

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 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	Strawberry Compote French Toast Delicious French toast topped with a sweet Strawberry topping	Banana Chocolate chip Pancakes A fluffy Banana Chocolate chip pancake hot off the griddle. Served with syrup
	SOUP: Chicken Pozole	SOUP: Corn and Potato Chowder	SOUP: Chicken Pozole	SOUP: Corn and Potato Chowder	Soup: Chicken Pozole	SOUP: Corn and Potato Chowder	SOUPS: Chicken Pozole
	Chicken Curry Salad Wrap Seasoned grilled chicken tossed with curry powder, mayo, celery, red onion, raisins, roasted cashews and cilantro, wrapped in a flour tortilla & served with grapes.	Tacos al Carbon (Steak Tacos) 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.	Salami Sandwich Toasted hoagie roll stuffed with shredded lettuce, salami, tomatoes, red onion, provolone cheese, fresh basil pesto spread served with chips.	Beef and Bean Burrito Warm tortilla stuffed with black beans, shredded beef, Pico d gallo, cheddar cheese, and sour cream served with Spanish Rice.	Crispy Fish Tacos 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.	Bacon Cheddar Burger 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	Philly Cheesesteak Sandwich 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
L U N C H	Greek Salmon Salad 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.	Chipotle Chicken Cobb Seasoned grilled chicken on a bed of chopped romaine lettuce with crumbled bacon, roasted corn, sliced strawberries, avocado with Cilantro Vinaigrette	Mango Mandarin Sesame Shrimp Salad Large grilled shrimp on a bed of chopped romaine, mango, mandarin orange, edamame, red bell pepper, cilantro, and sesame seeds, dressed with ginger dressing.	Steak & Blue Cheese Salad Mixed greens, grilled steak, red onions, avocado, grape tomatoes, blue cheese crumbles and basil balsamic vinaigrette	Crunch Salad Chopped romaine lettuce, green cabbage, granny smith apples, celery, scallions, cucumber, roasted pumpkin seeds, and Feta cheese tossed in cilantro honey dressing	Seafood Salad Poached shrimp, Crab, red onion, celery, fresh Dill tossed with creamy lemon dressing served on ice burg lettuce	Chicken Caesar Salad Romaine lettuce with croutons, grilled chicken breast a creamy Caesar dressing topped with parmesan cheese
	Ice-cream Bars	Assorted Desserts	Chocolate Cake	Assorted Desserts	Strawberry Jell-O- Parfait	Chocolate chip Bread Pudding	Berry Cake with Lemon Frosting
	Beef Enchilada Casserole 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.	Hot open Faced Roast Beef Sandwich Thin shaved roast beef on a bed of roasted garlic mashed potatoes and Texas toast, topped with brown gravy, served with broccoli.	Spaghetti & Meatballs Spaghetti pasta topped with house made marinara sauce, meatballs, and parmesan cheese, served with garlic bread.	Fried Chicken Dinner Breaded Chicken fried to a golden brown and served with mashed potatoes and coleslaw.	Turkey Tetrazzini Tender Turkey chunks, mushrooms, and pasta are tossed with a creamy rich sauce and topped with cheese then baked, served with buttered parsley carrots.	White Chicken Pizza 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.	Pot Roast Slow roasted tender pot roast served with a rich beef gravy, potatoes, carrots and onions
D I N N E R	Pulled BBQ Chicken Tender seasoned chicken breast shredded and tossed in house made BBQ sauce on a toasted Brioche bun, served with Chips.	Grilled Tomato Basil Chicken Italian seasoned chicken with a bruschetta tomato mix sliced tomato, garlic, chiffonade basil	Chicken Fried Rice 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.	Philly Cheese Steak Pasta Penne pasta with a creamy sauce with phalli cheesesteak meat sauteed peppers, onions, mushrooms	Huli Huli Chicken Grilled chicken thighs marinated in a soy garlic ginger topped with grilled pineapple garnish with green onions served with white rice and sauteed asparagus	Chicken Provolone 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.	Pork Chop Al Pastor Marinated pork chops topped with pineapple salsa, served with steamed rice & green beans.
	Blueberry Pie	Banana Pudding Cake	Pineapple Upside Down Cake	Strawberry Shortcake Parfait	Assorted Cake	Red Velvet White Chocolate Chip Cookie	Assorted deserts

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

