

**CHAL WEEK AT A GLANCE SPECIALS #5 January 6 to 12, 2019**

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<b>B R E A K F A S T</b>	<b>Eggs Benedict</b> Poached eggs served over English muffin with Canadian bacon and hollandaise sauce	<b>Banana Pancake</b> A fluffy banana pancake hot off the griddle. Served with syrup	<b>Mushroom Swiss Omelet</b> Mushroom omelet stuffed with Swiss cheese.	<b>Pumpkin French Toast</b> Pumpkin infused French Toast topped with a sweet glaze	<b>Bacon Breakfast Burrito</b> Scrambled eggs with bacon, potatoes and cheese wrapped up in a flour tortilla	<b>Sausage, Potato &amp; Cheese Omelet</b> Two egg omelet with diced sausage and breakfast potatoes and finished with cheddar cheese	<b>Chef's Choice Breakfast</b> Enjoy on of our specialty breakfast creations
	<b>SOUP:</b> Soup du Jour	<b>SOUP:</b> Creamy Ham & Potato	<b>SOUP:</b> Soup du Jour	<b>SOUP:</b> Navy Bean with Bacon	<b>SOUP:</b> Soup du Jour	<b>SOUP:</b> Chicken Noodle	<b>SOUP:</b> Soup du Jour
<b>L U N C H</b>	<b>Turkey &amp; Cheddar Croissant</b> Sliced turkey, Cheddar cheese, lettuce, tomato and mayo on a buttery Croissant. Served with Broccoli Salad	<b>Chicken Parmesan Sandwich</b> Parmesan crusted chicken breast, marinara sauce and mozzarella cheese toasted on a soft French roll. Served with Creamy Cucumber Salad	<b>BBQ Brisket Sandwich</b> Tender slices of BBQ beef topped with coleslaw on a toasted bun. Served with French Fries	<b>Chicken Philly Sandwich</b> Thin sliced chicken sautéed with bell peppers and onions, topped with Provolone cheese on a hoagie roll. Served with Three Bean Salad	<b>Cranberry Turkey Sandwich</b> Deli turkey, cranberry sauce, romaine lettuce and provolone cheese and mayo on wheat bread. Served with Grapes	<b>Loaded Baked Potato</b> Baked Potato topped with beef chili, shredded cheese, green onions and sour cream	<b>Reuben Sandwich</b> Corned beef brisket, Swiss cheese, sauerkraut and 1000 Island dressing grilled between slices of rye bread. Served with Onion Rings
	<b>Crispy Chicken House Salad</b> Crispy breaded chicken on a bed of greens topped with grape tomatoes, cucumbers and shredded cheese. Served with Ranch dressing	<b>Fresh Fruit and Cottage Cheese Plate</b> Seasonal fresh fruit plate served with Cottage Cheese and Banana Bread	<b>Classic Cobb Salad</b> Classic Cobb with crisp greens, bacon, chicken, avocado, tomato, hard boiled egg and blue cheese crumbles. Served with Ranch dressing	<b>Avocado Salmon Salad</b> Mixed greens topped with oven roasted salmon, cucumbers, grape tomatoes, red onion and avocado. Served with Lemon Dill dressing	<b>Cilantro Lime Steak Salad</b> Mixed greens, grilled steak, roasted corn salsa, mozzarella cheese and pumpkin seeds tossed with a cilantro vinaigrette	<b>Grilled Double Cheese &amp; Tomato Sandwich</b> A grilled sandwich with tomatoes, American and provolone cheese on white bread. Served with Tator Tots	<b>Grilled Chicken Salad with Cider Vinaigrette</b> Grilled chicken breast on a bed of seasonal greens with pears, walnuts blue cheese and cider vinaigrette
<b>D I N N E R</b>	<b>Spaghetti with Meat Sauce</b> Spaghetti noodles combined with a creamy tomato meat sauce. Served with Garlic Toast	<b>Muffin Pan Meatloaf</b> Classic meat loaf baked in mini loaf pans and topped with gravy. Served with Mixed Vegetables and Cheddar Mashed Potatoes	<b>Roast Turkey</b> Tender roasted turkey and gravy served with Baked Sweet Potato Casserole, Buttered Green Beans & Cornbread	<b>Chicken Francese</b> Breaded chicken breast cooked to a golden brown with a white wine lemon sauce. Served with Linguini noodles and Broccoli spears	<b>Herb Roasted Pork Loin</b> Pork loin roasted with rosemary and thyme. Served with Couscous and Sweet Peas	<b>Shrimp &amp; Scallop Linguini</b> Shrimp and scallops sautéed with tomatoes in a delicious garlic and herb cream sauce. Served over Linguini	<b>Beef Tenderloin with Red Wine Sauce</b> Thin sliced roasted beef tenderloin with a red wine sauce. Served with seasoned baked potato and Buttered Carrot Coins
	<b>Bacon Chicken Quesadilla</b> Jack and Cheddar cheese, chopped chicken, bacon, Ranch dressing toasted in a flour tortilla, served with lettuce, pico de gallo and sour cream	<b>French Chicken Stew</b> Chicken thighs braised with Kielbasa sausage in a saffron and fennel scented tomato broth with potatoes and carrots. Served with Garlic Toast.	<b>Glazed Ham</b> Smokey Ham with a brown sugar glaze. Served alongside Roasted Baked Sweet potato Casserole, Buttered Green Beans & Cornbread	<b>Skillet Tamale Pie</b> Baked casserole with seasoned ground beef, black beans, tomatoes, cheese and a cornbread topping	<b>Curried Coconut Chicken</b> Curried chicken simmered in coconut milk and tomatoes, served over Couscous with Sweet Peas	<b>Salisbury Steak</b> Seasoned ground beef Salisbury Steaks covered in mushroom gravy and served with Herb Roasted Potatoes and Mixed Vegetables	<b>Honey Chicken Stir Fry</b> Chicken stir fried with Asian Vegetable blend in a sweet honey soy sauce. Served over Jasmine Rice
	Caramel Apple Sundae	Chocolate Mousse Pie	Chef's Choice Dessert	Pineapple Whipped Cheesecake	Banana Nut Cake	Chef Choice Dessert	Assorted Desserts

**\*Chef Specials- Breakfast 7am-9am Lunch 11am-1pm Dinner 4pm-6pm Menu Items Subject to Change\***