado wrapped in rice paper with Asian greens served with rice vinegar soy sauce	
<b>Fresh Shrimp Spring Rolls – Gỏi Cuốn</b>	<b>4.50</b>
Steamed shrimp, pork & avocado wrapped in rice paper with lettuce, vermicelli, bean sprouts & mint served with plum sauce	
<b>Seared Ahi Spring Rolls – Cá Ahi Cuốn</b> 	<b>10.95</b>
Seared ahi wrapped in rice paper with lettuce, mango, avocado, "tía tô" herb & cucumber served with mustard soy sauce	
<b>Roasted Duck Spring Rolls – Gỏi Cuốn Vịt</b> 	<b>8.95</b>
Tender roasted duck wrapped in rice paper with asparagus, scallion, cucumber & cilantro accompanied with plum sauce	
<b>Vietnamese Cured Beef Spring Roll - Nem Chua Cuốn</b>	<b>5.95</b>
Vietnamese cure beef wrapped in rice paper with cucumber, lettuce, carrots, Vietnamese herbs & a crispy wonton roll accompanied with fish chili sauce	
<b>Rib Eye Rolls</b>	<b>10.95</b>
Melt-in your mouth rib-eye wrapped in rice paper with lettuce, pickled veggies, cucumber & fresh mint accompanied with citrus lemongrass sauce	
<b>Soft-Shell Crab Spring Rolls – Cuốn Cua Lột</b>	<b>11.95</b>
Soft shell crab tempura wrapped in rice paper with butter lettuce, mint, mango, cucumber & asparagus served with house special crab sauce.	
<b>Chateau's Special Spring Roll Sampler</b> (for a party of six to eight guests)	<b>35.95</b>
A platter of our assorted innovative spring rolls including <i>Roasted Duck, Soft Shell Crab, Seared Ahi and Summer Rolls</i>	

## Appetizers – Khai Vị

<b>Clam Fesci – Nghêu Nhồi Thịt Tôm Cua</b> 	<b>9.95</b>
Baked clams stuffed with fresh clam, crab meat, shrimp & pork served with Asian greens and fish chili sauce	
<b>King Salmon Egg Rolls – Chả Giò Cá Salmon</b> 	<b>9.95</b>
Crispy rolls filled with fresh salmon filet, cabbage & Asian spices over vermicelli salad	
<b>Shrimp Cake – Tôm Cỏ Ngr</b>	<b>8.95</b>
Shrimp & sweet potato tempura flash-fried to golden served with Asian green & chili sauce	
<b>Crispy Vietnamese Egg Rolls – Chả Giò Đặc Biệt</b> 	<b>9.95</b>
Crispy egg rolls filled with pork, crabmeat, shrimp, mushroom & glass noodles served with lettuce, cucumber & mint with lime chili sauce	
<b>Vietnamese Crepe – Bánh Xèo</b>	<b>9.95</b>
Pan-seared rice flour filled with shrimp, pork, onion, mushroom & bean sprout served with Asian greens & lime chili fish sauce	
<b>Moon Cake – Bánh Khọt</b>	<b>8.95</b>
Crispy rice-flour cake filled with shrimp, mung beans & scallion, accompanied with Asian greens & fish sauce	
<b>Chicken Satay – Gà Satay</b>	<b>8.95</b>
Grilled chicken marinated with Thai spices on skewers, served with cucumber salad & peanut sauce	
<b>Shrimp Satay – Tôm Satay</b>	<b>10.95</b>
Grilled tiger prawns marinated in Thai spices served with peanut sauce and cucumber salad	
<b>Salt-Pepper Calamari – Mực Rang Muối</b>	<b>13.95</b>
Flash-fried calamari wokked with scallion, sea salt, pepper & jalapeno served with a lime wedge	
<b>Salt-Pepper Shrimp – Tôm Rang Muối</b>  	<b>16.95</b>
Flash-fried shrimp wokked with scallions, jalapeno, sea salt & pepper	
<b>Tofu in XO Sauce</b>  	<b>11.95</b>
Lightly battered soft tofu, flash-fried to golden then wokked with a spicy seafood XO sauce	
<b>Chicken Lettuce Wraps</b>	<b>11.95</b>
Fresh minced chicken, pine nuts, scallions served in iceberg lettuce accompanied with lime chili sauce, crushed peanut & roasted shallot on the side	
<i>Tofu (Đậu Hũ) Lettuce Wraps</i> <b>9.95</b>	<i>Shrimp (Tôm) Lettuce Wraps</i> <b>12.95</b>

