



Mission Chateau

SENIOR LIVING COMMUNITY

APPETIZERS

SHRIMP COCKTAIL

Gulf shrimp, fresh horseradish & cilantro cocktail sauce.

SPRING ROLLS

Cabbage, carrots, red peppers with sweet chili sauce.

MEATBALL

Connie's famous beef meatballs with homemade red sauce.

SIDE SALADS

ADD CHICKEN, STEAK OR SALMON TO ANY SALAD FOR THREE DOLLARS

CAESAR SALAD

Crisp romaine, Chateau made croutons, stone shredded Parmesan.

MISSION VALLEY SALAD

Arugula mix, crispy onion rings, spiced nuts, tomatoes. With your choice of dressing.

SALAD DRESSINGS: RASPBERRY BALSAMIC • RANCH • FRENCH • ITALIAN

SOUPS

MISSION SOUP

Tomato cognac soup with sweet basil.

SOUP OF THE DAY

Ask your server for today's offering.

SIDES

BRUSSELS SPROUTS

ASPARAGUS

BROCCOLI

GREEN BEANS

FRESH FRUIT

WILD RICE

ROASTED RED POTATOES

BAKED POTATO

TWICE BAKED POTATO

SWEET POTATO

MASHED POTATOES

FRENCH FRIES

MAC & CHEESE

LOBSTER TAIL ADD FIFTEEN DOLLARS

CHATEAU FAVORITES

Served with house salad or soup & your choice of one side.

GOURMET BURGER

Kansas raised beef, lettuce, tomato & onion. Served on a brioche bun & topped with your choice of cheese: American, Swiss or Blue Cheese.

CHICKEN MARSALA

Sautéed chicken breast, marsala red wine sauce & chopped herbs.

PORK TENDERLOIN

Seared & roasted pork loin, balsamic red wine reduction drizzled with house-made herb oil.

CHICKEN FRIED CHICKEN

Hand breaded, with white country gravy & fried sage.

STUFFED PORTOBELLA MUSHROOM

Marinated & oven roasted portabella stuffed with breadcrumbs, spinach, peppers, Parmesan & Swiss cheese. Served with grilled vegetables.

FRIED SHRIMP

Gulf shrimp, hand breaded in panko with Chateau made cocktail sauce.

FEATURED ENTRÉES

Eighteen Dollars Each

Served with house salad or soup & your choice of one side.

HALIBUT

Pan seared honey-glazed Alaskan halibut, garnished with cilantro.

PETITE FILET

Grilled six ounce filet, Port Salute demi-glace.

DESSERTS

WEEKLY FEATURED CHEESECAKE

CONNIE'S FAMOUS RUM CAKE

ASSORTED PASTRY SELECTIONS