TAL.	WEEK AT A	GLANCE SPECIALS	#2 October 1 - O	ctober 7
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	CHAL WEEK AT A GLANCE SPECIALS #2 October 1 - October 7											
	SUNDAY 1	MONDAY 2	TUESDAY 3	WEDNESDAY 4	THURSDAY 5	FRIDAY 6	SATURDAY 7					
B R E 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 Bowl with Green Chili Scrambled eggs with bacon, potatoes and cheese in a bowl topped with green chili	French Toast Roll Ups French toast with a difference!	Poached Eggs with Breakfast Salsa Soft poached eggs served with a fresh made salsa	Chocolate Banana Bread Freshly made banana bread with chocolate chips					
	SOUP:	SOUP:	SOUP:	SOUP:	SOUP:	SOUP:	SOUP:					
	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day					
L	Fried Ravioli Breaded ravioli's fried till golden brown and served a marinara sauce & a small salad	Traditional All Beef Hotdog Simple and classic hotdog served with your choice of diced onions or relish	Chipped Beef Open faced chipped beef sandwich served on Texas toast with a side of waffle fries	Cheese Quesadilla Shredded cheddar cheese in a toasted tortilla and served with pico de gallo, sour cream and guacamole.	Smoked Turkey and Swiss Croissant Toasted croissant with shaved smoked turkey and melted Swiss cheese, served with melon and mint salad.	"Off the Grill" Grilled Pork Chops Marinated pork chops grilled to perfection, served with grilled mushrooms and peppers	Egg Salad Sandwich Classic egg salad sandwich on toasted whole wheat with lettuce and tomato. Served with with fresh fruit					
U N C H	Sesame Ginger Crunch Salad with Edamame and Chicken A flavorful salad filled with shredded cabbage, edamame, carrots, sesame seeds & grilled chicken	Avocado BLT Salad Romaine lettuce topped with bacon, tomatoes, croutons, avocado, shredded cheese and Ranch dressing	Asian Salad with Shrimp Seared shrimp over vegetable slaw, asparagus, snow peas, chow mien noodle and Asian vinaigrette	Grilled Chicken Salad Grilled chicken, tomatoes, corn, and bacon with a honey mustard dressing over mixed greens	Chef's Steak Cobb Salad Salad greens topped with fresh tomato, crispy bacon, hard boiled egg, avocado, blue cheese and grilled steak served with a red wine vinaigrette.	Greek Spinach Strawberry Salad Spinach with strawberries, thinly sliced shallots, cucumber, heirloom cherry tomatoes and crumbled feta and shaved lamb served with balsamic vinegar.	Italian Chopped Salad Ham, pepperoni, provolone, tomatoes, cucumbers and black olives with iceberg lettuce and Italian dressing					
	Assorted Desserts	Strawberry Poke Cake	Chocolate Eclairs	Brownies	Apple Pie Dessert Smoothie	Cinnamon Maple Grilled Peaches and Cream	Lemon Blueberry Cupcakes					
D	Pan Seared Scallops Lovely scallops pan seared and served with quinoa & a butternut squash puree	Blackened Fish Tacos White fish seasoned with blackening spices, grilled and served in a street tortilla, served with cilantro lime coleslaw & pineapple salsa	Roasted Chicken Leg Quarters Seasoned chicken leg quarters roasted & served with pan gravy, roasted potatoes & Chef's choice of steamed vegetables	Pork Tenderloin Roulade Pork tenderloin stuffed with sauteed spinach & oinions then roasted. Served with roasted cauliflower and broccoli & a garlic red wine sauce	Beef Pasties Puff pastry stuffed pies filled with sweet potato, ground beef & spices. Served with tomato chutney and steamed peas	Chicken Pesto Pizza Flatbread topped with fresh basil pesto, sauteed red onion, mushrooms, grilled chicken, mozzarella cheese and fresh parsley. Served with a Chef's side salad	Maple Dijon Sausage with Fall Vegetables Sausage seasoned with maple & dijon then cooked with squash, brussel sprouts and peppers					
I N E R	Pasta with a Sausage Ragu Seasoned pork sausage, fresh herbs, and Roma tomatoes stewed then tossed with pasta, topped with mozzarella and parmesan cheeses, served with garlic bread	Korean BBQ Beef Fried Rice A dish with tender beef pieces, green onions, cabbage, cilantroall mixed together with steamed rice	Pierogies Pan seared pierogies served with sauteed onions, bacon pieces, green onion & sour cream	Tender Bleu Sliders A burger slider with sauteed onions and bleu cheese served with seasoned house chips and a garlic aioli	Catfish Basket Breaded catfish nuggets fried, served with seasoned steak fries & a side of coleslaw	Pork Stir-Fry Stir fried pork with Asian vegetable blend in a sweet and sour sauce. Served over basmati rice with spring rolls	Creamy Shrimp Risotto Risotto made with house made stock filled with shrimp, peppers, onions, white wine & Parmesan cheese.					
	Pudding Parfait	Chef's Choice	Peach Cobbler Cake	Banana Upside Down Cake with Rum Sauce	Chef's Choice Dessert	Boston Cream Pie	Assorted Desserts					
		*Chef Specials- Brea	akfast 7am-9am Lunch	11am-1pm Dinner 4pm	*Chef Specials- Breakfast 7am-9am Lunch 11am-1pm Dinner 4pm-6pm Menu Items Subject to Change*							