

CHAL WEEK AT A GLANCE SPECIALS #4 March 19 - March 25

	SUNDAY 19	MONDAY 20	TUESDAY 21	WEDNESDAY 22	THURSDAY 23	FRIDAY 24	SATURDAY 25
B R E A K F A S T	Chef's Choice Breakfast Enjoy on of our specialty breakfast creations	Bacon & Potato Omelet A fluffy two egg omelet with smoked bacon, potatoes and shredded cheese	Stuffed French Toast French toast stuffed with cream cheese filling and served with berry compote	Breakfast Pastry Enjoy one of our freshly baked specialty breakfast pastries	Apple Cinnamon Pancake A fluffy apple and cinnamon pancake hot off the griddle. Served with syrup	Egg and Cheese Cups Eggs, sour cream, fresh herbs and cheese baked in a muffin pan	Breakfast Tacos Eggs with onions, peppers and chorizo scrambled and served in a corn tortila with cheese.
	SOUP: Broccoli Cheddar Soup	SOUP: Minestrone	SOUP: Broccoli Cheddar Soup	SOUP: Minestrone	SOUP: Broccoli Cheddar Soup	SOUP: Minestrone	SOUP: Broccoli Cheddar Soup
	Grilled Ham, Tomato & Cheese Sandwich Ham, cheese & tomato grilled to perfection on wheat bread. Served with house chips	Meatball Sub Sandwich Meatballs cooked in marinara, served in a hoagie bun with mozzarella cheese & a side order of tater tots	Tuna Melt Tuna salad with cheese melted on wheat bread & served hot with a side order of fries	Classic BLT Sandwich Bacon, fresh crisp tomatoes, lettuce & mayonnaise on lightly toasted bread served with a cucumber salad	Sweet and Sour Pork Battered pork pieces in a sweet and sour sauce over basmati rice with broccoli florets, sesame seeds & served with a spring roll	Fish Fry Friday Pub style battered fish together with fries and fresh lemon	Open Faced Croque Monsieur Ham and cheese sandwich grilled & smothered in a cream sauce served with chips
L U N C H	Apple Cheddar Salad With Chicken Grilled chicken over mixed greens with sliced green apples, red apples, candied walnuts & white cheddar cheese with balsamic vinaigrette	Greek Gyro Salad Romaine lettuce, kalamata olives, red onions, cucumbers, grape tomato, feta cheese and thinly sliced lamb pieces with lemon oregano Greek dressing & pita bread	Corn, Avocado and Tomato Salad Heirloom cherry tomatoes, diced avocado, roasted corn and grilled shrimp	Pineapple Mango Chicken Salad Mixed green lettuce with a mango salsa, crispy chicken pieces, peanuts, cucumber, green onions & charred pineapple served with a brown sugar ginger vinaigrette	Spinach Orzo Salad Chopped spinach with orzo, red onions, cherry tomatoes, goat cheese and grilled chicken pieces. Served with a sweet onion vinaigrette	Harvest Cobb Salad Mixed greens with butternut squash, apples, bacon, eggs, avocados, dried cranberries & toasted pumpkin seeds with a Dijon vinaigrette	Balsamic Steak Gorgonzola Salad Balsamic marinated steak grilled, thinly sliced over greens with cherry tomatoes, avocado & gorgonzola cheese.
	Chef's Choice	Fruited Jello Cup	Macaroons	Hot Fudge Sundae	Cherry Pie	Ice Cream Sandwich	Fresh Fruit Cup with Sweet Cream
D I N N E R	Fried Ravioli Breaded cheese ravioli, fried and served with a roasted tomato marinara, parmesan cheese & garlic rolls	Baked Fish Almondine White fish baked with breadcrumbs & almonds, served with roasted mushrooms and steamed zucchini	Basil Pasta with Steak Fettucine pasta in a creamy basil sauce with cherry tomatoes & thin slices of grilled steak. Served with Chef's choice of vegetables.	Traditional Meatloaf Ground beef mixed with fresh herbs, sauteed onions and ketchup served with a baked potato and glazed carrots	BBQ Chicken Breast BBQ glazed and grilled chicken breasts served with rice pilaf and butter poached corn on the cobb	Meatlovers Pizza Italian sausage, Canadian bacon, pepperoni, bacon topped with mozzarella cheese pizza served with Caesar salad	Butter Poached Tilapia Tilapia filet in a butter and stock poaching liquid with red onion, julienned vegetables, garlic, butter, fresh herbs & white wine
	Country Style Pork Ribs Country Style pork ribs with dry rub & BBQ sauce, served with coleslaw & cornbread muffin	Chicken and Biscuits Chicken thigh meat in a heavy cream sauce with garlic, shallots & kale. Served with freshly baked biscuits & fresh parsley	Stuffed Cabbage Ground beef with rice stuffed inside of cabbage leaves and baked with marinara sauce	Pork Green Chili Verde Green chili dish with pork, tomatillos, cilantro, onions. Topped with diced avocado, lime wedge & crispy tortilla strips. Served with warm corn tortillas	Spaghetti Carbonara Spaghetti with bacon, eggs, black pepper & parmesan.Served with roasted asparagus	Bang Bang Shrimp Crispy shrimp in a sweet spicy sauce served over rice with fresh cilantro & roasted pepper medley	Chicken Marsala Boneless chicken thighs served in a rich marsala wine sauce with mushrooms, parsley, butter and heavy cream. Served with whipped potatoes & grilled zucchini spears
	Assorted Desserts	White Chocolate Macadamia Cookies	Cannolis	Oreo Bar	Tres Leches Cake	Chef's Choice	Glazed Mandarin Cake

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

