

**CHAL WEEK AT A GLANCE SPECIALS #3 March 12 - March 18**

	SUNDAY 12	Monday 13	TUESDAY 14	WEDNESDAY 15	THURSDAY 16	FRIDAY 17	SATURDAY 18
<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>Dutch Baby Pancakes</b> Also known as a Hootenanny, a large pancake popover. Served with powdered sugar, syrup and fresh berries	<b>Egg &amp; Ham Sandwich</b> Scrambled eggs and ham topped with American Cheese on a toasted english muffin	<b>Vegetable Scramble</b> Peppers, onions, squash with fresh herbs in scrambled eggs	<b>Breakfast Coffee Cake</b> Freshly baked coffee cake	<b>Green Eggs and Ham</b> Delicious green eggs served with some grilled ham.	<b>Breakfast Grilled Cheese</b> Not your regular grilled cheese, a grilled cheese with sausage and a fried egg.
	<b>SOUP:</b> Manhattan Clam Chowder	<b>SOUP:</b> Creamy Carrot Ginger Soup	<b>SOUP:</b> Manhattan Clam Chowder	<b>SOUP:</b> Creamy Carrot Ginger Soup	<b>Soup:</b> Manhattan Clam Chowder	<b>SOUP:</b> Creamy Carrot Ginger Soup	<b>SOUP:</b> Manhattan Clam Chowder
	<b>Chili Cheese Hot Dog</b> All beef hot dog smothered in chili, topped with diced onions & shredded cheese. Served with corn chips	<b>Beef Fried Rice</b> Rice with soy sauce, garlic, ginger, vegetables, beef pieces & diced eggs. Served with a spring roll.	<b>Fried Chicken Sandwich</b> Battered chicken breast fried on a bun with lettuce, tomato, onion & pickles served with a side order of fries	<b>Caprese Flatbread</b> Fresh heirloom tomatoes with fresh mozzarella, fresh basil & blasamic reduction.	<b>Ale Braised Brat</b> Brat sausage braised in dark ale, served with chef's beans and bacon & a side order of sauteed purple cabbage and apples	<b>Italian Sub Sandwich</b> Sub sandwich with ham, salami, pepperoni, shredded lettuce, tomato & pepperocini and Italian dressing served with chips	<b>California Style Fish Tacos</b> Grilled fish served in a tortilla with coleslaw, pickled red onions and cilantro lime rice
<b>L U N C H</b>	<b>Salmon Caesar Salad</b> Traditional Caesar salad, romaine lettuce, parmesan cheese & croutons topped with a grilled salmon filet	<b>Wintery Chop Salad</b> Spinach with roasted butternut squash, apples, cheddar, toasted pecans, grilled chicken & a caramel apple cider vinaigrette	<b>Potato Pancakes</b> Potato pancakes topped with smoked trout, sour cream, avocado slices, pickled onions & chives	<b>Chipotle Chicken Salad</b> Lettuce mix, corn, black beans, crumbled cheese, crunchy tortilla strips, cilantro, lime wedge and chipotle ranch dressing topped with grilled chicken thighs	<b>Orange Avocado Salad</b> Fresh orange wedges with diced avocado over shredded romaine served with seasoned beef strips	<b>Fish Fry Friday</b> Chopped romaine, tuna, cherry tomatoes, black olives, green beans & hard boiled eggs served with a red wine dijon vinaigrette	<b>Lemon Orzo Salad</b> Orzo pasta served with rock shrimp, goat cheese, cherry tomatoes, red onion fresh parsely & a roasted lemon vinaigrette
	Assorted Pies	Pound Cake with Whipped Cream and Berries	Banana Pudding	Chef's Choice	Blueberry Pie	Chocolate Pudding Parfait	Chef's Choice
	<b>Pierogies and Kielbasa Skillet</b> Pierogies sauteed with kielbasa, onions & pepper. Served with sour cream	<b>Vegetable Pad Thai</b> Rice noodles in a special sauce with sugar snap peas, zucchini, carrots, bell peppers & scrambled egg. Topped with peanuts, cilantro & green onion	<b>Brazilian Beef</b> Thin slices of grilled beef with chimichurri sauce, peppers & onions served over rice.	<b>Braised Pork Meatballs</b> Housemade meatballs slowly braised in rustic tomato sauce served with parmesan polenta, charred cherry tomatoes & grilled asparagus	<b>Brown Sugar Garlic Pork Chop</b> Thick cut pork chops marinated in garlic and brown sugar. Served with sweet potatoes & green beans	<b>SPECIAL ST. PATRICKS DAY MENU</b> 	<b>Butter Parsley Garlic Flounder</b> Flounder baked with garlic & topped with a parsley compound butter. Served with roasted carrots & cauliflower puree.
<b>D I N N E R</b>	<b>Turkey Dinner</b> Roasted turkey served with mashed potatoes, gravy, stuffing & a mixed vegetable medley	<b>Roasted Garlic Herb Chicken</b> Whole roasted chickens with garlic and fresh herbs, served with chefs choice of vegetables and steamed butter potatoes	<b>Cheese Enchiladas</b> Cheese in corn tortillas smothered in enchilada sauce and topped with cheese. Served with sour cream & cilantro over rice	<b>Spaghetti and Meatballs</b> Spaghetti pasta served with meatballs & marinara. Served with a garlic roll	<b>Stout and Honey Beef Pot Roast</b> Tender roast beef cooked with stout & honey, served with roasted potatoes & baby carrots		<b>Steak and Gnocchi</b> Gnocchi in a cream sauce with mushrooms and walnuts. Topped with grilled steak pieces
	Cookie Bar	Bread Pudding with Custard	Cream Puffs	Red Velvet Cake	Assorted Desserts		Pina Colada Cupcakes

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



BBQ Chicken Pizza

Hand tossed dough topped with mozzarella cheese, BBQ sauce, grilled chicken, red onion, baked to a golden brown.

Cod Provencal

Cod filets baked with garlic, olives, capers, basil & lemons. Served over steamed rice

