

# Chef's Pick Soup & Salads

## **Chateau House Salad**

Fresh romaine and field greens topped with crisp cucumbers and cherry tomatoes. Served with your choice of dressing.

**\$5**

## **Side Caesar Salad**

Freshly chopped romaine tossed in creamy Caesar dressing with shaved Asiago cheese and Parmesan crisps.

**\$7**

## **French Onion Soup**

Topped with golden croutons, melted Swiss, and provolone cheese.

**\$7**

## **Soup Du Jour**

Chef's daily selection, prepared fresh.

**Cup \$5   Bowl \$6.50**

# Entrees

## **Chicken Caprese Gnocchi Skillet**

Sautéed chicken breast with garlic, shallots, and fresh tomato sauce. Finished with white wine, soft gnocchi, fresh mozzarella, and basil.

**\$19**

## **Lemon Chicken Orzo**

Pan-seared chicken breast tossed with fresh spinach and orzo in a bright lemon cream sauce, finished with crumbled feta.

**\$18**

# Chef's Pick Entrees

## Half Roasted Chicken

Oven-roasted bone-in chicken finished with a rich chicken demi-glace.

**\$14**

## Asparagus Alfredo

Your choice of grilled salmon or steak served over pappardelle pasta tossed in a creamy Alfredo sauce with fresh asparagus.

**\$21**

## Cilantro Lime Chicken & Shrimp Bowl

Grilled chicken and a shrimp skewer served over cilantro lime rice. Topped with roasted corn and black bean salsa, avocado, fresh cilantro, and lime crema.

**\$19**

## Fresh Salmon Filet

Prepared to your preference: grilled, baked, or poached. Topped with lemon herb butter.

**\$17**

## Tuscan Grilled Trout

Rainbow trout basted with garlic, rosemary, sage, and red wine vinegar-infused olive oil. Served over a Parmesan polenta cake with roasted asparagus.

**\$24**

## Pan-Seared Grouper

Fresh grouper fillet topped with a crisp cucumber-carrot salad and a soy-mustard dressing.

**\$21**

## Pretzel-Crusted Pork Chops

Baked with a savory pretzel crust and served with a side of pub-style mustard.

**\$16**

# Chef's Pick Entrees

## Grilled Center-Cut Pork Chops

Seasoned and grilled to perfection, served with a side of sweet applesauce.

**\$16**

## Beef & Broccoli

Tender beef tips sautéed with fresh broccoli in a savory garlic-ginger soy sauce.

**\$18**

## Bourbon Garlic Flat Iron Steak

Tender flat iron steak grilled to your preferred temperature, thinly sliced, and drizzled with a bourbon garlic cream sauce.

**\$18**

## Build-Your-Own Pasta

Customize your dish by choosing one from each category:

Pasta:Pappardelle or Spaghetti

Sauce:Marinara or Alfredo

Protein:Grilled Chicken, Shrimp Skewer, Meatballs, or Italian Sausage

**\$17**

# Premium Entrees

**The selections below incur an additional \$18 charge to the resident's account.**

## Filet Mignon

A tender choice filet mignon grilled to temperature and topped with melted herb butter

## Pan-Seared Sea Scallops

Lightly floured and pan-seared scallops finished with a delicate orange-tarragon sauce.

## Broiled Lobster Tail

6-8 oz Maine lobster tail served with clarified butter.  
(Each additional tail: +\$15)

# Chef's Pick Sides

## Starches

**French Fries**

**\$5**

**Mashed Potatoes**

**\$5**

**Baked Potato**

**\$5**

**Steamed Rice**

**\$5**

**Sweet Baked Potato**

**\$5**

**Sweet Potato Fries**

**\$5**

**Loaded Baked Potato**

**\$5**

**Parmesan Polenta Cake**

**\$5**

## Vegetables

**Steamed Broccoli**

**\$5**

**Honey Glazed Carrots**

**\$4**

**Green Beans Lyonnaise**

**\$5**

**Fresh Asparagus**

**\$5**

**Vegetable Medley**

**\$5**

**Garlic Sautéed Spinach**

**\$5**

## Beverages

### Juice

Orange, Cranberry, Apple, Citrus Peach

**\$3**

### Coffee & Specialty

Freshly brewed coffee, Vitamin enhanced water, V8, Milk

**\$3**

### Soft Drinks

Coca-Cola products, Iced Tea

**\$4**