

CHAL WEEK AT A GLANCE SPECIALS #3 January 9 to 15

	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	Peach French Toast Delicious French toast topped with a sweet Peach topping	Egg & Ham Sandwich Scrambled eggs and ham topped with American Cheese on a toasted English muffin	Biscuits and Gravy Freshly baked biscuits covered in a sausage gravy	Blueberry Pancake A fluffy blueberry pancake hot off the griddle. Served with syrup	Western Omelet Omelet with bell peppers, onions, bacon and cheddar cheese	Cinnamon Roll Enjoy a freshly baked glazed cinnamon roll
	SOUP: Creamy Potato Cheddar	SOUP: Chicken & Wild Rice	SOUP: Creamy Potato Cheddar	SOUP: Chicken & Wild Rice	SOUP: Creamy Potato Cheddar	SOUP: Chicken & Wild Rice	SOUPS: Creamy Potato Cheddar
L U N C H	Turkey and Avocado Sandwich Roasted turkey, avocado, lettuce, tomato and chipotle mayo on white bread. Accompanied by Ambrosia Fruit Salad	Mushroom Swiss Burger Grilled hamburger topped with Swiss cheese, sautéed mushrooms, lettuce & tomato.. Served on a hamburger bun with French Fries	Chicken Parmesan Sandwich Parmesan crusted chicken breast, marinara sauce and mozzarella cheese toasted on a Hoagie roll. Served with Creamy Cucumber Salad	Chicken Enchiladas Shredded chicken enchiladas covered with green chili sauce and shredded cheese. Served with Spanish rice and Refried Beans	Prime Rib French Dip Thinly sliced prime rib, white cheddar cheese, toasted roll with au jus dipping sauce and Sweet Potato Fries	French Bread Pepperoni Pizza French bread with pizza sauce, shredded cheese and pepperoni toasted to perfection. Served with Grapes	Santa Fe Chicken Sandwich Blackened chicken, provolone cheese, caramelized onions, avocado, roasted red pepper mayo on White bread.. Served with Sweet Kale Salad
	California Chicken Salad Crispy breaded chicken on a bed of greens topped with tomatoes, avocado, sliced green onions, shredded cheddar and salsa Ranch dressing	Garden Salad with Chicken Mixed greens, grilled chicken, shredded carrots, cucumbers, red onions, grape tomatoes, croutons and Greek dressing.	Blackened Salmon Caesar Salad Blackened salmon served over crisp romaine and topped with croutons, parmesan cheese and Caesar dressing.	Steak & Blue Cheese Salad Mixed greens, grilled steak, red onions, avocado, grape tomatoes, blue cheese crumbles and basil balsamic vinaigrette	Chicken, Artichoke & Goat Cheese Salad Mixed greens, chicken breast, marinated artichoke hearts, goat cheese, roasted peppers, garlic croutons, and red wine vinaigrette	Chicken & Apple Salad Grilled chicken over mixed greens with sliced green apples, dates, candied walnuts, goat cheese and herb vinaigrette	Chef's Salad Crispy lettuce topped with diced eggs, tender slices of ham and turkey, diced green peppers, tomato wedges and cheddar cheese with Thousand Island dressing
D I N N E R	Cheese Quesadilla Jack and Cheddar cheese toasted in a flour tortilla, served with lettuce, pico de gallo and sour cream	Cider Glazed Pork Tenderloin Tender roasted pork loin with a delicious apple cider glaze. Served with Lemon Herb Orzo and Roasted Carrots & Cauliflower	Shepherd's Pie Layers of seasoned ground beef, peas and carrots topped with fluffy mashed potatoes. Served with mixed vegetables	Herb Marinated Turkey Breast Roasted turkey breast marinated with citrus and herbs. Served with Buttered Peas and Cider Baked Squash	Chicken Pot Pie Chicken in a rich and creamy sauce with carrots and peas, topped with a flaky crust.	Pan Fried Trout Trout fillets coated with an almond mixture and sautéed until golden brown. Served with fluffy Rice Pilaf and Fresh Spinach & Mushrooms	Pot Roast Slow roasted tender pot roast served with a rich beef gravy, potatoes, carrots and onions
	Ginger Beef Stir Fry A colorful stir fry of thinly sliced marinated beef stir fried with carrots, bell peppers and bean sprouts. Served with Steamed Rice	Crunchy Onion Chicken Chicken coated with crunchy onions and baked until golden brown. Served with Lemon Herb Orzo and Roasted Carrots & Cauliflower	Spinach Stuffed Shells Large pasta shells stuffed with a ricotta and parmesan cheese filling over Alfredo sauce. Served with Garlic Toast	Beef Storgonaff Beef tips briased in a mushroom, onion and sour cram sauce. Served with Egg Noodles and Buttered Peas	Baked Ham with Pineapple Glaze Sliced ham baked in a sweet brown sugar pineapple glaze. Served with Baked Sweet Potato and Savory Green Beans	Garlic Roasted Chicken Chicken thighs braised with roasted garlic and served with a brandy cream sauce. Accompanied by fluffy Rice Pilaf and Fresh Spinach & Mushrooms	Shrimp Pasta Sautéed shrimp in a creamy parmesan sauce over Linguini. Served with parmesan cheese and toasted Herb Bread
	Blueberry Pie	Chocolate Milkshake Cake	Key Lime Pie	Carrot Cake	Peach Crisp	Frosted White Cake	Assorted Desserts

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