








The Brodard Rolls – Cuốn

Grilled Pork Spring Rolls – Nem Nướng Cuốn 	4.50
Grilled pork wrapped in rice paper with a crispy roll, lettuce, mint, carrot & cucumber served with Chef's special sauce	
Grilled Shrimp Spring Rolls – Chả Tôm Cuốn 	5.50
Grilled shrimp cake wrapped in rice paper with a crispy roll, lettuce, carrot, cucumber & mint served with Chef's special sauce	
Summer Spring Rolls – Cuốn Chay	5.25
Grilled asparagus, eggplant & avocado wrapped in rice paper with Asian greens served with rice vinegar soy sauce	
Fresh Shrimp Spring Rolls – Gỏi Cuốn	4.50
Steamed shrimp, pork & avocado wrapped in rice paper with lettuce, vermicelli, bean sprouts & mint served with plum sauce	
Seared Ahi Spring Rolls – Cá Ahi Cuốn 	9.95
Seared ahi wrapped in rice paper with lettuce, mango, avocado, "tía tô" herb & cucumber served with mustard soy sauce	
Roasted Duck Spring Rolls – Gỏi Cuốn Vịt 	8.95
Tender roasted duck wrapped in rice paper with asparagus, scallion, cilantro accompanied with plum sauce	
Soft-Shell Crab Spring Rolls – Cuốn Cua Lột <i>(New)</i>	9.95
Soft shell crab tempura wrapped in rice paper with butter lettuce, mint, mango, cucumber & asparagus served with crab sauce	
Chateau's Special Spring Roll Sampler (for a party of six to eight guests)	30.95
A platter of our assorted innovative spring rolls including <i>Roasted Duck, Soft Shell Crab, Seared Ahi and Summer Rolls</i>	

Appetizers – Khai Vị

Clam Fesci – Nghêu Nhồi Tôm Cua 	7.95
Baked clams stuffed with fresh clam, crab meat, shrimp & pork served with Asian greens and fish chili sauce	
Wild King Salmon Egg Rolls – Chả Giò Cá Salmon 	9.95
Crispy rolls filled with fresh salmon filet, cabbage & Asian spices over vermicelli salad	
Shrimp Cake – Tôm Cổ Ngư	7.95
Shrimp & sweet potato tempura flash-fried to a golden served with a fish chili sauce & pickled vegetables	
Crispy Seafood Egg Rolls – Chả Giò Hải Sản 	7.95
Crispy egg rolls filled with pork, crabmeat, shrimp, mushroom & glass noodles served with lettuce, cucumber & mint with lime chili sauce	
Vietnamese Crepe – Bánh Xèo	7.95
Pan-seared rice flour filled with shrimp, pork, onion, mushroom & bean sprout served with Asian greens & lime chili fish sauce	
Moon Cake – Bánh Khọt	7.95
Crispy rice-flour cake filled with shrimp & scallion, served with Asian greens & fish sauce	
Chicken Satay or Beef Satay – Gà hoặc Bò Satay	6.95
Grilled chicken or beef marinated in Thai spices on skewers, served with cucumber salad & peanut sauce	
Shrimp Satay – Tôm Satay	7.95
Jumbo shrimp marinated in Thai spices on skewers, served with peanut sauce and cucumber salad	
Salt-Pepper Calamari – Mực Rang Muối	10.95
Flash-fried calamari wokked with scallion, sea salt, pepper & jalapeno served with a lime wedge	
Salt-Pepper Shrimp – Tôm Rang Muối 	14.95
Flash-fried shrimp wokked with scallions, jalapeno, sea salt & pepper	
Tofu in XO Sauce 	9.95
Lightly battered soft tofu, flash-fried to golden then wokked with a spicy seafood XO sauce	
Chicken Lettuce Wraps	9.95
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> 8.95	<i>Shrimp (Tôm) Lettuce Wraps</i> 10.95

