

**\*PLEASE ASK SERVER FOR NO SUGAR ADDED DESSERT OPTIONS**

# 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 & field greens topped with cucumbers & cherry tomatoes with your choice of dressing.



**SIDE CAESAR SALAD | \$6**

Fresh romaine lettuce, tossed in Caesar dressing, asiago cheese, and croutons.



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

Fresh field greens, tossed with fresh pears, gorgonzola cheese, and candied walnuts, served with white wine vinaigrette.



**GREEK SALAD | \$14**

Fresh greens, topped with tomatoes, cucumbers, red onions, bell peppers, kalamata olives, feta cheese, oregano, and drizzled with a greek vinaigrette. Add Grilled chicken or grilled shrimp for \$5

## Chicken Entrees

**1/2 ROASTED CHICKEN | \$18**

Fresh whole chicken seasoned and split, roasted and basted with a key lime honey glaze

**COCONUT CHICKEN BREAST OR COCONUT SHRIMP \$20**

Your choice of hand-breaded coconut chicken breast or shrimp served with a mango horseradish dipping sauce

**CHICKEN MARSALA \$18**

Fresh chicken breast lightly floured and sauteed, topped with a mushroom and marsala wine sauce.

## Seafood Entrees



**BROILED LOBSTER TAIL | \$41**

5 - 6oz broiled Maine lobster tail, served with clarified butter. an additional tail will be a \$10 charge to the residents account.

**PARMESAN HERB CRUSTED FLOUNDER FILET | \$26**

Fresh Flounder pan-seared, finished with a lemon butter sauce



**STEAMED GROUPEL FILET | \$29**

Fresh Grouper filet, wrapped in parchment paper steamed and topped with cucumber slaw.

**ASIAN GRILLED SALMON | \$25**

Fresh salmon filet grilled and basted with a Dijon mustard, garlic and soy sauce



**SHRIMP SCAMPI | \$22**

Tender shrimp sauteed with butter, garlic, white wine and parsley



**= AVAILABLE IN LOW SODIUM- ASK YOUR SERVER**

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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

### PAN SEARED SEA SCALLOPS | \$34

Sea scallops lightly floured and  
pan seared served over a basil  
pesto sauce

## Pork Entrees

### PORK CHOP ALA FLORENTINE | \$22

Hand-cut boneless pork chops  
charbroiled topped with fresh  
spinach, heirloom tomato,  
garlic and mascarpone sauce.

## Beef Entrees

### RIB-EYE STEAK | \$29

Marbled ribeye steak, charbroiled  
to temp served over homemade  
onion straws

### FILET MIGNON | \$30

Tender fillet mignon grilled to  
temp, topped with herb butter

## Resident's Choice

Please submit your choice to the  
Chef every week by Thursday at  
noon for your resident's choice  
meal. Every Tuesday I will feature a  
resident's choice as the dinner  
special.

Thanks, Chef Kevin

Ask your server for a residents  
choice flier or pick one up on the  
way out of Chefs Pick

### SIGNATURE SIDES

RICE

TATER KEGS

FRENCH FRIES

BAKED POTATO

MASHED POTATOES

SWEET POTATO FRIES

SWEET BAKED POTATO

MAC & CHEESE

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

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



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