

Chef's Pick



Chateau Madeleine Breakfast

Two farm-fresh eggs prepared any style with your choice of three bacon strips, two sausage links, or ham. Served with two breakfast sides.

\$14

Fresh Fruit Bowl

A seasonal medley of hand-cut fruit and berries. Served with one breakfast side.

\$15

Coffee Cake French Toast

Signature French toast with seasonal coffee cake flavors (ask your server for today's selection). Served with three bacon strips, two sausages, or a fresh fruit salad.

\$17

Brie & Raspberry French Toast Roll-Ups

Brioche rolled and stuffed with creamy Brie and raspberry preserves. Served with three bacon strips, two sausages, or a fresh fruit salad.

\$15

Hoe Cakes

House-made cornbread pancakes topped with sweet apple butter and served with a side of poached eggs.

\$15

Banana Nut Pancakes

Three fluffy pancakes loaded with fresh bananas and walnuts, finished with whipped cream. Served with three bacon strips or two sausages.

\$13

House-Made Oatmeal Bar

Served with fresh fruit and a Fairlife vanilla protein drink (milk-based). Ask your server for the flavor of the week.

\$12

Quiche of the Day

Flaky pastry filled with assorted fillings and egg custard. Ask your server for daily details.

\$14

Eggs Benedict

Toasted English muffin topped with Canadian bacon, poached eggs, and house-made hollandaise. Served with one breakfast side.

\$16

Continental Breakfast

Build your breakfast by choosing any three: Bagel with cream cheese, artisanal toast, fresh fruit salad, seasonal Danish, fresh muffin, oatmeal, grits, assorted cereal with milk, or cottage cheese.

\$13

Create Your Own Omelet

Two farm-fresh eggs with your choice of three fillings:

Bacon, sausage, ham, cheddar, Swiss, onions, peppers, broccoli, avocado, spinach, mushrooms, or tomatoes.

Served with two breakfast sides. Egg whites or Egg Beaters available upon request.

\$16

Strawberry Belgian Waffle

Freshly baked waffle topped with warm strawberry compote and whipped cream. Served with three bacon strips or two sausages.

\$14

Chateau's Bagel Bar

Available All Day

Bagel & Lox

Toasted onion bagel with herb dill cream cheese, smoked salmon, capers, hard boiled egg and sliced tomato

\$18

Breakfast Bagel Club

Everything bagel, chive and onion cream cheese, shaved ham, turkey, crispy bacon, scrambled eggs.

\$12

Strawberries & Cream Bagel

Plain bagel, strawberry cream cheese, fresh sliced strawberries, sliced pineapple.

\$12

Bacon Bagel

Toasted asiago bagel, scallion and bacon cream cheese, fried green tomatoes.

\$10



Chef's Pick Premium

Premium selections incur an additional \$14 charge to the resident account.

Seafood Omelet

Three farm-fresh eggs loaded with jumbo lump crab, scallops, shrimp, and melted cheese. Served with two breakfast sides.

\$18

Lobster Benedict

Toasted English muffin topped with succulent lobster meat and poached eggs, finished with a bright lemon hollandaise.

Served with one breakfast side.

\$21

Petite Filet Mignon & Eggs

Grilled filet mignon medallions prepared to your preference, served with two eggs any style and two breakfast sides.

\$21

Extras

Short Stack Pancakes

\$7

Fresh Berry Cup

\$5

4 Bacon Strips

\$5

Canadian Bacon

\$5

2 Sausage Links/Patties

\$5

Eggs Any Style

\$4

Banana

\$1

Drinks

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

Sides

Fresh Fruit Cup

\$6

Grilled Hash Browns

\$5

Grits

\$4

English Muffin

\$2

Yogurt

\$1.50

Danish of the Day

\$5

Muffin of the Day

\$5

Bagel & Cream Cheese

\$5

Croissant

\$5

Oatmeal

\$4

Choice of Toast

\$4

Cottage Cheese

\$4

Parmesan Roasted Potatoes

\$5

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.

