

Dinner Menu

Chef's Pick Restaurant

Hours: 4:00 PM - 8:00 PM



STARTERS, SOUPS & SALADS

French Onion Soup \$6

Topped with croutons, Swiss, and provolone cheese

Shrimp Cocktail \$14

Jumbo shrimp peeled and chilled, served with cocktail sauce

Fresh Soup Du Jour \$4/\$5.5

Cup or bowl of fresh soup du jour

Chateau Dinner Salad \$4

Fresh field greens, cucumber, and cherry tomatoes with your choice of dressing

Pear and Brie en Croute \$10

Brie cheese wrapped in pastry and baked to perfection, served with sliced pears and raspberry dipping sauce

Side Caesar Salad \$6

Fresh chopped romaine tossed with Caesar dressing, asiago cheese, and Parmesan crisps

SIDES

Mashed Potatoes, Baked Potato, Sweet Potato Fries, Baked Sweet Potato, French Fries, Mac and Cheese, Rice

ENTREES

Portobello Chicken \$18

Marinated and grilled Portobello mushroom topped with grilled chicken, fresh avocado, and Italian dressing

Raspberry Chicken \$18

Grilled chicken breast topped with a fresh raspberry compote

Spinach & Feta Stuffed Chicken \$20

Tender chicken breast pounded thin, breaded and lightly fried, stuffed with spinach and feta cheese, served over tomato sauce

Honey Garlic Pork Chops \$24

Tender boneless center-cut pork chops, grilled and basted with honey and garlic

SIGNATURES

Marsala Braised Beef Osso Buco \$28

Beef Osso Buco braised in a marsala wine sauce, served over mashed cauliflower with a side of asparagus

Chateau Madeleine Fish & Chips \$18

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

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ENTREES

Coconut Shrimp \$20

Hand-breaded coconut shrimp, served with a mango horseradish dipping sauce

Pan-Seared Sea Scallops \$34

Sea scallops lightly floured and pan-seared, drizzled with a key lime sauce

Broiled Lobster Tail \$41

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

Ribeye Steak \$29

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

Filet Mignon \$32

Tender filet mignon grilled to temp, topped with herb butter

Fresh Catch of the Day \$30

Pan-seared or grilled fresh catch
Ask server for details.

ENTREES

Shrimp Scampi \$22

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

Fresh Flounder Milanese \$28

Fresh flounder filet breaded with Italian seasoned bread crumbs, pan-fried and topped with fresh micro greens, drizzled with a lemon vinaigrette and capers

Grilled Salmon Filet \$25

Fresh salmon filet grilled and basted with a lemon butter sauce

RESIDENT'S CHOICE

Please submit your choice to the Chef each 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*

DRINKS \$2.75

Coca-Cola, Diet Coca-Cola, Sprite, Mr. Pibb, Gingerale, Lemonade, Iced Tea, Vitamin Water, Coffee