## Salads – Gà Lách

<b>Jack Fruit Salad</b>	<b>12.95</b>
Young jackfruit, crawfish & steamed pork tossed with Asian herbs, peanuts, shallots & sesame seeds served with rice cracker and shrimp paste sauce	
<b>Roasted Duck Salad – Gỏi Vịt</b>	<b>13.95</b>
Tender roasted duck over shredded cabbage, carrot, onion, banana blossom, "rau ram" herb in lime chili vinaigrette, topped with peanuts & shallots	
<b>Seared Ahi Salad – Xà Lách Cá Ahi</b> 	<b>16.95</b>
Seared fresh ahi punctuated with seaweed over mixed greens, cucumber, tomato, radish sprout in a wasabi dressing garnished with crispy leek & sesame	
<b>Shredded Chicken Salad – Gỏi Gà</b>	<b>11.95</b>
Steamed fresh chicken over cabbage, carrot & onion, topped with "rau ram" herb, roasted shallots & peanuts in a house vinaigrette dressing	
<b>Beef Salad – Xà Lách Bò</b> 	<b>13.95</b>
Tender fillet mignon over mixed greens, tomatoes cucumber, onion in lemon grass vinaigrette	
<b>Tofu Seaweed Salad</b>	<b>11.95</b>
Shredded tofu & seaweed over cabbages, carrot and fresh Asian herbs in soy based vinaigrette topped with roasted peanuts, sesame & shallots	
<b>Tofu Salad – Đậu Hũ Xà Lách</b>	<b>10.95</b>
Golden tofu over mixed greens, cucumber, tomatoes & onions in sesame lemon grass dressing	
<b>Grilled Prawns &amp; Mango Salad – Gỏi Xoài Tôm Nướng</b> 	<b>22.95</b>
Grilled tiger prawns over mango salad with grilled asparagus, rice cake with mango & roasted bell pepper dressing	
<b>Seared Ocean Trout Salad</b>	<b>16.95</b>
Seared fresh trout over mixed greens, cherry tomatoes, cucumber ribbons, carrots & asparagus in cilantro dressing topped with crispy leek.	

## *At the Chateau – Dine Biet*

<b>Sizzling New York Steak</b>	<b>21.95</b>
Tender & juicy New York Steak in a delectable garlic sauce on cast iron skillet, accompanied with mashed potatoes and vegetables	
<b>Filet Mignon on Skewers</b>	<b>21.95</b>
Grilled filet mignon, shiitake mushroom & bell pepper on skewers served with garlic noodle or jasmine rice	
<b>Sizzling Sole – Chả Cá Thăng Long</b>	<b>16.95</b>
Sizzling sole filet marinated in turmeric spice sautéed with onion & fresh baby dill served with vermicelli & Asian greens	
<b>Fresh Clam &amp; Rice – Cơm Hến Hoàng Gia </b>	<b>15.95</b>
Fresh clam sautéed with bamboo shoot & glass noodle served with Jasmine rice, sesame cracker and Asian greens	
<b>Beef Stew - Bò Kho</b>	<b>13.95</b>
Tender boneless beef shank, pearl onions & carrot in a rich and flavorful beef sauce served with French baguette	
<b>Tiger Prawns &amp; Garlic Noodle – Mì Tỏi Xào Tôm Nướng</b>	<b>21.95</b>
Grilled tiger prawns over wok-fried garlic noodle	
<b>Fresh Chilean Sea Bass – Cá Sea Bass Hấp Tương Đen</b>	<b>37.95</b>
Sea Bass filet steamed in black bean sauce over glass noodle with mushroom, leek, celery & bell pepper	
<b>Grilled New Zealand Rack of Lamb – Sườn Trườn Tân Tây Lan </b>	<b>35.95</b>
Grilled rack of lamb in rosemary & fresh garlic marinade over mashed potato & cherry tomato in pinot noir sauce	
<b>Baked King Salmon in Parchment – Cá Nướng Gói Giấy </b>	<b>26.95</b>
Baked fresh trout in parchment with black bean sauce & julienne zucchini, jicama, shiitake mushrooms served with rice cake & steamed broccoli	
<b>Baked Chilean Sea Bass in Parchment – Cá Sea Bass Nướng Gói Giấy </b>	<b>37.95</b>
Baked fresh sea bass in parchment with black bean sauce & julienne zucchini, jicama, shiitake mushrooms served with rice cake & steamed broccoli	

