

CHAL WEEK AT A GLANCE SPECIALS #2 January 14 - January 20

	SUNDAY 14	MONDAY 15	TUESDAY 16	WEDNESDAY 17	THURSDAY 18	FRIDAY 19	SATURDAY 20
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 fruit finished with honey	Breakfast Burrito Bowl Scrambled eggs with bacon, peppers, potatoes & cheese in a bowl topped with green onions	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
L U N C H	SOUP: Clam Chowder	SOUP: Soup of the Day	SOUP: Beef Soup	SOUP: Soup of the Day	SOUP: Potato Soup	SOUP: Soup of the Day	SOUP: Chicken Noodle Soup
	Fried Ravioli Breaded ravioli's fried till golden brown and served a marinara sauce & a small salad	Beer Brat and Onions Brat steamed in beer, grilled & then served with sauteed onions on a bun with a side of fruit	Reuben Sandwich Pastrami beef with thousand island dressing, swiss cheese & sauerkraut served 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	Grilled Pork Chops Marinated pork chops grilled to perfection, served with grilled mushrooms and peppers	Scotch Eggs Boiled egg wrapped in sausage, breaded and fried golden brown. Served with mashed potatoes, gravy & roasted corn
	Italian Chopped Salad Grilled pork seasoned in Italian seasonings & dry herbs with provolone, tomatoes, cucumbers and black olives with iceberg lettuce and Italian dressing	Avocado BLT Salad Romaine lettuce topped with bacon, tomatoes, croutons, avocado, shredded cheese and Ranch dressing	Shrimp Macaroni Salad A salad with macaroni pasta, shrimp, red onion, celery, bell peppers, mayonnaise & yogurt. Served with apple slices	Grilled Chicken Salad Grilled chicken, tomatoes, corn, and bacon with an apple cider 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	Caramelized Butternut Squash with Pearl Couscous Diced butternut squash roasted with garlic, couscous, kale, sage, walnuts & cranberries. Served with a simple lemon vinaigrette	Sesame Ginger Crunch Salad with Edamame and Chicken A flavorful salad filled with shredded cabbage, edamame, carrots, sesame seeds & grilled chicken
D I N N E R	Turkey & Butternut Squash Chili Ground turkey, onion, red bell pepper, butternut squash, tomatoes, pinto beans & kidney beans. Served with sour cream, shredded cheddar & chives	Roasted Tilapia with Tomato Cream Sauce Tilapia filets roasted and placed in a tomato cream sauce. Served with potato au gratin	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 & onions then roasted. Served with roasted cauliflower and broccoli & a garlic red wine sauce	Turkey Tetrazzini Turkey pieces baked together with pasta in a cream sauce with mushrooms & 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	Spaghetti Bolognese Spaghetti with ground beef in marinara sauce made with fresh basil, carrots, celery, pancetta, white wine, bay leaf & tomato paste. Served with Parmesan cheese and garlic bread
	Cheesy Gnocchi with Roasted Red Pepper Bake Gnocchi together with red peppers, cherry tomatoes, garlic, thyme, mozzarella and basil all baked together. Served with warm garlic butter breadsticks	Creamy Chicken Korma Chicken thighs in a sauce of yogurt with cinnamon, cloves, garlic & ginger. Served over basmati rice	Ham Fettucine Carbonara Cubed ham pieces served carbonara style with bacon, parmesan & garlic. Served over fettucine pasta	Glazed Meatloaf Meatloaf blend of ground meats with seasonings and spices. Glazed with tomato & brown sugar. Served with mashed potato, peas & carrots	Fried Chicken Brined and breaded chicken pieces fried till golden brown, served with steak fries & a side of coleslaw	Fish and Chips Beer battered fish pieces served with fries, lemon wedge & tartare sauce	Shrimp Rice Bowl Cilantro lime rice served with grilled shrimp, grilled peppers, grilled onions. Served with fresh made avocado salsa
	Pudding Parfait	Chocolate Eclairs	Peach Cobbler Cake	Banana Upside Down Cake with Rum Sauce	Chef's Choice	Sopapilla	Assorted Desserts

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

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