

**CHAL WEEK AT A GLANCE SPECIALS #4 March 10 to 16, 2019**

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<b>B R E A K F A S T</b>	<b>Chef's Choice Breakfast</b> Enjoy on of our specialty breakfast creations	<b>Bacon &amp; Potato Omelet</b> A fluffy two egg omelet with smoked bacon, potatoes and shredded cheese	<b>Belgian Waffle with Caramel Pecan Topping</b> Belgian waffle topped with whipped cream, caramel sauce and toasted pecans	<b>Huevos Rancheros</b> Warm corn tortilla topped with scrambled eggs, cheese, and salsa	<b>Apple Cinnamon Pancake</b> A fluffy apple and cinnamon pancake hot off the griddle. Served with syrup	<b>Ham &amp; Cheese Egg Scramble</b> Scrambled eggs with diced smokey ham, topped with shredded cheese	<b>Chef's Choice Breakfast</b> Enjoy on of our specialty breakfast creations
	<b>SOUP:</b> Soup du Jour	<b>SOUP:</b> Creamy Broccoli Cheddar	<b>SOUP:</b> Soup du Jour	<b>SOUP:</b> Italian Wedding Soup	<b>SOUP:</b> Soup du Jour	<b>SOUP:</b> Cream of Mushroom	<b>SOUP:</b> Soup du Jour
<b>L U N C H</b>	<b>Smoked Salmon Sandwich</b> Smoked salmon with dill cream cheese and sliced tomatoes on white bread. Served with Seasonal Fruit Salad	<b>Crispy Chicken Sandwich</b> Crispy fried chicken breast on a soft hamburger bun with lettuce, tomato, mayonnaise and honey Dijon dressing. Accompanied by Dilled Potato Salad	<b>Meatball Sub Sandwich</b> Delicious meatballs bathed in marinara sauce covered with mozzarella cheese and served on a hoagie roll with Chips	<b>Sesame Chicken Stir Fry</b> Stir fried chicken and broccoli in a sesame, garlic and ginger sauce over Basmati rice. Served with a spring roll	<b>French Bread Pepperoni Pizza</b> French bread with pizza sauce, shredded cheese and pepperoni toasted to perfection. Served with 3 Bean Salad	<b>Country Roast Beef Sandwich</b> Roast beef on multi grain bread with herbed cheese spread, tomatoes and romaine lettuce. Served with Cucumber Tomato Salad	<b>Harvest Chicken Salad Sandwich</b> Cranberry walnut chicken salad with lettuce on wheat bread. Served with Sweet Potato Fries
	<b>Peanut Chicken Salad</b> Mixed Greens, shredded cabbage, grilled chicken, , carrots, mandarin oranges, avocado, peanuts and cilantro with Asian vinaigrette.	<b>Chef's Salad</b> Crispy lettuce topped with diced eggs, tender slices of ham and turkey, diced green peppers, tomato wedges and cheddar cheese with Thousand Island dressing	<b>Popcorn Shrimp Salad</b> Mixed greens, tomatoes, cucumber, carrots, herb croutons and Ranch dressing topped with popcorn shrimp	<b>Steak Salad</b> Warm slices of marinated steak over mixed greens with feta cheese, red onions, cucumber, grape tomatoes and red wine vinaigrette	<b>Chicken, Artichoke &amp; Goat Cheese Salad</b> Mixed greens, chicken breast, marinated artichoke hearts, goat cheese, roasted peppers, garlic croutons, Dijon balsamic vinaigrette	<b>Southwest Chicken Salad</b> Mixed greens topped with corn, tomato, black beans and grilled chicken. Served with Southwest Ranch Dressing.	<b>Turkey and Pear Salad</b> Mixed greens, turkey, toasted pecans, blue cheese, pears and cranberry balsamic dressing
<b>D I N N E R</b>	<b>Hot Fudge Sundae</b>	<b>Creamy Pineapple Bars</b>	<b>Chef Choice Dessert</b>	<b>Assorted Desserts</b>	<b>Pecan Pie</b>	<b>Peanut Butter Bar</b>	<b>Frosted Cake</b>
	<b>Grilled Chicken Nachos</b> Crunchy nachos topped with cheddar cheese sauce, grilled chicken, shredded lettuce, Pico de Gallo, sour cream and guacamole	<b>Beef Chili</b> Slow simmered ground beef with tomatoes, pinto and kidney beans, seasoned to perfection. Served with Cornbread	<b>Chicken with Port &amp; Figs</b> Roasted chicken thighs braised in a sauce with Port wine and figs. Served with Baked Sweet Potato and Cauliflower with Bell Peppers	<b>Burgundy Beef</b> Tender beef simmered in a delicious red wine beef broth with carrots, peas, mushrooms and potatoes. Served with a French Demi Baguette	<b>Hickory Smoked Turkey</b> Turkey breast seasoned with a Smokey house rub and roasted until golden brown. Served with Seasoned Baked Potato and Green Beans	<b>Herb Crusted Salmon</b> Salmon filets coated with Dijon mustard and fresh herbs and baked to perfection. Served with sautéed Fresh Asparagus Spears and Orzo	<b>Braised Short Ribs</b> Braised beef short ribs slowly cooked with diced carrots, onions and celery. Served alongside Creamy Thyme Potato Gratin and Seasoned Baby Carrots
	<b>Chef's Choice Pasta</b> Enjoy one of our freshly prepared pasta dishes. Served with Garlic Bread	<b>Teriyaki Chicken Wings</b> Crispy chicken wings finished on the grill with Teriyaki sauce and served with French Fries, Vegetable Crudité with Ranch dipping sauce	<b>Cornbread Stuffed Pork Tenderloin</b> Pork tenderloin stuffed with a cornbread and vegetables stuffing, with gravy. Server with baked Sweet Potato and Cauliflower with Bell Peppers	<b>Cornish Game Hen</b> Lightly seasoned Cornish game hen baked until tender and golden brown. Served with Savory Peas and Cous Cous	<b>Italian Breaded Pork Chop</b> Pan seared boneless pork cutlet with a parmesan breading served with Seasoned Baked Potato and Green Beans	<b>Baked Cheese Lasagna</b> Layers of pasta, marinara sauce, ricotta, mozzarella and parmesan, baked to a golden brown. Accompanied by Garlic Bread	<b>Chicken Marsala</b> Sautéed chicken and mushrooms baked in a marsala wine sauce. Served with Creamy Thyme Potato Gratin and Seasoned Baby Carrots
	<b>Coconut Cream Pie</b>	<b>Tres Leches Cake</b>	<b>Chocolate Banana Pie</b>	<b>Tiramisu</b>	<b>Peach Cobbler</b>	<b>Chocolate Éclair Cake</b>	<b>Assorted Desserts</b>

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