Salads – Xà Lách

Roasted Duck Salad – Gỏi Vịt	12.95
Tender roasted duck over shredded cabbage, carrot, onion, banana blossom, "rau ram" herb in lime chili vinaigrette, topped with peanuts & shallots	
Seared Ahi Salad – Xà Lách Cá Ahi 	16.95
Seared fresh ahi punctuated with seaweed over mixed greens, cucumber, tomato, radish sprout in a wasabi dressing garnished with crispy leek & sesame	
Shredded Chicken Salad – Gỏi Gà	10.95
Steamed fresh chicken over cabbage, carrot & onion, topped with "rau ram" herb, roasted shallots & peanuts in a house vinaigrette dressing	
Beef Salad – Xà Lách Bò 	12.95
Tender fillet mignon over mixed greens, tomatoes cucumber, onion in lemon grass vinaigrette	
Tofu Seaweed Salad <i>(New)</i>	11.95
Shredded tofu & seaweed over cabbages, carrot and fresh Asian herbs in soy based vinaigrette topped with roasted peanuts, sesame & shallots	
Tofu Salad – Đậu Hũ Xà Lách	9.95
Golden tofu over mixed greens, cucumber, tomatoes & onions in sesame lemon grass dressing	
Prawn & Mango Salad – Gỏi Xoài Tôm Nướng 	19.95
Grilled tiger prawn over mango salad with grilled asparagus, rice cake with mango & roasted bell pepper dressing	
Seared King Salmon Salad	15.95
Seared fresh king salmon over mixed greens, cherry tomatoes, cucumber ribbons, carrots & asparagus in cilantro dressing topped with crispy leek.	



Spicy



Specialty

For a party of 6 or more, a 18% gratuity will be added to your check.

At the Chateau – Đặc Biệt

Filet Mignon on Skewers (New)	19.95
Grilled filet mignon, shiitake mushroom & bell pepper on skewers served with garlic noodle or jasmine rice	
Sizzling Sole – Chả Cá Thăng Long	15.95
Sizzling sole filet marinated in turmeric spice sautéed with onion & fresh baby dill served with vermicelli & Asian greens	
Fresh Clam & Rice – Cơm Hến Hoàng Gia 🌶️	14.95
Fresh clam sautéed with bamboo shoot & glass noodle served with Jasmine rice, sesame cracker and Asian greens	
Beef Stew - Bò Kho	10.95
Tender boneless beef shank, pearl onions & carrot in a rich and flavorful beef sauce served with French baguette	
Tiger Prawns & Garlic Noodle – Mì Tỏi Xào Tôm Nướng	18.95
Grilled tiger prawns over wok-fried garlic noodle	
Fresh Chilean Sea Bass – Cá Sea Bass Hấp Tương Đen	24.95
Sea Bass filet steamed in black bean sauce over glass noodle with mushroom, leek, celery & bell pepper	
Filet Mignon in Green Pepper Corn Sauce B	26.95
Grilled filet mignon on a bed of spinach, asparagus & mashed garlic potato in green pepper corn sauce	
Grilled New Zealand Rack of Lamb – Sườn Trườn Tân Tây Lan B	28.95
Grilled rack of lamb in rosemary & fresh garlic marinade over mashed potato & cherry tomato in pinot noir sauce	
Baked King Salmon in Parchment – Cá Nướng Salmon Gói Giấy Chateau B	22.95
Baked fresh salmon in parchment with black bean sauce & julienne zucchini, jicama, shiitake mushrooms served with rice cake & steamed broccoli	
Baked Chilean Sea Bass in Parchment – Cá Nướng Sea Bass Gói Giấy Chateau B	24.95
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 & Bún Noodle