## *Noodle Soups – Phở & Mì & Bun Noodle*

<b>House Special Beef Noodle Soup – Phở Bò Tái, Nạm, Sạch &amp; Bò Viên</b>	<b>12.95</b>
Rare steak, well-done flank, brisket, tripe & meat balls over rice noodles in a freshly made beef broth. Add \$1.25 to serve steak on the side.	
<b>Steak Noodle Soup – Phở Bò Tái</b>	<b>11.95</b>
Rare-cooked steak over rice noodles in a freshly-made- beef –based broth. Add \$1.25 to serve steak on the side	
<b>Chicken Noodle Soup – Phở Gà</b>	<b>10.95</b>
Fresh steamed chicken over rice noodles in a freshly -made-chicken-based broth	
<b>Phuket Style Seafood Noodle Soup – Phở Hải Sản Thái Lan </b>	<b>13.95</b>
Fresh sole, calamari, shrimp & fish cake over rice noodles in a spicy coconut –flavored- chicken broth topped with cilantro & crushed peanuts	
<b>Wonton Noodle Soup – Mì Hoàn Thánh Xá Xíu</b>	<b>10.95</b>
Sliced BBQ pork & wontons filled with pork & shrimp over egg noodles in a delicately spiced broth garnished with scallions and cilantro	
<b>Sole Noodle Soup – Bún Cá  </b>	<b>12.95</b>
Sole filet & cherry tomatoes over rice noodle with fish cake in a delicately spiced fish based broth served with Asian greens	
<b>Duck &amp; Bamboo Shoot Noodle Soup – Bún Vịt Xáo Măng</b>	<b>12.95</b>
Tender sliced duck & bamboo shoots over vermicelli noodles in a delicate duck based broth served with Asian greens	
<b>Vietnamese Udon Noodle Soup with Crab &amp; Shrimp - Bánh Canh</b>	<b>12.95</b>
Freshly-made rice noodles topped with prawns, crab meat & shrimp paste in delicately spiced broth garnished with scallions & shallots.	
<b>Vegetarian Noodle Soup – Phở Chay </b>	<b>11.95</b>
Soy protein, mushrooms over rice noodles topped with scallion in a vegetable-based broth accompanied with basil, bean sprout and jalapeno	
<b>“Huế” Style Vegetarian Noodle Soup – Bún Bò Huế Chay  </b>	<b>11.95</b>
Soy protein, oyster mushrooms, soy wraps & vegetables over rice noodles in a spicy vegetable-based broth	
<b>Roasted Duck Noodle Soup - Mì Vịt Quay</b>	<b>11.95</b>
Sliced tender roasted duck over fresh spinach noodles in a delicately spiced broth garnished with scallions and cilantro served with pickles, bean sprouts	
<b>Vegetarian Egg Noodle Soup – Mì Vịt Tiềm Chay</b>	<b>11.95</b>
Soy protein, shiitake mushrooms over egg noodles in a subtle yet flavorful vegetable broth garnished with cilantro	

## *Curry Dishes*

Our curry dish is served with French baguette, or Jasmine rice. For Malaysian crepes, add \$ 1.95

<b>Traditional Chicken Curry – CàRi Gà </b>	<b>11.95</b>
Marinated fresh chicken & potatoes in spicy yellow curry sauce	
<b>Chicken Breast in Red Curry Sauce </b>	<b>12.95</b>
Marinated chicken breast with fingerling potatoes in a spicy red curry sauce	
<b>Seafood Curry – CàRi Hải Sản </b>	<b>16.95</b>
Jumbo shrimp, squid, mussels in spicy yellow curry sauce	
<b>Sea Bass Curry – CàRi Cá Sea Bass </b>	<b>37.95</b>
Fresh Chilean sea bass with eggplant & oyster mushrooms in a rich & spicy yellow & red curry blend	
<b>Shrimp Curry </b>	<b>17.95</b>
Jumbo shrimp with oyster mushrooms in our special curry sauce	
<b>Vegetable Curry </b>	<b>11.95</b>
Tofu, snow peas, mushrooms & carrot in a spicy red curry sauce	

## *Noodle Dishes – Bún & Mì Kào*

<b>Brodard Chateau Vermicelli – Bún Đặc Biệt Brodard Chateau</b>	<b>11.95</b>
<small>Charbroiled shrimps, BBQ pork, chicken, sugar cane shrimp paste &amp; egg roll over vermicelli served with Asian greens &amp; limed-fish sauce</small>	
<b>Seafood Bird’s Nest – Mì Xào Dòn Hải Sản</b>	<b>15.95</b>
<small>Crispy egg noodles filled with shrimp, squid, scallops, mushrooms &amp; vegetables</small>	
<b>Seafood Egg Noodles - Mì Xào Mềm Hải Sản</b>	<b>14.95</b>
<small>Pan-fried egg noodles with bean sprouts, shrimp, squid, and scallops</small>	
<b>Vermicelli &amp; Lemon Grass Beef – Bún Bò Xào Đặc Biệt</b>	<b>13.95</b>
<small>Filet mignon sautéed with lemon grass, onions &amp; roasted sesame seeds over vermicelli served with Asian greens &amp; chili lime sauce</small>	
<b>Glass Noodles with Crab Meat &amp; Shrimp – Miến Xào Tôm Cua</b>	<b>16.95</b>
<small>Pan-fried glass noodles with egg, crab meat &amp; shrimp in a light ginger garlic sauce</small>	
<b>“Hà Nội” Style Smoked Pork Noodle – Bún Chả Hà Nội</b>	<b>13.95</b>
<small>BBQ pork &amp; grilled pork patties in lime chili fish sauce garnished with pickled vegetables served with vermicelli &amp; Asian greens</small>	
<b>Seafood Padthai – Phở Xào Thái Lan</b>	<b>12.95</b>
<small>Pan-fried rice noodles with shrimp &amp; calamari with eggs, bean sprouts, scallions accompanied with crushed peanuts &amp; fresh lime</small>	
<b>Seafood Rice Noodles– Phở Áp Chảo Đồ Biển Dòn /Mềm</b>	<b>14.95</b>
<small>Pan-fried rice noodles (soft or crispy) with shrimp, squid, scallop &amp; vegetables in a light ginger garlic sauce</small>	
<b>BBQ Chicken &amp; Garlic Noodles - Gà Quay Mì Tỏi</b>	<b>14.95</b>
<small>BBQ chicken thigh over garlic noodles garnished with parsley and fresh mint</small>	

