



THE ART OF DINING

Smoked salmon chowder or pan-seared ahi? Rack of lamb or herb-crusted salmon? Our culinary team is excited to unveil a variety of mouth-watering menu options graciously prepared in our own restaurant, open 12 hours every day. Whether it's a casual breakfast to start your day, or a gourmet dinner with friends and family, you'll be treated to VIP service and delicious cuisine.

Vanilla port poached pear or New York cheesecake? Our menu is always evolving. By selecting the finest and freshest ingredients, applying innovative techniques and first-class presentation, our epicureans ensure that your daily dining experience is on par with your favorite restaurants, and healthy as well. See the next page for a sample menu.

SAMPLE DINNER MENU

Soup du Jour

Carrot Bisque
New England Clam Chowder

Salad and Appetizers

Organic Greens w/ Heirloom Tomatoes, Gorgonzola & Herb Shallot Vinaigrette
Watermelon Feta & Shaved Mint w/ White Balsamic Vinaigrette

OUR NIGHTLY ENTREE SELECTIONS

Chef Inspired

Brandy-Marinated Rack of Lamb w/ Lemongrass Honey-Lime Sauce

Home-style

Traditional Meatloaf w/ Garlic Mashed Potatoes & Sautéed Spinach

Fresh Catch

Pan-Seared Ahi Tuna, Saffron Rice w/ Maui Onions & Roasted Organic Vegetables

FreshZest

Eggplant Parmesan w/ Angel Hair al Fresca

Signature Entrees Available Nightly

Signature Cornucopia Salad w/ White Wine Vinaigrette
Oven-Roasted Chicken w/ Sauce Merlot & Wild Mushrooms
Charbroiled Chopped Sirloin w/ Veal Demi Glace & Sautéed Mushrooms
Chef's Pasta of the Day

Desserts

Warm Apple-Berry Crisp w/ French Vanilla Ice Cream
Passion Fruit Crème Brûlée
Assorted Freshly Baked Cookies

Ask about our 'always available' menu.

SRGSeniorLiving.com



EQUAL HOUSING
OPPORTUNITY