House Special Beef Noodle Soup – Phở Bò Tái, Nạm, Sạch & Bò Viên	9.50
Rare cooked steak, well-done flank & brisket over rice noodles in a freshly made beef broth. Add \$1.25 to serve steak on the side.	
Steak Noodle Soup – Phở Bò Tái	8.95
Rare-cooked steak over rice noodles in a freshly- made- beef –based broth. Add \$1.25 to serve steak on the side	
Chicken Noodle Soup – Phở Gà	7.50
Fresh steamed chicken over rice noodles in a freshly -made-chicken-based broth	
Phuket Style Seafood Noodle Soup – Phở Hải Sản Thái Lan 🌶️	9.95
Fresh sole, calamari, shrimp & fish cake over rice noodles in a spicy coconut –flavored- chicken broth topped with cilantro & crushed peanuts	
Wonton Noodle Soup – Mì Hoàn Thánh Xá Xíu	7.95
Slice BBQ pork & wontons filled with pork & shrimp over egg noodles in a delicately spiced broth garnished with scallions and cilantro	
Sole Noodle Soup – Bún Cá 🌶️ B	9.95
Sole filet & cherry tomatoes over rice noodle with fish cake in a delicately spiced fish based broth served with Asian greens	
Duck & Bamboo Shoot Noodle Soup – Bún Vịt Xáo Măng	9.95
Tender sliced duck & bamboo shoots over vermicelli noodles in a delicate duck based broth served with Asian greens	
Bánh Canh – Vietnamese udon noodle soup with crab & shrimp <i>New</i>	9.95
Freshly made rice noodles topped with prawns, crab meat & shrimp paste in delicately spiced broth garnished with scallions & shallots.	
Vegetarian Noodle Soup – Phở Chay B	8.95
Soy protein, mushrooms over rice noodles topped with scallion in a vegetable-based broth accompanied with basil, bean sprout and jalapeno	
“Huế” Style Vegetarian Noodle Soup – Bún Bò Huế Chay 🌶️ B	8.95
Soy protein, oyster mushrooms, soy wraps & vegetables over rice noodles in a spicy vegetable-based broth	
Roasted Duck & Spinach Noodle Soup	8.95
Sliced tender roasted duck over fresh spinach noodles in a delicately spiced broth garnished with scallions and cilantro served with pickles, bean sprouts	
Vegetarian Spinach Soup – Mì Vịt Tiềm Chay	8.95
Soy protein, shiitake mushrooms over spinach noodles in a subtle yet flavorful veggie broth garnished with cilantro accompanied with sprouts & greens	

Curry Dishes

Traditional Chicken Curry – CàRi Gà 🌶️	10.95
Marinated fresh chicken & potatoes in spicy yellow curry sauce served with French baguette	
Chicken Breast in Red Curry Sauce	11.95
Marinated chicken breast with fingerling potatoes in a spicy red curry sauce	
Seafood Curry – CàRi Hải Sản 🌶️	15.95
Jumbo shrimp, squid, mussels in spicy yellow curry sauce served with French baguette	
Sea Bass Curry – CàRi Cá Sea Bass 🌶️	24.95
Fresh Chilean sea bass with eggplant & oyster mushrooms in a rich & spicy yellow & red curry blend served with French baguette	
Shrimp Curry	16.95
Jumbo shrimp with oyster mushrooms in our special curry sauce accompanied with French baguette	
Vegetable Curry	9.95
Tofu, snow peas, mushrooms & carrot in a spicy red curry sauce accompanied with rice or baguette	



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Noodle Dishes – Bún & Mì Xào

Brodard Chateau Vermicelli – Bún Đặc Biệt Brodard Chateau	10.95
<small>Charbroiled shrimps, BBQ pork, chicken, sugar cane shrimp paste & egg roll over vermicelli served with Asian greens & lime-fish sauce</small>	
Seafood Bird’s Nest – Mì Xào Dòn Hải Sản	10.95
<small>Crispy egg noodles filled with shrimp, squid, scallops, mushrooms & vegetables</small>	
Seafood Egg Noodles - Mì Xào Mềm Hải Sản	10.95
<small>Pan-fried egg noodles with bean sprouts, shrimp, squid, and scallops</small>	
Vermicelli & Lemon Grass Beef – Bún Bò Xào Đặc Biệt	10.95
<small>Fillet mignon sautéed with lemon grass, onions & roasted sesame seeds over vermicelli served with Asian greens & chili lime sauce</small>	
Glass Noodles with Crab Meat & Shrimp – Miến Xào Tôm Cua	13.95
<small>Pan-fried glass noodles with egg, crab meat & shrimp in a light ginger garlic sauce</small>	
“Hà Nội” Style Smoked Pork Noodle – Bún Chả Hà Nội	10.95
<small>BBQ pork & grilled pork patties in lime chili fish sauce garnished with pickled vegetables served with vermicelli & Asian greens</small>	
Seafood Padthai – Phở Xào Thái Lan 	10.95
<small>Pan-fried rice noodles with shrimp & calamari with eggs, bean sprouts, scallions accompanied with crushed peanuts & fresh lime</small>	
Seafood Rice Noodle – Phở Áp Chảo Đồ Biển	12.95
<small>Pan-fried rice noodles with, shrimp, squid, scallop & vegetables in a light ginger garlic sauce</small>	
BBQ Chicken & Garlic Noodles	12.95
<small>BBQ chicken thigh over garlic noodles garnished with parsley and mint</small>	

