

Chef's Pick Soup & Salads

Chateau House Salad

Fresh romaine and field greens topped with crisp cucumbers and cherry tomatoes. Served with your choice of dressing.

\$5

Side Caesar Salad

Freshly chopped romaine tossed in creamy Caesar dressing with shaved Asiago cheese and Parmesan crisps.

\$7

French Onion Soup

Topped with golden croutons, melted Swiss, and provolone cheese.

\$7

Soup Du Jour

Chef's daily selection, prepared fresh.

Cup \$5 Bowl \$6.50

Entrees

Chicken Chimichurri

Tender grilled chicken breast finished with a vibrant chimichurri sauce.

\$14

Lemon Chicken Orzo

Pan-seared chicken breast tossed with fresh spinach and orzo in a bright lemon cream sauce, finished with crumbled feta.

\$18



Chef's Pick Entrées

Half Roasted Chicken

Oven-roasted bone-in chicken finished with a rich chicken demi-glace.

\$14

Asparagus Alfredo

Your choice of grilled salmon or steak served over pappardelle pasta tossed in a creamy Alfredo sauce with fresh asparagus.

\$21

Cilantro Lime Chicken & Shrimp Bowl

Grilled chicken and a shrimp skewer served over cilantro lime rice. Topped with roasted corn and black bean salsa, avocado, fresh cilantro, and lime crema.

\$19

Fresh Salmon Filet

Prepared to your preference: grilled, baked, or poached. Topped with lemon herb butter.

\$17

Pan-Seared Trout

Rainbow trout over roasted asparagus, finished with a citrus-dijon vinaigrette.

\$21

Blackened Grouper

Fresh grouper fillet with a vibrant, fresh mango salsa.

\$24

Hot Honey Garlic Shrimp

Jumbo shrimp sautéed with soy sauce, butter, garlic, and sweet hot honey.

\$18

Chef's Pick Entrées

Dry Martini Pork Chops

Grilled center-cut pork chops topped with a savory gin-and-olive martini reduction.

\$16

Grilled Center-Cut Pork Chops

Seasoned and grilled to perfection, served with a side of sweet applesauce.

\$16

Beef & Broccoli

Tender beef tips sautéed with fresh broccoli in a savory garlic-ginger soy sauce.

\$18

Savory Beef Tips

Tender beef tips and baby bella mushrooms sautéed in rich beef gravy. Served over your choice of white rice or mashed potatoes.

\$21

Surf & Turf

Thinly sliced flat iron steak grilled to temperature, served with jumbo shrimp and garlic dipping butter.

\$28

Build-Your-Own Pasta

Customize your dish by choosing one from each category:

Pasta: Pappardelle or Spaghetti

Sauce: Marinara or Alfredo

Protein: Grilled Chicken, Shrimp Skewer, Meatballs, or Italian Sausage

\$17

Premium Entrées

The selections below incur an additional \$18 charge to the resident's account.

Filet Mignon

A tender choice filet mignon grilled to temperature and topped with melted herb butter

Pan-Seared Sea Scallops

Lightly floured and pan-seared scallops finished with a delicate orange-tarragon sauce.

Broiled Lobster Tail

6-8 oz Maine lobster tail served with clarified butter.

(Each additional tail: +\$15)

Chef's Pick

Starches

French Fries

\$5

Mashed Potatoes

\$5

Baked Potato

\$5

Steamed Rice

\$5

Sweet Baked Potato

\$5

Sweet Potato Fries

\$5

Loaded Baked Potato

\$5

Sides

Vegetables

Steamed Broccoli

\$5

Honey Glazed Carrots

\$4

Green Beans Lyonnaise

\$5

Fresh Asparagus

\$5

Vegetable Medley

\$5

Garlic Sautéed Spinach

\$5

Beverages

Juice

Orange, Cranberry, Apple, Citrus Peach

\$3

Coffee & Specialty

Freshly brewed coffee, Vitamin enhanced water, V8, Milk

\$3

Soft Drinks

Coca-Cola products, Iced Tea

\$4

- A 20% gratuity will be added to all non-resident charges, including alcoholic beverages. 100% of this gratuity is distributed directly to your servers and bartenders.
- A shared plate charge will be applied to the bill when a guest shares a resident's meal.