

# Chateau Madeleine

CHEF'S PICK RESTAURANT  
DINNER MENU  
4:00PM - 8:00PM

## SOUP

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

Cup or bowl of fresh soup du jour.

**FRENCH ONION SOUP | \$6**

Topped with croutons, Swiss, and provolone cheese.

## GREENS

**CHATEAU DINNER SALAD | \$4**

Fresh romaine & filed greens topped with cucumbers & cherry tomatoes with your choice of dressing.

**WEDGE SALAD | \$4**

Fresh wedge of iceberg lettuce, topped with blue cheese dressing, cherry tomatoes, chives, and bacon.

**SIDE CAESAR SALAD | \$6**

Fresh romaine lettuce lightly grilled, served with Caesar dressing, asiago cheese, and croutons.

**PEAR & GORGONZOLA SALAD | \$7**

Fresh arugula and microgreens, tossed with fresh pears, Gorgonzola cheese, and candied walnuts, served with white wine vinaigrette.

**TACO SALAD | \$14**

Your choice of grilled steak, chicken, or shrimp atop a loaded tortilla bowl stuffed with fresh greens, diced tomatoes, diced onions, sliced black olives, shredded cheddar. served with choice of dressing and fresh pico de gallo

## CHICKEN ENTREES

**GRILLED SOUTHWESTERN CHICKEN BREAST | \$20**

Tender chicken breast, grilled and served over a black bean and corn salsa, finished with avocado crema.

**MACADAMIA CRUSTED CHICKEN BREAST | \$19**

Tender chicken breast pounded thin, breaded with macadamia nut and breadcrumbs finished with a light rum sauce.

## SEAFOOD ENTREES

**FRUIT DE MER ALFREDO | \$28**

Shrimp, bay scallops and crab meat sauteed and tossed with alfredo sauce and fettuccine.

**BROILED LOBSTER TAIL | \$34**

5 - 6oz broiled Maine lobster tail, served over Parmesan risotto finished with fresh broccoli

**FLOUNDER FILET OSCAR | \$26**

Fresh Flounder pan, seared, topped with crab meat, fresh asparagus finished with hollandaise sauce.

**GROUPEL FILLET | \$29**

Fresh Grouper fillet, grilled, blackened, or fried finished with a cilantro lime crema.

**CITRUS GRILLED SALMON | \$25**

Fresh salmon fillet grilled and basted with a citrus honey glaze, served over fresh asparagus



= AVAILABLE IN LOW SODIUM - ASK YOUR SERVER

PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES YOU MAY HAVE

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CHEF'S PICK RESTAURANT  
DINNER MENU  
4:00PM - 8:00PM

## CHATEAU MADELEINE FISH & CHIPS | \$18

Atlantic Cod hand beer battered, fried and served with chips, tartar sauce and slaw

### BEEF & PORK ENTREES

#### APPLE MARINATED PORK CHOPS | \$22

Hand cut boneless pork chops topped with marinated roasted fuji apples

#### RIB-EYE STEAK | \$29

Marbled rib-eye steak, pan-seared to temperature and basted with garlic butter.

#### FILET MIGNON | \$30

Tender fillet mignon wrapped in bacon and grilled with bearnaise sauce.

Bottomless Coca-Cola products, Iced tea, Vitamin water and Coffee \$2.75

### RESIDENTS CHOICE

#### SPAGHETTI AND MARINARA SAUCE | \$12

Add Meat balls \$5

#### FETTUCCINE ALFREDO | \$14

Add Grilled or blackened Chicken \$6

#### CHICKEN TENDER PLATTER | \$14

Fried chicken tender, french fries, and slaw served with Honey mustard dipping sauce.

### SIGNATURE SIDES

RICE

TATER TOTS

FRENCH FRIES

BAKED POTATO

MASHED POTATOES

SWEET POTATO FRIES

SWEET BAKED POTATO

ALL ENTREES SERVED WITH, ROLLS AND BUTTER, FRESH VEGETABLES, CHOICE OF SIDE UNLESS SPECIFIED AND DESSERT



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