

# Dinner Selections

## Plated Selections

All plated selections are served with a fresh garden salad, vegetable du jour, potato du Chef, baked dinner rolls, The Chateau's famous cinnamon rolls, coffee & tea

### Breast of Chicken a la Greque

Boneless breast of chicken marinated in wine, lemon and fresh herbs. Grilled and glazed with citrus fricassee and capers

**\$19**

### Chicken Portabella

Boneless chicken breast filled with spinach stuffing, resting on a sautéed portabella mushroom with aurora sauce

**\$20**

### Chicken Breast Parmesan

Baked, boneless chicken breast with fresh parmesan cheese served over pasta

**\$20**

### Chicken Oscar

Boneless breast of chicken, topped with asparagus, crabmeat and sauce hollandaise

**\$24**

### Dual Pork Chops

Tender pork chops with sautéed mushrooms and onions

**\$20**

### Garlic Pork Loin with Rosemary

Served with a sherry mushroom sauce

**\$20**

### Pork Filet Mignon with Glazed Apples

A grilled 8oz-center cut of pork loin, wrapped in bacon and delicately coated with our apple glaze

**\$22**

### Bourbon Sirloin Steak

Grilled sirloin served with bourbon demi glaze.

**\$20**

### Filet Mignon

Hand trimmed filet served on roasted red pepper coulis

**\$26**

### Roast Prime Rib au Jus\*\*

An 8oz cut of tender prime rib of beef served medium

**\$26**

### Tilapia with Lime Salsa

Oven baked tilapia topped with lime salsa

**\$20**

### Grilled Salmon with Dill Butter

Classic Norwegian farm raised salmon filet, grilled with lemon dill butter

**\$24**

### Filet and Stuffed Shrimp

A petite filet with two crab stuffed shrimp

**\$32**

### Petite Filet and Salmon

A charbroiled petite filet and a charbroiled filet of salmon, served with herbed butter

**\$32**

\*\*Roast Prime Rib can only be offered for groups of 20 or more.

All prices are subject to change without notice and are subject to 20% Service Charge and 9.75% Sales Tax.