## *Rice Dishes – Cơm*

*Each entree is served with Jasmine rice. For Brown Rice, add \$1.00*

<b>Shaken Beef – Bò Lúc Lắc </b>	<b>16.95</b>
<small>Tender filet mignon in cubes sautéed with mushrooms, onion in garlic ginger soy sauce accompanied with a side salad</small>	
<b>Beef &amp; String Beans in XO Sauce </b>	<b>13.95</b>
<small>Tender beef wokked with string bean beans, oyster mushrooms &amp; onions in chef’s special XO sauce</small>	
<b>Seafood in XO sauce </b>	<b>19.95</b>
<small>Scallops, shrimp &amp; squid wokked with celery, onions &amp; bell pepper in XO sauce</small>	
<b>Pineapple Fried Rice – Cơm Chiên Thơm </b>	<b>18.95</b>
<small>Stir-fried jasmine rice with shrimp, calamari, and scallops, cashews, raisins &amp; pineapple served in its own shell</small>	
<b>Chicken Lemon Grass – Gà Xả Ớt </b>	<b>11.95</b>
<small>Sliced chicken thigh, lemon grass, onion &amp; jalapeno in ginger garlic sauce. Add \$1.00 for white meat</small>	
<b>Chicken &amp; Cashews– Gà Xào Hạt Điều </b>	<b>11.95</b>
<small>Sliced chicken thigh, cashews, onion &amp; red bell pepper in garlic sauce. Add \$1.00 for white meat</small>	
<b>Tofu &amp; Vegetables – Đậu Hủ Xào Bông Cải</b>	<b>10.95</b>
<small>Fresh tofu flash fried to golden, broccoli, snow pea, carrot, bok choy &amp; onion in ginger garlic sauce</small>	
<b>Scallops in Black Bean Sauce – Scallop Xào Tương Đen </b>	<b>20.95</b>
<small>Jumbo scallops, onions leek &amp; red bell pepper in spicy black bean sauce.</small>	
<b>Seafood Clay Pot – Cơm Tứ Xuyên</b>	<b>14.95</b>
<small>Stir-fried rice cooked in a clay pot with calamari, shrimp, crab meat, egg &amp; vegetables in garlic sauce</small>	
<b>Chicken &amp; Garlic Rice – Cơm Gà Siu Siu</b>	<b>13.95</b>
<small>Steamed fresh chicken &amp; “rau ram” herb over garlic rice accompanied with pickled vegetables &amp; ginger flavored fish sauce</small>	
<b>House Special Fried Rice – Cơm Chiên Dương Châu</b>	<b>12.95</b>
<small>Stir-fried jasmine rice with fresh beaten egg, Vietnamese sausage, shrimp &amp; vegetables.</small>	
<b>Broken Rice with Pork Chop &amp; Shrimp Paste – Cơm Tấm Sườn Nướng Tàu Hủ Kỳ</b>	<b>14.95</b>
<small>Steamed broken rice served with grilled pork chop and shrimp paste filled tofu paper wraps, topped with pickled vegetables &amp; flavored fish sauce</small>	
<b>Thai Style Chicken with Baby Bamboo – Gà Xào Măng Thái Lan </b>	<b>12.95</b>
<small>Sliced tender chicken breast wokked with shredded baby bamboo shoots, glass noodles &amp; chili flakes served with steamed rice</small>	

## *Side Dishes*

CHICKEN BROTH 2.25	STEAMED TOFU 4.95
ASPARAGUS & CRAB SOUP 5.95	FRIED RICE 4.95
WONTON SOUP 4.95	BAGUETTE 2.25
VEGETABLE SOUP 3.95	EGG 2.25
STEAMED VEGGIES 6.95	STEAMED RICE 2.25
GARLIC NOODLES 6.95	BROWN RICE 2.25
RICE NOODLES 1.95	GARLIC RICE 3.50