

CHAL WEEK AT A GLANCE SPECIALS #2 October 24 to 30

	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	Apple French Toast Delicious French toast topped with a sweet apple topping	Country Scrambled Eggs Scrambled eggs with bacon, potatoes, bell peppers and onions, topped with shredded cheese	Biscuits and Gravy Freshly baked biscuits covered in a sausage gravy	Caramel Walnut Pancake A fluffy pancake hot off the griddle swirled with caramel sauce and topped with whipped cream and toasted walnuts	Denver Omelet Ham, onion and bell pepper omelet topped with cheese	Chef's Choice Breakfast Enjoy on of our specialty breakfast creations
	SOUP: Ham & Lentil	SOUP: Cream of Mushroom	SOUP: Ham & Lentil	SOUP: Cream of Mushroom	SOUP: Ham & Lentil	SOUP: Cream of Mushroom	SOUPS: Ham & Lentil
L U N C H	Steak, Onion & Cheese Hoagie Thin sliced beef sauteed with onions on a hoagie bun with Provolone cheese. Served with Chips	Sesame Chicken Battered chicken in a sesame sauce over Basmati rice with Broccoli florets. Served with a spring roll	Frito Chili Pie Frito chips topped with beef chili, shredded cheese, green onions and sour cream	Grilled Chicken Sandwich Grilled chicken, Ranch dressing, tomatoes, bacon and cheddar cheese on grilled Sourdough bread. Served with Cucumber Tomato Salad	BBQ Brisket Sandwich Shredded beef brisket with BBQ sauce topped with Fried Onions. Served on a Brioche bun with Coleslaw	Turkey Avocado Club Sliced turkey, bacon, lettuce, tomato, red onion, avocado and garlic mayo on white bread. Served with Broccoli Salad	Crispy Chicken Tenders Strips of chicken breast coated with seasoned panko bread crumb and fried to a golden brown. Served with French Fries
	Chef's Market Salad Tender turkey and ham served on a bed of lettuce with tomatoes, hard boiled egg, green peppers and shredded cheese with Thousand Island Dressing	Steak Salad Grilled steak over mixed greens with feta cheese, red onions, cucumber, grape tomatoes, radishes and red wine vinaigrette	Sub Sandwich Turkey sandwich on a soft roll with Provolone, shredded lettuce, tomato, black olives, Italian dressing and mayo. Served with Bacon Ranch Pasta Salad	Citrus Shrimp & Avocado Salad Citrus marinated shrimp salad over romaine lettuce with avocado and tortilla chips	Chinese Chicken Salad Hoisin glazed chicken over a bed of mixed greens with shredded carrots, bell peppers, mandarin oranges and crispy wonton strips. Served with Soy Ginger Dressing	Coconut Mango Chicken Salad Grilled chicken over mixed greens with cucumbers, red onion, mango, chopped peanuts, toasted coconut and Asian peanut dressing	Ham & Brie Panini Smoked ham, Brie cheese, green apples and Honey Dijon on toasted Sourdough bread. Served with French Fries
D I N N E R	Fried Chicken Lightly breaded chicken fried to a golden brown. Served with Mashed Potatoes with gravy and Confetti Corn	Veal Scaloppini Marsala Breaded, sautéed veal with a mushroom marsala sauce. Served with Buttered Orzo and Green Beans Almandine	Baked Ham with Cherry Sauce Delicious baked ham with a tart cherry sauce. Served with Garlic Mashed Potatoes and Roasted Parsnips with Carrots	Stuffed Peppers Seasoned ground beef and rice stuffed red and green bell peppers served with a Vegetable Medley	Chicken Marbella Tender braised chicken thighs in an sauce with prunes, olives and bay leaves. Served with Baked Winter Squash and Cauliflower with Red Peppers	Southern Fried Catfish Catfish strips hand breaded in cornmeal and fried to a golden brown. Served with Creamy Coleslaw and Hush Puppies	Prime Rib Au Jus Slow cooked prime rib served with Au Jus. Accompanied by Glazed Carrots and Seasoned Baked Potato
	Chef's Choice Pasta Delicious fresh prepared pasta served with Garlic Toast	Roasted Turkey Tender roasted turkey with gravy and Cranberry Sauce. Served with Bread Stuffing and Green Beans Almandine	Italian Baked Cod Cod fillet coated with a herb crumb crust and baked to perfection. Served with a lemon butter sauce and Garlic Mashed Potatoes with Roasted Parsnips with Carrots	Paprika Baked Chicken Chicken seasoned with paprika and baked until golden brown. Served with Parmesan Herb Polenta and Vegetable Medley	Honey Roasted Pork Tenderloin Honey glazed pork loin served with Baked Winter Squash and Cauliflower with Red Peppers	Spaghetti with Meatballs Spaghetti noodles served with homemade meatballs and Marinara sauce. Accompanied by Herbed Garlic Toast	Coconut Shrimp Coconut breaded shrimp with an orange marmalade dipping sauce. Served with Glazed Carrots and Seasoned Baked Potato
	Apple Pie	Pumpkin Pie	Cheesecake	Cherry Cobbler	Key Lime Pie	Cherry Pineapple Cake	Assorted Desserts

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