

**CHATEAU POMIJE
CAFÉ, WINE STORE & CATERING**

SOUP AND SALADS

SOUP DU JOUR Made fresh daily. Ask your server about today's choice.

Cup: \$2.50 Bowl: \$3.50

HOUSE SALAD Fresh California gourmet field greens served with your choice of our house dressings. **\$2.95**

HOUSE DRESSINGS: dijon vinaigrette, bleu cheese, creamy ranch, low fat yogurt.

CLASSIC HOUSE CAESAR SALAD Hearts of romaine, house Caesar dressing, fresh grated Parmesan cheese and croutons. (Anchovies available upon request)

Side Caesar \$3.95 Dinner Caesar \$6.95

SMOKED TROUT SALAD Field greens tossed in our low fat yogurt dressing, served with smoked trout, chives, chopped boiled eggs, mandarin oranges and toasted Almond slivers. **Side Salad \$6.95 Dinner Salad \$9.95**

ASPARAGUS AND PORTOBELLO SALAD Field greens tossed in Dijon dressing, served with roasted asparagus, red peppers, grilled Portobello mushrooms and blue cheese crumbles. **Side Salad \$5.95 Dinner Salad \$9.95**

APPETIZERS

MEDITERRANEAN PLATTER Fresh homemade hummus, feta cheese, olives, Pepperoncini, and grilled pita bread. **\$8.95**

GREEN LIP MUSSELS GRATINEE Green lip mussels baked with fresh tomatoes, shallots and garlic butter. Served with Parmesan crostini. **\$8.95**

FROG LEGS Breaded with southwest seasoning and breadcrumbs, fried and served over a roasted tomato and red pepper coulis. **\$8.95**

CRAYFISH AND ROASTED VEGETABLE TARTLETS Louisiana Crayfish and Cajun roasted vegetables wrapped in puff pastry and served with a Creole aioli. **\$8.95**

PARMESAN CROSTINI Fresh baked parmesan crostini served with tomato basil relish, herb mascarpone cheese and warm artichoke dip. **\$7.95**

SPIEDDINI Grilled Focaccia style bread skewered with fresh mozzarella cheese, served with tomato basil sauce. **\$7.95**

There is a \$4.00 Split Charge on entrees.

We prefer one check per table, please.

CHATEAU POMIJE
CAFÉ, WINE STORE & CATERING
ENTREES

CIOPPINO Fish stew from the heart of San Francisco, with mussels, little neck clams, shrimp, calamari, tilapia and swordfish. *House favorite!*
Wine Suggestions: Pinot Grigio, Chardonnay, Sauvignon Blanc
\$18.95

ARCTIC CHAR EN CROUTE Fresh Arctic Char with exotic mushrooms, spinach and shallots wrapped in a puff pastry, served with a lobster scallop sauce and roasted asparagus.
Wine Suggestions: Pinot Noir, Fume Blanc, Merlot
\$19.95

FRESH SWORDFISH Grilled and served with fresh tomato corn salad, chili mayonnaise.
Wine Suggestions: Chardonnay, Sauvignon Blanc, White Burgundy
\$19.95

YELLOW FIN TUNA Garlic peppered and soy seared served with peanut cucumber slaw.
Wine Suggestions: White Meritage, Riesling, Sauvignon Blanc
\$19.95

CHATEAU CHICKEN Sautéed chicken breast, caramelized onions and mushrooms, Madeira wine and a touch of cream. *House favorite!*
Wine Suggestions: Pinot Blanc, Chardonnay, Pinot Noir
\$14.95

AIRLINE CHICKEN BREAST Pan seared and served over tarragon roasted julienne carrots and leeks, finished with a sweet vermouth sauce.
Wine Suggestions: Full Bodied Chardonnay, Fume Blanc, Beaujolais
\$15.95

DUCK BREAST Grilled to order, served with port wine dried cherry reduction.
Wine Suggestions: Red Zinfandel, Merlot, Grenache, Rioja.
\$19.95

PORK TENDERLOIN Grilled to order, served with our house BBQ sauce.
Wine Suggestions: Red Zinfandel, Merlot, Pinot Noir.
\$17.95

There is a \$4.00 Split Charge on entrees

We prefer one check per table, please.

