

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.

FRESH WATERMELON SALAD | \$9

Fresh watermelon layered with fresh mint and feta cheese, finished with balsamic 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.

GRILLED PASTRAMI | \$11

Sliced pastrami grilled with Swiss cheese on rye bread, finished with pub mustard. Add sauerkraut and Thousand Island for a Pastrami Reuben.

PHILLY CHEESE STEAK | \$13

Thinly sliced prime rib of beef sauteed with bell peppers, mushrooms, and onions, with provolone cheese on a hoagie roll.

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.***

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HAND-HELD ENTREES

BUILD YOUR OWN GRILLED CHEESE| \$10

choose from white, wheat, rye or sourdough bread, then pick from Cheddar, Swiss, provolone, or pepper jack cheese and then choose a filling from, ham, bacon, or tomatoes.

CRAZY PULLED PORK SLIDERS| \$10

Smoked pulled pork tossed in BBQ sauce, topped with American cheese, fried pickles, slaw & onions

CLUB QUESADILLA | \$10

Large flour tortilla stuffed with grilled chicken, pepper jack cheese, bacon & fresh avocado. Grilled and finished with a fresh strawberry Salsa.

LOBSTER ROLL| \$18

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

MAHI SANDWHICH| \$12

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

MAHI WRAP| \$11

Seasoned Mahi Mahi tossed with mixed field greens, chipotle ranch, onions, & parmesan cheese wrapped in a large flour tortilla.

HAND-HELD ENTREES

BUFFALO CHICKEN CAESAR WRAP| \$11

Grilled chicken tossed in Buffalo sauce, over Caesar salad wrapped in a large flour tortilla.

GRILLED EGGPLANT & BEET SANDWHICH| \$12

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.**

**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.**