
STARTERS

FRENCH ONION SOUP D cup bowl
caramelized onion, gruyere cheese, toast points

POTATO CHEDDAR AND CHIVE D,GF cup bowl
russets potato, cream, chives, cheddar

ICEBERG HOUSE SALAD V
chopped Iceberg, carrots, cucumbers, tomatoes,
choice of dressing

MIXED GREEN SALAD V
leafy greens, carrots, cucumbers, tomatoes,
choice of dressing

CAESAR SALAD D
romaine, parmesan cheese, croutons,
Caesar dressing

SWEET POTATO FARRO V,GF
shredded collard greens, crumbled goat cheese,
farro, diced sweet potatoes, pistachios, honey
maple vinaigrette

FRESH FRUIT CUP

HUMMUS PLATTER V
roasted red pepper hummus served with
pita bread, assorted vegetables

ENTRÉES

all entrées are shown with chef's recommended sides

EGGPLANT PARMESAN D, V

breaded eggplant, house made marinara, mozzarella, basil

SAFFRON LOBSTER RISOTTO SF, D

saffron rice, lobster claw and knuckle meat, mascarpone, peas, sorrel, lemon zest

TERES MAJOR MEDALLIONS GF

smoked paprika and cumin rubbed steak, duck fat potatoes, broccolini

VERLASSO SALMON GF, D

grilled, mashed sweet potatoes, sautéed brussels sprouts, horseradish crème fraiche

SMOTHERED PORK CHOPS D

garlic buttered rice, steamed broccoli, caramelized onion gravy

STUFFED CHICKEN BREAST GF, D

spinach, artichoke, and mozzarella, mashed potatoes, green beans

PASTA OF THE DAY**

served with your choice of: marinara or alfredo

Add Roasted Vegetables / No Charge

Add Grilled Chicken

FRESH FISH OF THE DAY

served steamed, pan seared, or grilled with two sides of your choice

A LA CARTE SIDES

MAC AND CHEESE D

GREEN BEANS GF

MASHED POTATOES D

MASHED SWEET POTATOES GF

SAUTEED BRUSSELS SPROUTS GF

BROCCOLINI GF

GARLIC BUTTERED RICE GF, D

STEAMED BROCCOLI V

BAKED POTATO OR BAKED SWEET POTATO GF

WHITE RICE GF

DUCK FAT POTATOES GF

**** NO SIDE CHOICES INCLUDED:**

****Prices are provided for residents and reflect resident discounts. Guests pay resident prices plus approximately 15%. Tipping is prohibited.*