Rice Dishes – Cơm

Each entree is served with Jasmine rice. For Brown Rice, add \$.75

Shaken Beef – Bò Lúc Lắc 	14.95
<small>Tender filet mignon in cubes sautéed with mushrooms, onion in garlic ginger soy sauce accompanied with a side salad & Jasmine rice</small>	
Beef & String Beans in XO Sauce 	13.95
<small>Tender beef wokked with string bean beans, oyster mushrooms & onions in chef’s special XO sauce</small>	
Seafood in XO sauce 	17.95
<small>Scallops, shrimp & squid wokked with celery, onions & bell pepper in XO sauce</small>	
Pineapple Fried Rice – Cơm Chiên Thơm 	14.95
<small>Stir-fried jasmine rice with shrimp, calamari, and scallops, cashews, raisins & pineapple served in its own shell</small>	
Chicken Lemon Grass – Gà Xả Ớt 	9.95
<small>Sliced chicken thigh, lemon grass, onion & jalapeno in ginger garlic sauce. Add \$.50 for white meat</small>	
Chicken & Cashews– Gà Xào Hạt Điều 	9.95
<small>Sliced chicken thigh, cashews, onion & jalapeno in garlic sauce. Add \$.50 for white meat</small>	
Tofu & Vegetables – Đậu Hủ Xào Bông Cải	9.95
<small>Fresh tofu flash fried to golden, broccoli, snow pea, carrot, bok choy & onion in ginger garlic sauce</small>	
Scallops in Black Bean Sauce – Scallop Xào Tương Đen 	16.95
<small>Jumbo scallops, onions leek & red bell pepper in spicy black bean sauce.</small>	
Seafood Clay Pot – Cơm Tứ Xuyên	10.95
<small>Stir-fried rice cooked in a clay pot with calamari, shrimp, crab meat, egg & vegetables in garlic sauce</small>	
Chicken & Garlic Rice – Cơm Gà Siu Siu	10.95
<small>Steamed fresh chicken & “rau ram” herb over garlic rice accompanied with pickled vegetables & ginger flavored fish sauce</small>	
House Special Fried Rice – Cơm Chiên Dương Châu	10.95
<small>Stir-fried jasmine rice with fresh beaten egg, Vietnamese sausage, shrimp & vegetables.</small>	
Broken Rice with Pork Chop & Shrimp Paste – Cơm Tấm Sườn Nướng Tàu Hủ Kỳ	10.95
<small>Steamed broken rice served with grilled pork chop and shrimp paste filled tofu paper wraps, topped with pickled vegetables & flavored fish sauce</small>	
Thai Style Chicken with Baby Bamboo – Gà Xào Măng Thái Lan 	11.95
<small>Sliced tender chicken breast wokked with shredded baby bamboo shoots, glass noodles & chili flakes served with steamed rice</small>	

Side Dishes

CHICKEN BROTH 1.95	STEAMED TOFU 3.95
ASPARAGUS & CRAB SOUP 4.95	FRIED RICE 4.50
WONTON SOUP 3.95	BAGUETTE 1.95
VEGETABLE SOUP 3.95	EGG 2.50
STEAMED VEGGIES 4.95	STEAMED RICE 1.95
GARLIC NOODLE 5.95	BROWN RICE 1.95
RICE NOODLE 1.95	GARLIC RICE 2.95

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