

CHAL WEEK AT A GLANCE SPECIALS #5 Febraury 4 - February 10

	SUNDAY 4	MONDAY 5	TUESDAY 6	WEDNESDAY 7	THURSDAY 8	FRIDAY 9	SATURDAY 10
B R E A K F A S T	Chef's Choice Breakfast Enjoy one of our specialty breakfast creations	Pancake with Berry Sauce Freshly made pancakes served with berry sauce	Spinach and Cheese Omelette Sauteed spinach with cheese and fluffy eggs	Banana Caramel French Toast Thick brioche bread in egg mixture cooked then topped with bananas & caramel sauce	Breakfast Bowl Crispy potatoes with scrambled eggs, bacon pieces & cheese. Topped with green onions	Avocado Eggs Benedict The traditional eggs benedict on a English muffin with hollandaise sauce & Canadian bacon but served with fresh avocado slices	Freshly Baked Breakfast Danish A selection of freshly baked danishes. Please ask your server for more details
	SOUP: Rustic Potato Soup	SOUP: Creamy Meatball Soup	SOUP: Bean Soup	SOUP: Roasted Mushroom and Garlic Soup	SOUP: Tomato Soup	SOUP: Cream of Potato Soup	SOUPS: Bean Medley Soup
L U N C H	Cheese & Bean Quesadilla Cheese, beans & cilantro on a flour tortilla. Cooked on the griddle till golden & served with sour cream & pico de gallo	Hoagie Cold Cut Sandwich Turkey & ham on a hoagie bun with lettuce, tomato & mayonnaise. Served with fresh fruit cup	Sausage, Peppers & Onions Sauteed sausage, peppers and onions served over rice & topped with fresh parsley.	Basil Chicken Panini Sliced roasted chicken on grilled sourdough bread with provolone cheese, red onions, tomatoes and basil mayo. Served with macaroni salad	Loaded Baked Potato Baked potato topped with beef chili, shredded cheese, green onions & sour cream	Clam Chowder Classic Manhattan style clam chowder made fresh & served with freshly baked bread	Teriyaki Salmon Bowl Teriyaki glazed salmon and sauteed Asian vegetable blend over basmati rice garnished with green onions
	Shrimp Salad A creamy shrimp salad with capers, dill, red onion, lemon juice, mayonnaise & dijon mustard. Served on butter leaf lettuce.	Southwest Chicken Salad Seasoned chicken diced & served with lettuce, corn, black beans, avocado & feta cheese. Served with a cilantro onion vinaigrette	BBQ Pork Salad Shredded green & purple cabbage with green apple slices & shredded carrots, then topped with shredded bbq pork. Served with a BBQ vinaigrette	Chopped Asian Chicken Salad A salad with marinated chicken, cucumbers, carrots, almonds, cashews, bell peppers, mandarin oranges & cilantro. Topped with crunchy wonton strips & an Asian vinaigrette	Roadhouse Steak Salad Iceberg lettuce, grape tomatoes, chopped bacon and cheddar cheese served with a coleslaw salad dressing	Apple Cranberry Walnut Salad with Grilled Chicken Sliced apples, with dried cranberries and walnuts over mixed greens with grilled chicken & balsamic dressing	Shaved Lamb Greek Salad Chopped romaine lettuce with shaved lamb, olives, feta cheese, tomatoes, cucumbers. Served with a balsamic vinaigrette
D I N N E R	Jello Cup with Custard	Fruit Compote with Cream	Cinnamon Apple Cake	Pound Cakes with Fresh Strawberries and Cream	Assorted Desserts	Apple Pie Maltshake	Chef's Choice Dessert
	ARMCHAIR TRAVEL SERIES: SOUTH AFRICA Bobotie (Ba-bo-tea) A seasoned ground beef dish with a savory custard topping. Served with chutney & yellow rice	Oven Roasted Mahi- Mahi Mahi-mahi filets roasted in the oven. Served with steamed rice and Chef's choice of vegetables	Korean Steak Bowl Beef marinated in Korean flavors then grilled, served with sesame cucumber slaw, rice and a fried egg	Cheesesteak Stuffed Peppers Bell pepper stuffed with onions, bell peppers strips, shaved steak. The topped with cheese and baked. Served with a small side salad	Tomato Baked Sole Sole filets baked with tomato & onion slices. Served with Chef's choice of roasted vegetables.	Sausage and Onion Pizza Freshly made pizza with cream sauce, sausage bits and sauteed onions. Served with a small Chef's side salad	Salisbury Steak Seasoned ground beef steaks with diced peppers, onions & seasonings covered in mushroom gravy and served with mashed potatoes and buttered carrot coins
	Cape Malay Lamb Curry A sweet and savory curry made with lamb pieces, potatoes, onions, apricots & curry seasonings. Served with vetkoek (fried dough roll)	Chicken Pot Pie Chicken in a cream sauce, with peas, carrots & fresh herbs. Topped with puffy pastry and baked till golden brown.	Pork Scallopini Pounded thin pork steaks, breaded & fried, then served with a lemon caper sauce over spaghetti	Glazed Turkey Meatballs Made from scratch meatballs with ground turkey & seasonings. Served with rice & steamed broccoli	Fried Chicken White & dark pieces of chicken breaded & fried till golden brown. Served with steamed broccoli and a freshly baked buttery biscuit	Fiesta Shrimp Bowl Seasoned shrimp served over rice with red onion, cherry tomatoes, fresh cilantro & fire roasted corn. Served with creamy lime ranch	Lasagna This meatless lasagna is made with scratch made marinara, ricotta cheese, lasagna sheets, then topped with cheese and baked.
	Milk Tart	Assorted Desserts	Tapioca Pudding Cup	Banana Chocolate Cake	Cranberry Cobbler A la Mode	Freshly Baked Cookies	Assorted Desserts

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

||

|

||