

**CHAL WEEK AT A GLANCE SPECIALS #2 April 28 - May 4**

	SUNDAY 28	MONDAY 29	TUESDAY 30	WEDNESDAY 1	THURSDAY 2	FRIDAY 3	SATURDAY 5
<b>B R E A K F A S T</b>	<b>Chef's Special Sunday Breakfast</b>	<b>Blueberry Pancake</b> A fluffy blueberry infused pancake hot off the griddle. Served with syrup	<b>Cottage Cheese and Fruit</b> Cottage Cheese bowl with fresh fruit finished with honey	<b>Breakfast Burrito Bowl</b> Scrambled eggs with bacon, peppers, potatoes & cheese in a bowl topped with green onions	<b>French Toast Roll Ups</b> French toast with a difference!	<b>Poached Eggs with Breakfast Salsa</b> Soft poached eggs served with a fresh made salsa	<b>Chocolate Banana Bread</b> Freshly made banana bread with chocolate chips
	<b>SOUP:</b> Lemon Chicken Soup	<b>SOUP:</b> Broccoli Cheddar Soup	<b>SOUP:</b> Lamb and Vegetable Soup	<b>SOUP:</b> Tomato Soup	<b>SOUP:</b> Chicken and Noodle Soup	<b>SOUP:</b> Curry Vegetable Soup	<b>SOUP:</b> Cream of Potato Soup
	<b>Fried Ravioli</b> Breaded ravioli's fried till golden brown and served a marinara sauce & a small salad	<b>Cheese Quesadilla</b> Shredded cheddar cheese in a toasted tortilla and served with pico de gallo, sour cream and guacamole	<b>Egg &amp; Cheese Empanada</b> Boiled egg with cheese and fresh herbs in empanada dough & then baked until golden. Served with a carrot slaw	<b>Sausage and Lentils</b> Warm lentils served with sauteed sausage, onions & peppers. Served with freshly baked bread	<b>Smoked Turkey and Swiss Croissant</b> Toasted croissant with shaved smoked turkey and melted Swiss cheese, served with melon and mint salad	<b>Buffalo Chicken Sandwich</b> Crispy chicken tossed in a mild buffalo sauce topped with lettuce, tomato and bleu cheese on a soft bun. Served with pesto pasta salad	<b>Pierogies</b> Pan seared pierogies served with sauteed onions, bacon pieces, green onion & sour cream
<b>L U N C H</b>	<b>Italian Chopped Salad</b> Grilled pork seasoned in Italian seasonings & dry herbs with provolone, tomatoes, cucumbers and black olives with iceberg lettuce and Italian dressing	<b>Chef's Steak Cobb Salad</b> Salad greens topped with fresh tomato, crispy bacon, hard boiled egg, avocado, blue cheese and grilled steak served with a red wine vinaigrette	<b>Avocado BLT Salad</b> Romaine lettuce topped with bacon, tomatoes, croutons, avocado, shredded cheese and Ranch dressing	<b>Soy Ginger Salad with Edamame and Chicken</b> A flavorful salad filled with shredded cabbage, edamame, carrots, sesame seeds & grilled chicken	<b>Grilled Chicken Salad</b> Grilled chicken, tomatoes, corn, and bacon with an apple cider dressing over mixed greens	<b>Shrimp and Noodle Salad</b> Crispy shrimp with Asian noodles, green onions, mandarin oranges, crispy wonton pieces & peppers. Served with a sweet ginger soy dressing	<b>Shrimp Macaroni Salad</b> A salad with macaroni pasta, shrimp, red onion, celery, bell peppers, mayonnaise & yogurt.
	Assorted Desserts	Strawberry Poke Cake	Chef's Choice	Boston Cream Pie	Pumpkin Pie Dessert Smoothie	Chocolate Eclairs	Lemon Blueberry Cupcakes
<b>D I N N E R</b>	<b>Shrimp Rice Bowl</b> Cilantro lime rice served with grilled shrimp, grilled peppers, grilled onions. Served with fresh made avocado salsa	<b>Sesame Miso Tuna Steak</b> Tuna steak seasoned with sesame oil & miso paste, then grilled & served with sauteed mushrooms & sushi rice	<b>Spaghetti Bolognese</b> 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	<b>Cilantro Lime Tilapia</b> Pan fried tilapia filets seasoned with cilantro & lime. Served with fajita style vegetables & roasted red potatoes.	<b>Buffalo Cowboy Stew</b> Ground buffalo meat with kielbasa sausage, garlic, onions, kidney beans, corn, diced tomatoes, diced potatoes & peas. Served over mashed potatoes	<b>Chicken Pesto Pizza</b> Flatbread topped with fresh basil pesto, sauteed red onion, mushrooms, grilled chicken, mozzarella cheese and fresh parsley. Served with a Chef's side salad	<b>Braised Sausage &amp; Creamy Polenta</b> Fennel Sausage served over creamy polenta with sauteed onions, garlic and mushrooms
	<b>Roast Sirloin Au Jus</b> Slow roasted, tender beef sirloin with au jus. Served with roasted fingerling potatoes and creamed spinach	<b>Roasted Pork</b> Pork shoulder roasted with herbs and garlic served with creamy orzo pasta & steamed carrot	<b>Pineapple Chicken Teriyaki</b> Chicken thighs marinated in teriyaki & pineapple, served over rice with steamed broccoli	<b>Glazed Meatloaf</b> Meatloaf blend of ground meats with seasonings and spices glazed with ketchup & brown sugar. Served with mashed potato, peas & carrots	<b>Fried Chicken</b> Brined and breaded chicken pieces fried till golden brown, served with steak fries & a side of coleslaw	<b>Southwest Beef Quesadilla</b> Grilled flank steak with roasted peppers, corn, black beans, cilantro & cheese...all between flour tortillas. Served with salsa verde	<b>Dry Rubbed Pork Ribs</b> Pork ribs dry rubbed with seasoning blend, grilled & served with coleslaw and cornbread
	Ice Cream Sundae	Brownie	Peach Cobbler Cake	Assorted Pies	Cheesecake	Assorted Desserts	Chef's Choice

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