CHATEAU POMIJE
CAFÉ, WINE STORE & CATERING
ENTREES CONTINUED

NEW YORK STRIP Black peppercorn crusted then pan seared and finished with a balsamic vinegar reduction.

Wine Suggestions: Cabernet, Merlot, Shiraz, Hermitage

\$21.95

LAMB CHOP Grilled Lamb loin chops with apple chutney; finished with a golden raisin and walnut aioli.

Wine Suggestions: Chianti, Sangiovese, Barbera, Cabernet

\$21.95

VEAL CHOP Loin chop marinated in olive oil, lemon juice and oregano, grilled to order and topped with tomato basil relish. *House favorite!*

Wine Suggestions: Chianti, Rioja, Merlot, Meritage

\$22.95

TORTELLINI Tri-colored, cheese filled tortellini tossed in a sun-dried tomato pesto with exotic mushrooms and roasted walnuts.

Wine Suggestions: Pinot Gris, Chardonnay, Pinot Blanc

\$12.95

WILD MUSHROOM RISOTTO Made fresh daily with Portobello, oyster and shiitake mushrooms.

Wine Suggestions: Pinot Grigio, Merlot, Shiraz

\$13.95

RISOTTO DU JOUR Made fresh daily.

Wine Suggestions: Chianti, Rioja, Pinot Noir

Priced Daily

**Most Entrees are served with a vegetable and or starch of the day*

TRY A WINE BAR SAMPLER!

THREE 2OZ. POURS OF OUR FEATURED WHITES OR REDS .

Only \$10.00

Looking for a nice wine with your meal?... Pick up our Wine Bar Menu located on your table. It will show you this month's selection of three white and three red wines served by the glass or by the bottle. If you wish you may walk over to the WINE STORE and pick any wine off the shelf and bring it back to your table! A \$5.00 corkage fee will be added to that wine.

We prefer one check per table, please.

**CHATEAU POMIJE
CAFÉ, WINE STORE & CATERING
DESSERT MENU**

MINT CHOCOLATE TORTE Our newest addition to the desert menu! A flourless mint chocolate cake adorned with fresh fruit coulis.	\$5.95
BREAD PUDDING Mama Shumrick's own recipe! A warm custard pudding served with stout sauce and Marsala soaked grapes.	\$5.95
TIRAMISU Italian for "pick me up", this treat is just that! Lady finger cookies layered with chocolate mascarpone cheese, whipped cream & espresso syrup.	\$5.95
CRÈME BRULÉE Egg custard topped with caramelized sugar.	\$5.95



COFFEE MENU

SEVEN HILLS GOURMET COFFEES

CHATEAU POMIJE HOUSE BLEND	\$1.95
DECAF CINNAMON HAZELNUT	\$1.95
ADD A FLAVORED SYRUP	\$0.50
Vanilla, Almond, Chocolate & Raspberry	
CAFÉ AU LAIT & CAFÉ MOCHA	\$2.25
ESPRESSO	\$2.25
DOUBLE ESPRESSO	\$4.00
LATTE & CAPPUCCINO	\$3.00
FLAVORED CAPPUCCINO	\$3.50

Planning a large dinner party? How about a private wine or dinner tasting? Business or pleasure, we'll make it a night to remember! Use our "Wine Store cellar room" to create an ambiance unmatched in Cincinnati. We will present unique wines and you can choose the entrees or appetizers. Great for business meetings and presentations. Relax, let us do all the work for you! CALL (513) 871-8788



TRY A WINE BAR SAMPLER!
THREE 2OZ. POURS OF OUR FEATURED WHITES OR REDS .
Only \$10.00

VISIT OUR WEBSITE AT CHATPOM.COM

We prefer one check per table, please.