




**CHAL WEEK AT A GLANCE SPECIALS #4 May 28 - June 3**

	SUNDAY 28	MONDAY 29	TUESDAY 30	WEDNESDAY 31	THURSDAY 1	FRIDAY 2	SATURDAY 3
<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>Bacon &amp; Potato Omelet</b> A fluffy two egg omelet with smoked bacon, potatoes and shredded cheese 	<b>Stuffed French Toast</b> French toast stuffed with cream cheese filling and served with berry compote	<b>Breakfast Pastry</b> Enjoy one of our freshly baked specialty breakfast pastries	<b>Apple Cinnamon Pancake</b> A fluffy apple and cinnamon pancake hot off the griddle. Served with syrup	<b>Egg and Cheese Cups</b> Eggs, sour cream, fresh herbs and cheese baked in a muffin pan	<b>Breakfast Tacos</b> Eggs with onions, peppers and chorizo scrambled and served in a corn tortila with cheese.
	<b>SOUP:</b> Chicken Broth with Vegetables	<b>SOUP:</b> Potato and Corn Chowder	<b>SOUP:</b> Chicken Broth with Vegetables	<b>SOUP:</b> Potato and Corn Chowder	<b>SOUP:</b> Chicken Broth with Vegetables	<b>SOUP:</b> Potato and Corn Chowder	<b>SOUP:</b> Chicken Broth with Vegetables
<b>L U N C H</b>	<b>Grilled Ham, Tomato &amp; Cheese Sandwich</b> Ham, cheese & tomato grilled to perfection on wheat bread. Served with house chips  <b>Apple Cheddar Salad With Chicken</b> Grilled chicken over mixed greens with sliced green apples, red apples, candied walnuts & white cheddar cheese with balsamic vinaigrette  Chef's Choice	<b>SPECIAL MEMORIAL DAY BBQ</b> 	<b>Sauteed Chicken Liver and Onions</b> Chicken livers sauteed with garlic & onions served over rice & a small side salad.  <b>Corn, Avocado and Tomato Salad</b> Heirloom cherry tomatoes, diced avocado, roasted corn and grilled shrimp served over mixed greens  Assorted Desserts	<b>Classic BLT Sandwich</b> Bacon, fresh crisp tomatoes, lettuce & mayonnaise on lightly toasted bread served with a cucumber salad  <b>Pineapple Mango Chicken Salad</b> Mixed green lettuce with a mango salsa, crispy chicken pieces, peanuts, cucumber, green onions & charred pineapple served with a brown sugar ginger vinaigrette  Hot Fudge Sundae	<b>Sweet and Sour Pork</b> Battered pork pieces in a sweet and sour sauce over basmati rice with broccoli florets, sesame seeds & served with a spring roll  <b>Italian Pasta Salad</b> Rotini pasta with salami, grape tomatoes, bell peppers, red onion, black olives, bocconcini, fresh parsley & Italian dressing  Banana Cream Pie	<b>Fish &amp; Chips</b> Pub style battered fish togther with fries, tartar sauce & fresh lemon  <b>Harvest Cobb Salad</b> Mixed greens with butternut squash, apples, bacon, eggs, avocados, dried cranberries & toasted pumpkin seeds with a Dijon vinaigrette  Ice Cream Sandwich	<b>Chicken and Waffles</b> Fresh made waffles served with chicken tenders and sweet and spicy syrup  <b>Balsamic Steak Gorgonzola Salad</b> Balsamic marinated steak grilled, thinly sliced over greens with cherry tomatoes, avocado & gorgonzola cheese.  Fresh Fruit Kebab with Sweet Cream
	<b>"ArmChair Travel Series Meal"</b> <b>Colorado Lamb Osso Bucco</b> Local Colorado lamb cooked overnight until tender. Served with freshly baked rolls.  <b>White Fish with Lemon &amp; Garlic</b> Chef's choice white fish cooked with garlic and lemons, served with coleslaw & cornbread muffin  Mango Sorbet from local Colorado ice cream company Sweet Action	<b>Baked Ham with Sweet Potatoes</b> Ham baked in a glaze and served with sweet potatoes and peas  <b>Turkey White Chili</b> Ground turkey with white beans, onions and spices. Served withj a corn muffin  Assorted Desserts	<b>Basil Pasta with Steak</b> Fettucine pasta in a creamy basil sauce with cherry tomatoes & thin slices of grilled steak. Served with Chef's choice of vegetables.  <b>Stuffed Baked Potato</b> Baked potato stuffed with butter, sour cream, shredded cheese, bacon & green onions. Served with steamed broccoli  Chef's Choice	<b>Traditional Meatloaf</b> Ground beef mixed with fresh herbs, sauteed onions and ketchup served with a baked potato and glazed carrots  <b>Pork Green Chili Verde</b> Green chili dish with pork, tomatillos, cilantro, onions. Topped with diced avocado, lime wedge & crispy tortilla strips. Served with warm corn tortillas  Oreo Bar	<b>BBQ Chicken Breast</b> BBQ glazed and grilled chicken breasts served with rice pilaf and butter poached corn on the cobb  <b>Mexican Ground Beef Rice Bowl</b> Ground beef seasoned with spices and onions with rice, cilantro, pico de gallo, gaucomole and warm corn tortilla  Tres Leches Cake	<b>Meatlovers Pizza</b> Italian sausage, Canadian bacon, pepperoni, bacon topped with mozzarella cheese pizza served with Caesar salad  <b>Bang Bang Shrimp</b> Crispy shrimp in a sweet spicy sauce served over rice with fresh cilantro & roasted pepper medley  Chef's Choice	<b>Butter Poached Tilapia</b> Tilapia filet in a butter and stock poaching liquid with red onion, julienned vegetables, garlic, butter, fresh herbs & white wine  <b>Chicken Marsala</b> Boneless chicken thighs served in a rich marsala wine sauce with mushrooms, parsley, butter and heavy cream. Served with whipped potatoes & grilled zucchini spears  Glazed Mandarin Cake

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

**Meatball Sub Sandwich**  
Meatballs cooked in marinara, served in a hoagie bun with mozzarella cheese & a side order of tater tots

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

Chicken and Biscuits

Chicken thigh meat in a heavy cream sauce with garlic, shallots & kale. Served with freshly baked biscuits & fresh parsley

Baked Fish Almondine

White fish baked with breadcrumbs & almonds, served with roasted mushrooms and steamed zucchini

Meatball Sub Sandwich

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