

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 Entrées

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 Entrées

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 Entrées

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

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

Sides

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