Chateau Madeleine

CHEF'S PICK RESTAURANT LUNCH MENU 11:00AM - 4:00PM

GREENS

COBB SALAD | \$12

Fresh mixed greens, topped with diced chicken, boiled egg, tomatoes, bacon, avocado & cheddar cheese served with your choice of salad dressing.

MANGO ROASTED KALE SALAD \$10

Fresh mango and roasted kale tossed with cucumbers, julienned red onion, cilantro, tomatoes and tropical vinaigrette

CAESAR SALAD | \$12

Hand-torn Romaine lettuce, tossed with Caesar dressing, Parmesan cheese, seasoned croutons, topped with your choice of grilled or blackened chicken, mahi mahi, or grilled salmon.

BERRY SALAD | \$12

Fresh field greens tossed with mixed berries, manderine oranges, candied walnuts and feta cheese, finished with a raspberry vinaigrete.

COMBINATION

SOUP AND SALAD COMBO | \$8

House salad with choice of dressing, a cup of fresh soup du jour and freshly baked bread rolls and butter.

SOUP

FRESH SOUP DU JOUR | \$4, \$5.50

Cup or bowl of fresh soup du jour.

HAND-HELD ENTREES

TRADITIONAL CLUB SANDWICH | \$10

Three-layer sandwich on sourdough toast, sliced ham, and turkey topped with Swiss cheese, lettuce, tomatoes, and bacon.

GRILLED CHICKEN SANDWICH | \$10

Fresh chicken breast grilled with your choice of cheese, topped with lettuce, tomato, onion, and mayonnaise on a brioche bun.

PIMENTO CHEESE SANDWICH \$12

Toasted brioche bun stuffed with pimento cheese, fried green tomatoes, bacon and lettuce.

FRIED BOLOGNA SANDWICH | \$13

Fried Bologna, topped with beer cheese sauce, crushed potato chips, french fried onions and sweet pickles

BUILD YOUR OWN BURGER | \$12

Fresh, never frozen choice angus beef grilled to temp with lettuce, tomato, onion & pickles on a brioche bun.

Add any 2 of the following toppings: American, Swiss, provolone, pepper jack, gorgonzola, Cheddar cheese, fried egg, bacon, fresh avocado, mushrooms, grilled onions, onion rings, & BBQ sauce.



Chateau Madeleine

CHEF'S PICK RESTAURANT LUNCH MENU 11:00AM - 4:00PM

HAND-HELD ENTREES

HAND-HELD ENTREES

Grilled chicken tossed in Buffalo

BUILD YOUR OWN GRILLED CHEESE \$10 BUFFALO CHICKEN CAESAR Choose from white, wheat, rye or sourdough bread, then pick from Cheddar, Swiss, provolone, or pepper jack sauce, over Caesar salad wrapped cheese and then choose a filling from, ham, bacon, or tomatoes.

LOBSTER ROLL | \$18

Fresh lobster tossed with celery, chives, mayonnaise and seasoning on focaccia bread.

STEAK OR CHICKEN QUESADILLA \$10

Large flour tortilla stuffed with your choice of grilled chicken or sirloin steak shredded cheese, shredded lettuce, diced tomatoes, and fresh avocado. Served with fresh pico de gallo and sour cream

MAHI SANDWHICH \$12

Mahi filet lightly seasoned and grilled served with pineapple salsa on a brioche bun.

KRABBY CAKE SANDWICH \$12

Krabby cake on a grilled brioche bun topped with shredded lettuce, tomatoes and tartar sauce.

FRIED CHICKEN SANDWICH \$11

Breaded and fried chicken breast. french onion aioli, shredded lettuce tomato and bread and butter pickles

in a large flour tortilla. **GRILLED EGGPLANT & BEET**

SANDWHICH \$12

WRAP \$11

Fresh grilled eggplant topped with roasted beets, baby arugula, capers, feta cheese and garlic aioli on focaccia bread.

VEGETARIAN BURGER | \$13

Grilled veggie burger topped with lettuce, tomato, onion and pickles on a brioche bun.

Add any 2 of the following toppings: American, Swiss, provolone, pepper jack, gorgonzola, Cheddar cheese, fried egg, bacon, fresh avocado, mushrooms, grilled onions, onion rings, & BBQ sauce.

CAPRESE SALAD WRAPI \$13

Gluten-free cauliflower wrap, loaded with fresh arugula, fresh mozzarella, tomatoes, and balsamic reduction

ALL HANDHELDS WILL BE SERVED WITH YOUR CHOICE OF A HOUSE SALAD, CUP OF FRESH SOUP DU JOUR, FRENCH FRIES, SWEET POTATO FRIES, COLESLAW, OR TATER TOTS. BOTTOMLESS COCA-COLA PRODUCTS, ICED TEA, VITAMIN WATER & COFFEE \$2.75

