SRG
SENIOR
LIVING







SRG Senior Living Communities' restaurants invite residents to enjoy a flexible, restaurant-style dining experience designed for comfort, choice, and connection.

DINE
your way®

Great meals are more than just food—they're about people. Our culinary teams bring together:

- Fresh ingredients and expert preparation.
- Abundant choices and ever-evolving menus.
- Attentive service, stylish surroundings, and good company.
- Varying seating arrangements without reservation on a first-come, first-served basis.

Residents can dine early or dine late, at their leisure, with restaurants ready to welcome and serve them **12 hours a day**—featuring elevated, seasonal, healthful cuisine.

SAMPLE DINNER MENU

SOUPS

Parsley-Carrot Bisque

Smoked Salmon Chowder

SALAD STARTERS

freshzest Garden Greens with Heirloom Tomatoes, Charred Fennel & Julienned Carrots

freshzest Spinach Salad, Marinated Bella Mushrooms & Red Onion with Cider Vinaigrette

OUR NIGHTLY ENTRÉE SELECTIONS

Chef-Inspired - Roasted Prime Rib, Sliced to Order, with Pan Jus & Horseradish Sauce

freshzest Homestyle - Pork Escalope over Cabbage-Mint Slaw with Sherry Wine Reduction

Fresh Catch - Rosemary-Skewered Shrimp and Bay Scallop Kebabs with Lemon Beurre Blanc

Simply Vegetarian - Parmesan-Breaded Eggplant and Ricotta Stack with Marinara Rustica

ENTRÉE ACCOMPANIMENTS

Asparagus Spears

Chef's Seasonal Vegetables

Sautéed Spinach & Kale

Char-Grilled Zucchini

Smashed Red Potatoes

Angel Hair Al Fresca

Herb Quinoa Pilaf

freshzest Spiced Sweet Potato Jewels

SIGNATURE ENTRÉES AVAILABLE NIGHTLY

Signature Cornucopia Salad with House Parsley Vinaigrette

Herb-Marinated Chicken Breast, Pan Sautéed with Garlic Butter

Court-Bouillon-Poached Fresh Salmon Filet

Chef's Daily Pasta Pomodoro Selection

DESSERTS

Silky Chocolate Pot de Crème with Chantilly Cream

Seasonal Fruit & Artisan Cheese Plate

Assorted Freshly Baked Cookies

SR, AMP, MV, TCN