			CHAL WEEK AT A GLAI	NCE SPECIALS #2 Nove	ember 20 - November 26			
	SUNDAY 20	MONDAY 21	TUESDAY 22	WEDNESDAY 23	THURSDAY 24	FRIDAY 25	SATURDAY 26	
B R A K F A S T	Chef's Special Sunday Breakfast	Blueberry Pancake A fluffy blueberry infused pancake hot off the griddle. Served with syrup	Cottage Cheese and Fruit Cottage Cheese bowl with fresh fuit finished with honey	Breakfast Burrito with Green Chili Flour tortilla stuffed with scrambled eggs, bacon, potatoes and cheese. Served with Green Chili	Chocolate Chip Pancake A fluffy chocolate chip pancake hot off the griddle. Served with syrup	Cinnamon Roll Enjoy a freshly baked glazed cinnamon roll	Very Berry Coffee Cake Warm fresh baked Coffee Cake topped with fresh berries & sweet brown sugar and cream cheese icing	
	SOUP:	SOUP:	SOUP:	SOUP:	SOUP:	SOUP:	SOUPS:	
	Italian Wedding Soup	Chipotle Black Bean Tortilla Soup	Italian Wedding Soup	Chipotle Black Bean Tortilla Soup	Italian Wedding Soup	Chipotle Black Bean Tortilla Soup	Italian Wedding Soup	
L U N C H	Honey Ham and Swiss Croissant Toasted croissant with deli shaved honey glazed ham and melted Swiss cheese, served with tator tots.	Philly Cheesesteak Sandwich Thin slices of grilled beef with sautéed onions, bell peppers and melted Provolone cheese in a toasted hoagie roll. Served with seasoned steak fries	Buffalo Chicken Sandwich Crispy chicken tossed in a mild buffalo sauce topped with lettuce, tomato and bleu cheese on a soft bun. Served with Pesto Pasta Salad	Cheese Quesadilla Shredded cheddar cheese in a toasted tortilla and served with pico de gallo, sour cream and guacamole.	SPECIAL THANKSGIVING DAY MENU	Crab Cakes Crab cakes served with grilled lemon wedge, house remoulade, fries and creamy coleslaw	Breaded Pork Fritter Sandwich Pork fritter fried to a golden brown topped with cheese, shredded lettuce, tomato, and seasoned mayo in a toasted potato bun served with a fruit cup.	
	Chef's Steak Cobb Salad Salad greens topped with fresh tomato, crispy baco, hard boiled egg, avocado, blue cheese and grilled steak served with a red wine vinaigrette.	Avocado BLT Salad Romaine lettuce topped with bacon, tomatoes, croutons, avocado, shredded cheese and Ranch dressing	Roast Beef Wrap Thinly sliced roast beef slices with lettuce, tomato and cheddar cheese in a spinach tortilla served with house chips	Grilled Chicken Salad Grilled chicken, tomatoes, corn, and bacon with a honey mustard dressing over mixed greens		Greek Spinach Strawberry Salad Spinach with strawberries, thinly sliced shallots, cucumber, heirloom cherry tomatoes and crumbled feta and shaved lamb served with balsamic vinegar.	Steak and Blackberry Salad Field greens tossed with seasonal blackberries, red onion, goat cheese, and tender steak. Served with a raspberry balsamic vinaigrette.	
	Cookie Bar	Strawberry Poke Cake	Lemon Bars	Assorted Desserts		Mixed Berry Cheesecake Bars	Strawberry Cupcakes	
D	Spaghetti with a Bolognese Sauce Seasoned ground beef, fresh herbs, and Roma tomatoes stewed then tossed with spaghetti pasta, topped with mozzarella and parmesan cheeses, served with garlic bread.	Garlic and Herb Turkey Meatballs Turkey meatballs glazed with a rosemary gravy. Served with sweet potatoes casserole and green beans	Vegetable Chowder in a Bread Boule Hearty vegetable chowder served in a crusty bread boule.	Chicken Cordon Bleu Chicken breast stuffed with ham and cheese, served with country mashed potatoes and butter parsley carrot ribbons.	DINNER WILL BE SERVED AS DINNER BOXES. CONSISTING OF A DELI SANDWICH, PICKLE, CHIPS, FRESHLY BAKED COOKIE AND BOTTLE OF WATER	Chicken Pesto Pizza Flatbread topped with fresh basil pesto, sauteed red onion, mushrooms, mozzarella cheese and fresh parsley.	Chicken & Dumplings Tender chicken pieces in a hearty cream sauce witth onions, peas and carrots. Served with soft steamed dumplings	
I N E R	Oven Roasted Chicken Seasoned chicken roasted in the oven served with roasted garlic potatoes, tender baby peas and a pan sauce.	Goulash Goulash is a stew made of ground beef and vegetables, with different versions originating from central and eastern European countries	Shrimp with Linguine Pasta Shrimp in a cream sauce served over linguine with butter herb toast and fresh peas	Tender Bleu Sliders Two burger sliders with sauteed onions and bleu cheese served with seasoned house chips and a garlic aioli		Mushroom Pasta with Parmesan Pasta served in a rich buttery sauce with a mushroom blend and flavors of lemon, garlic and Parmesan. Topped with a garlic toast.	Hearty Lasagna Beef Lasagna served with toasted garlic bread.	
	Apple Cobbler	Carrot Cake	Chocolate Cake	Blueberry Pie		Apple Pie	Assorted Desserts	
	Chef Specials- Breakfast 7am-9am Lunch 11am-1pm Dinner 4pm-6pm Menu Items Subject to Change							