

CHAL WEEK AT A GLANCE SPECIALS #1 September 8 to 14, 2019

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
B R E A K F A S T	Chef's Choice Breakfast Enjoy on of our specialty breakfast creations	Blueberry Pancakes A fluffy pancake hot off the griddle with juicy blueberries	Mushroom & Cheese Omelet Cheesy omelet stuffed with sautéed Mushrooms	English Muffin Egg & Sausage Sandwich Toasted English muffin sandwich with scrambled eggs, sausage and cheese	Country Scrambled Eggs Fluffy scrambled eggs with bacon, potatoes, bell peppers and onions, topped with shredded cheese	Belgian Waffle with Strawberry Topping Waffle with sweet strawberries and whipped cream	Cinnamon Roll Fresh baked cinnamon roll served warm
	SOUP: Soup du Jour	SOUP: Corn Chowder	SOUP: Soup du Jour	SOUP: Vegetable Tortellini	SOUP: Soup du Jour	SOUP: New England Clam Chowder	SOUP: Soup du Jour
L U N C H	Tuna & Swiss Sandwich House made tuna salad topped with Swiss cheese, lettuce and tomato on Country white bread. Served with Potato Chips	Smothered Burrito Beef and bean burrito topped with pork green chili and cheddar cheese Served with shredded lettuce and tomato	Ham & Mozzarella Panini Smokey ham, fresh mozzarella cheese, and tomatoes on toasted white bread. Served with Tator Tots	Bistro Club Sandwich Sliced roasted chicken, bacon, tomato, lettuce and avocado on toasted Sourdough bread. Served with Greek Tomato Salad	Boursin Roast Beef Sandwich Roast beef, garlic and herb Boursin cheese spread, tomatoes and Bibb lettuce on Country white bread. Served with Fruit Salad.	Steakhouse Cheeseburger A delicious grilled hamburger topped with cheddar cheese, A1 mayo, lettuce and tomato, served Potato Salad	Fried Fish Sandwich Breaded & fried fish filet on a soft bun with lettuce and tomato, red onion and tartar sauce. Served with Coleslaw
	Italian Chef Salad Mixed greens topped with Genoa salami, artichokes, kalamata olives, Provolone cheese and grape tomatoes with Italian dressing	Shrimp Salad over Greens Shrimp salad with roasted red peppers and fresh basil served over a bed of mixed greens garnished with tomato wedges and hard boiled egg	Asian Chicken Salad Coconut poached chicken served over Bibb lettuce blend with avocado sweet peas, grape tomatoes fresh mint, peanuts and Vietnamese dressing	Beef Taco Salad Layered salad with tortilla chips, shredded lettuce, ground beef, cheese, tomatoes, and sour cream. Served with pico de gallo and Guacamole	Mango Chicken Salad Fresh mango salsa, chicken, cranberries, almonds and goat cheese tossed with balsamic vinaigrette.	Grilled Bratwurst Bratwurst sausage on a bun served with Sauerkraut and Potato Salad	BBQ Chicken Salad BBQ chicken, tomatoes, black beans and corn served over a bed of romaine lettuce with salsa ranch dressing
D I N N E R	Fried Chicken Chicken lightly dusted with seasoned flour and deep fried until golden brown served with Mashed Potatoes and Green Bean Medley.	Turkey Florentine Meatballs Baked turkey, spinach and parmesan meatballs with a creamy Italian cheese sauce. Served with Roasted Cauliflower with Red Pepper and Savory Mashed Sweet Potatoes	English Bangers and Mashed Potatoes Delicious grilled pork sausage served with Creamy Mashed Potatoes with Gravy and Mixed Vegetables	BBQ Beef Brisket Tender beef brisket glazed with BBQ sauce and served with Hush Puppies and Coleslaw	Smoked Paprika Turkey Breast Turkey breast seasoned with smoked paprika, garlic and mustard rub blend then roasted until golden brown. Served with Potatoes O'Brien and Carrot Coins with Thyme	Grilled Salmon with Citrus Salsa Grilled seasoned salmon filet topped with a mandarin orange salsa served with Basmati Rice and Asparagus Spears	Prime Rib Au Jus Slow roasted Prime Rib dipped in au jus and served with Seasoned Baked Potatoes and Market Fresh Vegetables.
	Spaghetti with Meat Sauce Spaghetti noodles with a ground beef and tomato Bolognese sauce topped with parmesan cheese	Grilled Pork Tenderloin Grilled pork tenderloin served with a cilantro herb sauce, Roasted Cauliflower with Red Pepper and Savory Mashed Sweet Potatoes	Honey Glazed Chicken Drumsticks Baked chicken drumsticks glazed with a sweet honey ginger glaze, served with Creamy Mashed Potatoes Mixed Vegetables	Southern Tilapia Pan seared seasoned tilapia served with Hush Puppies and Coleslaw	Honey Baked Ham Tender and juicy ham baked with a honey glaze. Served with Potatoes O'Brien and Carrot Coins with Thyme	Beef Lasagna Homemade layers of pasta, cheese, marinara sauce, and ground beef, baked and served hot. Served with d Garlic Bread	Chicken Picatta Pan seared chicken breast with a lemon butter caper sauce served with Seasoned Baked Potato and Market Fresh Vegetables.
	Pound Cake With Strawberries	Fudge Pudding Cake	Apple Pie	Cheesecake With Chocolate Ganache	Cherries Jubilee	Coconut Cake	Assorted Desserts

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