

CHAL WEEK AT A GLANCE SPECIALS #3 September 18 - September 24

	SUNDAY 18	Monday 19	TUESDAY 20	WEDNESDAY 21	THURSDAY 22	FRIDAY 23	SATURDAY 24
B R E A K F A S T	Chef's Choice Breakfast Enjoy on of our specialty breakfast creations	Blueberry Pancake Fluffy fresh pancakes hot off the griddle with fresh blueberries	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	Breakfast Coffee Cake Freshly baked coffee cake 	Strawberry Compote French Toast Delicious French toast topped with a sweet Strawberry topping	Vegetable Scramble Peppers, onions, squash with fresh herbs in scrambled eggs
	SOUP: Beef and Vegetable Soup	SOUP: Cream of Cauliflower	SOUP: Beef and Vegetable Soup	SOUP: Cream of Cauliflower	Soup: Beer Cheese Soup	SOUP: Cream of Cauliflower	SOUPS: Beef and Vegetable Soup
	Sausage Grill Plate Grilled chicken sausage, corn on the cob served with a cheddar biscuit	Grilled Shrimp Skewer Grilled shrimp on a skewer with pineapple salsa and served on a bed of rice	Fried Chicken Sandwich Battered chicken breast fried on a potato bun with lettuce, tomato, onion and pickles served with a side order of fries	Salmon Flatbread Poached salmon served on a flatbread with Caesar aioli, diced tomatoes, fresh herbs and a side salad	Ale Braised Brat Brat sausage braised in dark ale, served with chef's beans cooked with bacon and purple cabbage with apples	Triple Pork Club Sandwich The classic club with a difference, ham, bacon, bacon mayonnaise and crisp apples with lettuce and tomato served with chips	California Style Fish Tacos Grilled fish served in a tortilla with coleslaw, pickled red onions and cilantro lime rice
L U N C H	Salmon Caesar Salad Traditional Caesar salad topped with a grilled salmon filet	Fall Chop Salad Spinach with roasted butternut squash, apples, cheddar, toasted pecans, grilled chicken and a caramel apple cider vinaigrette	Orange Avocado Salad Fresh orange wedges with diced avocado over shredded romaine served with seasoned beef strips	Mediterranean Barley Salad Barley with cucumber, peppers, chickpeas, feta, olives, green onion, parsley and grilled chicken served with a Greek vinaigrette	Beer Cheese Pretzel Plate Soft pretzel with beer cheese dipping sauce, olives, jam, salami and fruit 	Nicoise Style Chopped Salad Chopped romaine, tuna, cherry tomatoes, black olives, green beans and hard boiled eggs served with a red wine dijon vinaigrette	Lemon Orzo Salad Orzo pasta served with rock shrimp, goat cheese, cherry tomatoes, red onion fresh parsley and a roasted lemon vinaigrette
	Brownies A-la Mode	Angel Food Cake with whipped cream and berries	Lemon Meringue Pie	Blueberry Pie	German Apple Strudel	Chocolate Pudding Parfait	Fruit Compote
	Grilled Pesto Chicken Breast Marinated chicken breast, grilled and served with sauteed peppers and a parsley pumpkin seed pesto.	Braised Meatballs Housemade meatballs slowly braised in rustic tomato sauce served with parmesan polenta and charred cherry tomatoes	Korean BBQ Spareribs Slow cooked spareribs finished with Korean BBQ sauce and served with coleslaw and cornbread	Chicken and Broccoli Pasta Bake Chicken with fresh broccoli florets, cream, pasta shells and cheese all baked together	Pork Schnitzel Thin pieces of pork breaded and fried golden, served with German potato pancakes and fresh vegetables 	BBQ Chicken Pizza Hand tossed dough topped with mozzarella cheese, BBQ sauce, grilled chicken, red onion, baked to a golden brown.	Ravioli Plate Asparagus with artichoke heart raviolis with a pesto cream sauce and glazed rainbow carrots
D I N N E R	Peach Pork Tenderloin Pork tenderloin slowly roasted, served with grilled peaches and garlic sourdough toast	Pan Seared Tilapia Tilapia filets pan seared in butter and fresh herbs, served with sauteed zucchini and mushrooms	Chicken Osso Bucco Chicken legs cooked in white wine and tomato sauce with onions, carrots and celery. Served over white rice	Tomato Vegetable Stew Hearty tomato stew with chickpeas, mushrooms and butternut squash served over sweet potato gnocchi	Beef Sauerbraten Tender roast beef smothered in the traditional sweet and salty gravy served with spaetzel and sauerkraut	Creamy Pappardelle Pappardelle pasta cooked in a creamy garlic sauce with leeks and bacon	Roasted Mahi-Mahi Mahi-mahi filet roasted and served with wild rice, roasted Brussel sprouts and a citrus beurre blanc sauce.
	Apple Pie	Cheesecake with Chocolate Sauce	Caramel Baked Apples with Walnuts	Red Velvet Cake	Sweet Steamed Dumplings with Vanilla Sauce (Dampfnudel)	Banana Fosters Bread Pudding with Custard	Pina Colada Cupcakes

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