SOUP AND SALAD

GREEN GODDESS SALAD

Crisp iceberg and spinach tossed with red cabbage, cucumbers, celery, heirloom tomatoes, feta, and toasted walnuts. Served with green goddess dressing on the side...**\$16**

SIGNATURE CAESAR SALAD

Hand-torn Romaine hearts tossed in creamy Caesar dressing with shaved parmesan and herb-butter croutons...**\$14**

Blackened Chicken, Mahi-Mahi, or Atlantic Salmon. \$5

SUMMER BERRY SALAD

Fresh field greens tossed with seasonal mixed berries, mandarin oranges, candied walnuts, and feta cheese. Finished with a raspberry vinaigrette.....**\$15**

Blackened Chicken, Mahi-Mahi, or Atlantic Salmon. \$5

LOBSTER PASTA SALAD

Pasta tossed in a creamy, house-made dressing with celery, onions, bacon, and buttery lobster meat. Served with a side of house-made crostini.....**\$18**

SOUP & SALAD COMBO

A pairing of our house salad and soup du jour, served with warm artisan rolls and whipped butter.....**\$10**

SOUP DU JOUR

	Cup	Bowl
Chef's daily selection, prepared fresh.....	\$5	\$6.50

HANDHELDS

ARTISAN CHICKEN TENDERS

Buttermilk-brined chicken breast tenders served with your choice of signature dipping sauce.....**\$15**

GRILLED CHICKEN FOCACCIA

Grilled chicken breast topped with your choice of melted cheese, crisp lettuce, tomato, and red onion on toasted focaccia.....**\$15**

GARDEN VEGGIE BURGER

A premium grilled vegetable patty topped with lettuce, tomato, onion, and pickles on a toasted brioche bun.....**\$15**

BLT DOG

Wagyu all-beef hot dog wrapped in crispy bacon, served on a brioche dog bun with lettuce and sliced tomato.....**\$14**

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HANDHELDS & MORE

HOUSE-MADE SALMON BURGER

Hand-crafted salmon patty grilled and served on a brioche bun with a bright lemon-caper aioli, lettuce, tomato, and onion.....**\$16**

GRILLED MAHI-MAHI SANDWICH

Wild-caught Mahi-Mahi on a brioche bun with bacon, lettuce, tomato, and tartar sauce.....**\$17**

SIGNATURE STEAK SANDWICH

Thinly sliced steak on a French baguette with horseradish Havarti, house-made potato chips (inside!), garlic aioli, and pickles.....**\$19**

THE CUSTOM ANGUS BURGER

Fresh, never-frozen Angus beef grilled to order with lettuce, tomato, onion, and pickles on a toasted brioche bun.
Includes your choice of two premium toppings: American, Swiss, Provolone, Pepper Jack, Gorgonzola, Cheddar, Fried Egg, Applewood Smoked Bacon, Avocado, Sauteed Mushrooms, Caramelized Onions, Onion Rings, or BBQ Sauce....**\$17**

ARTISAN MELTS & MORE \$14

TUSCAN TURKEY

Spinach and artichoke spread, shaved turkey, red onion slivers, asiago cheese, and a balsamic reduction.

SOUTHERN GREEN TOMATO

Sharp pimento cheese paired with crispy fried green tomatoes.

SWEET & SAVORY

Aged cheddar cheese, fresh apple slices, and prosciutto ham

SAVORY STEAK

Thinly sliced steak, caramelized onions, melted cheese, and horseradish aioli.

CLASSIC BUILD YOUR OWN MELT

Choose your cheese: Cheddar, Swiss, Provolone, or Pepper Jack
Add-ins: Shaved ham, bacon, or sliced tomatoes

All handhelds are served with your choice of a House Salad, Cup of Soup, French Fries, Sweet Potato Fries, Coleslaw, Tater Tots, or House-made Potato Chips.

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**

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 Entrees

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

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