

**CHAL WEEK AT A GLANCE SPECIALS #3 August 7th to August 13th**

	SUNDAY 7	Monday 8	TUESDAY 9	WEDNESDAY 10	THURSDAY 11	FRIDAY 12	SATURDAY 13
<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>Peach French Toast</b> Delicious French toast topped with a sweet Peach topping	<b>Egg &amp; Ham Sandwich</b> Scrambled eggs and ham topped with American Cheese on a toasted English muffin	<b>Biscuits and Gravy</b> Freshly baked biscuits covered in a sausage gravy	<b>Blueberry Pancake</b> A fluffy blueberry pancake hot off the griddle. Served with syrup	<b>Strawberry Compote French Toast</b> Delicious French toast topped with a sweet Strawberry topping	<b>Banana Chocolate chip Pancakes</b> A fluffy Banana Chocolate chip pancake hot off the griddle. Served with syrup
	<b>SOUP:</b> Chicken Pozole	<b>SOUP:</b> Corn and Potato Chowder	<b>SOUP:</b> Chicken Pozole	<b>SOUP:</b> Corn and Potato Chowder	<b>Soup:</b> Chicken Pozole	<b>SOUP:</b> Corn and Potato Chowder	<b>SOUPS:</b> Chicken Pozole
	<b>Chicken Curry Salad Wrap</b> Seasoned grilled chicken tossed with curry powder, mayo, celery, red onion, raisins, roasted cashews and cilantro, wrapped in a flour tortilla & served with grapes.	<b>Tacos al Carbon (Steak Tacos)</b> Seasoned Flank Steak grilled to perfection topped with cilantro and diced onion wrapped in a warm corn tortilla, with Spanish black beans and creamy avocado sauce.	<b>Salami Sandwich</b> Toasted hoagie roll stuffed with shredded lettuce, salami, tomatoes, red onion, provolone cheese, fresh basil pesto spread served with chips.	<b>Beef and Bean Burrito</b> Warm tortilla stuffed with black beans, shredded beef, Pico d gallo, cheddar cheese, and sour cream served with Spanish Rice.	<b>Crispy Fish Tacos</b> Breaded white fish served with lightly spiced Cole slaw, Pico de gallo, and shredded cheddar cheese wrapped in a toasted corn tortilla, served Spanish fried rice.	<b>Bacon Cheddar Burger</b> Burger with crispy bacon and cheddar cheese served on a brioche bun with a garlic aioli lettuce, tomato, pickle, and red onion with steak French fries	<b>Philly Cheesesteak Sandwich</b> Toasted hoagie roll with phalli style steak, sauteed peppers and onions topped with melted cheese served with sweet potato tots and a ranch dipping sauce
<b>L U N C H</b>	<b>Greek Salmon Salad</b> Salmon on a bed of spinach and romaine topped with cucumber, red pepper, tomato, kalamata olives, avocado, pickled red onion, feta cheese, and dill with Tzatziki sauce.	<b>Chipotle Chicken Cobb</b> Seasoned grilled chicken on a bed of chopped romaine lettuce with crumbled bacon, roasted corn, sliced strawberries, avocado with Cilantro Vinaigrette	<b>Mango Mandarin Sesame Shrimp Salad</b> Large grilled shrimp on a bed of chopped romaine, mango, mandarin orange, edamame, red bell pepper, cilantro, and sesame seeds, dressed with ginger dressing.	<b>Steak &amp; Blue Cheese Salad</b> Mixed greens, grilled steak, red onions, avocado, grape tomatoes, blue cheese crumbles and basil balsamic vinaigrette	<b>Crunch Salad</b> Chopped romaine lettuce, green cabbage, granny smith apples, celery, scallions, cucumber, roasted pumpkin seeds, and Feta cheese tossed in cilantro honey dressing	<b>Seafood Salad</b> Poached shrimp, Crab, red onion, celery, fresh Dill tossed with creamy lemon dressing served on ice burg lettuce	<b>Chicken Caesar Salad</b> Romaine lettuce with croutons, grilled chicken breast a creamy Caesar dressing topped with parmesan cheese
	<b>Ice-cream Bars</b>	<b>Assorted Desserts</b>	<b>Chocolate Cake</b>	<b>Assorted Desserts</b>	<b>Strawberry Jell-O- Parfait</b>	<b>Chocolate chip Bread Pudding</b>	<b>Berry Cake with Lemon Frosting</b>
	<b>Beef Enchilada Casserole</b> Seasoned ground beef, black beans, and cheddar cheese layered between flour tortillas and topped with house made red enchilada sauce and baked to perfection, served with Spanish rice.	<b>Hot open Faced Roast Beef Sandwich</b> Thin shaved roast beef on a bed of roasted garlic mashed potatoes and Texas toast, topped with brown gravy, served with broccoli.	<b>Spaghetti &amp; Meatballs</b> Spaghetti pasta topped with house made marinara sauce, meatballs, and parmesan cheese, served with garlic bread.	<b>Fried Chicken Dinner</b> Breaded Chicken fried to a golden brown and served with mashed potatoes and coleslaw.	<b>Turkey Tetrazzini</b> Tender Turkey chunks, mushrooms, and pasta are tossed with a creamy rich sauce and topped with cheese then baked, served with buttered parsley carrots.	<b>White Chicken Pizza</b> Hand tossed dough topped with mozzarella cheese, butter garlic sauce, grilled chicken, red onion, black olive, fresh basil, and spinach baked to a golden brown.	<b>Pot Roast</b> Slow roasted tender pot roast served with a rich beef gravy, potatoes, carrots and onions
<b>D I N N E R</b>	<b>Pulled BBQ Chicken</b> Tender seasoned chicken breast shredded and tossed in house made BBQ sauce on a toasted Brioche bun, served with Chips.	<b>Grilled Tomato Basil Chicken</b> Italian seasoned chicken with a bruschetta tomato mix sliced tomato, garlic, chiffonade basil	<b>Chicken Fried Rice</b> Thinly sliced chicken breast sauteed in ginger, garlic soy, and oyster sauce then tossed with cooked rice, eggs, peas, onions, and carrots, served with spring roll.	<b>Philly Cheese Steak Pasta</b> Penne pasta with a creamy sauce with phalli cheesesteak meat sauteed peppers, onions, mushrooms	<b>Huli Huli Chicken</b> Grilled chicken thighs marinated in a soy garlic ginger topped with grilled pineapple garnish with green onions served with white rice and sauteed asparagus	<b>Chicken Provolone</b> Chicken breast stuffed with bacon, fresh basil, red bell peppers, and provolone cheese baked and topped with more provolone cheese, served with mashed potatoes and zucchini.	<b>Pork Chop Al Pastor</b> Marinated pork chops topped with pineapple salsa, served with steamed rice & green beans.
	<b>Blueberry Pie</b>	<b>Banana Pudding Cake</b>	<b>Pineapple Upside Down Cake</b>	<b>Strawberry Shortcake Parfait</b>	<b>Assorted Cake</b>	<b>Red Velvet White Chocolate Chip Cookie</b>	<b>Assorted deserts</b>

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



