

ALWAYS AVAILABLE

Menu



Entrees

Soup Du Jour
Homemade Flatbreads
Tuscan Salad
Pasta with Marinara Sauce
Eggs any style
Cottage Cheese and Fruit Platter
Grilled Cheese Sandwich
Deli Sandwich
Hot Dog
Deluxe Hamburger
Vegetable Burger
French Fries
Sweet Potato Fries

AVAILABLE AFTER 4:30 P.M.

Grilled Salmon
Roasted Chicken
Baked Potato
Sweet Potato

Beverages

Selection of juices
Enhanced waters
Lemonade
Iced tea
Selection of sodas
Coffee
Cappuccino
Latte
Hot tea
Milk
Red Wine \$4.00
White Wine \$4.00
Beer \$4.00

ALL DAY *Dining*

Breakfast

7:30 A.M. TO 10:00 A.M.

Continental Breakfast

10:30 A.M. TO 11:30 A.M.

Lunch

11:30 A.M. TO 2:00 P.M.

Dinner

4:30 P.M. TO 7:00 P.M.

All Day Dining Available

11:00 A.M. TO 6:30 P.M.



SIGNATURE Dining

Assisted Living Facility License #13509

FEATURED CHEF ENTREES

Roasted Beef Tenderloin

Medallions of tender beef marinated in fresh herbs, slowly roasted accompanied by a wild mushroom demi-glace, truffle mashed potatoes and tri-color baby carrots

Shrimp Scampi

Tender shrimp sautéed with a flavorful garlic butter sauce served on top a bed of angel hair pasta

Grilled Red Snapper

Fresh catch seasoned with herbs and lemon, grilled and accompanied by a roasted garlic beurre blanc, dill infused red potatoes and roasted asparagus tips

Bone-In Pork Chop

Bone-in pork chop marinated overnight in house made seasonings, grilled and accompanied by a warm apple chutney, sweet potato hash and glazed turnips

Stuffed Salmon

Fresh salmon stuffed with spinach, onions, mushrooms and panko breadcrumbs, baked and accompanied by a fresh dill sauce

FEATURED LUNCH ENTREES

Grilled Chicken Sandwich

Herb marinated chicken breast, grilled and topped with caramelized onions and Swiss cheese, served on a ciabatta bun with shredded lettuce, tomato and pickle

Broccoli and Ricotta Calzone

Roasted broccoli mixed with a blend of ricotta, mozzarella and provolone cheeses stuffed into a crescent shape dough baked until golden brown

Chopped Greek Salad with Grilled Shrimp

Diced tomatoes, cucumbers, red onions, feta cheese, kalamata olives and grilled shrimp serve on a bed of chopped iceberg lettuce drizzled with house made lemon vinaigrette

Heirloom Tomato Quiche

Assorted heirloom tomatoes baked until golden brown in a flaky pastry crust with eggs, Swiss cheese, caramelized onions flavored with a hint of nutmeg

Stuffed French Toast

Brioche bread stuffed with cream cheese, bananas, walnuts and cinnamon, drizzled with a warm berry compote and whipped cream

