

CHAL WEEK AT A GLANCE SPECIALS #5 February 10 to 16, 2019

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
B R E A K F A S T	Eggs Benedict Poached eggs served over English muffin with Canadian bacon and hollandaise sauce	Banana Pancake A fluffy banana pancake hot off the griddle. Served with syrup	Mushroom Swiss Omelet Mushroom omelet stuffed with Swiss cheese.	Pumpkin French Toast Pumpkin infused French Toast topped with a sweet glaze	Bacon Breakfast Burrito Scrambled eggs with bacon, potatoes and cheese wrapped up in a flour tortilla	Sausage, Potato & Cheese Omelet Two egg omelet with diced sausage and breakfast potatoes and finished with cheddar cheese	Chef's Choice Breakfast Enjoy on of our specialty breakfast creations
	SOUP: Soup du Jour	SOUP: Creamy Potato Cheddar	SOUP: Soup du Jour	SOUP: Navy Bean with Bacon	SOUP: Soup du Jour	SOUP: Chicken Noodle	SOUP: Soup du Jour
L U N C H	Spaghetti with Meat Sauce Spaghetti noodles combined with a creamy tomato meat sauce. Served with Garlic Toast	Chicken Parmesan Sandwich Parmesan crusted chicken breast, marinara sauce and mozzarella cheese toasted on a soft French roll. Served with Creamy Cucumber Salad	BBQ Brisket Sandwich Tender slices of BBQ beef topped with coleslaw on a toasted bun. Served with French Fries	Chicken Philly Sandwich Thin sliced chicken sautéed with bell peppers and onions, topped with Provolone cheese on a hoagie roll. Served with Maccaroni Salad	Cranberry Turkey Sandwich Deli turkey, cranberry sauce, romaine lettuce, provolone cheese and mayo on wheat bread. Served with Grapes	Loaded Baked Potato Baked Potato topped with beef chili, shredded cheese, green onions and sour cream	Reuben Sandwich Corned beef brisket, Swiss cheese, sauerkraut and 1000 Island dressing grilled between slices of rye bread. Served with Onion Rings
	Crispy Chicken House Salad Crispy breaded chicken on a bed of greens topped with grape tomatoes, cucumbers and shredded cheese. Served with Ranch dressing	Fresh Fruit and Cottage Cheese Plate Seasonal fresh fruit plate served with Cottage Cheese and Banana Bread	Classic Cobb Salad Classic Cobb with crisp greens, bacon, chicken, avocado, tomato, hard boiled egg and blue cheese crumbles. Served with Ranch dressing	Avocado Salmon Salad Mixed greens topped with oven roasted salmon, cucumbers, grape tomatoes, red onion and avocado. Served with Lemon Dill dressing	Cilantro Lime Steak Salad Mixed greens, grilled steak, roasted corn salsa, mozzarella cheese and pumpkin seeds tossed with a cilantro vinaigrette	Grilled Double Cheese & Tomato Sandwich A grilled sandwich with tomatoes, American and provolone cheese on white bread. Served with Tator Tots	Grilled Chicken Salad with Cider Vinaigrette Grilled chicken breast on a bed of seasonal greens with pears, walnuts blue cheese and cider vinaigrette
D I N N E R	Boxed Sandwich Dinner Turkey or Roast Beef sandwich boxes will be passed out by our care staff. Boxes include fruit, chips and cookies	Muffin Pan Meatloaf Classic meat loaf baked in mini loaf pans and topped with gravy. Served with Mixed Vegetables and Cheddar Mashed Potatoes	Roast Turkey Tender roasted turkey and gravy served with Sweet Potato Casserole, Buttered Green Beans & Cornbread	Chicken Francese Breaded chicken breast cooked to a golden brown with a white wine lemon sauce. Served with buttered noodles and Broccoli spears	Valentines Day Lobster Thermidor Lobster meat in a creamy sauce baked in a lobster tail with parmesan cheese. Served with Truffled Mashed Potatoes and Asparagus with Tomatoes	Shrimp Linguini Shrimp sautéed with tomatoes in a delicious garlic and herb cream sauce. Served over Linguini	Herb Roasted Pork Loin Pork loin roasted with rosemary and thyme. Served with Couscous and Sweet Peas
	The dining room will be closed for carpet cleaning starting at 2pm	French Chicken Stew Chicken thighs braised with Kielbasa sausage in a saffron and fennel scented tomato broth with potatoes and carrots. Served with Garlic Toast.	Glazed Ham Smokey Ham with a brown sugar glaze. Served alongside Sweet Potato Casserole, Buttered Green Beans & Cornbread	Skillet Tamale Pie Baked casserole with seasoned ground beef, black beans, tomatoes, cheese and a cornbread topping	Steak Diane Sliced beef tenderloin with a Brandy mushroom sauce. Served with Truffled Mashed Potatoes and Asparagus with Tomatoes	Honey Chicken Stir Fry Chicken stir fried with Asian Vegetable blend in a sweet honey soy sauce. Seerved with Jasmine Rice	Curried Coconut Chicken Curried chicken simmered in coconut milk and tomatoes, served over Couscous with Sweet Peas
		Chocolate Mousse Pie	Chef's Choice Dessert	Pineapple Whipped Cheesecake	Chocolate Lava Cake	Chef Choice Dessert	Assorted Desserts

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