


CHAL WEEK AT A GLANCE SPECIALS #4 May 12 - May 18

	SUNDAY 12	MONDAY 13	TUESDAY 14	WEDNESDAY 15	THURSDAY 16	FRIDAY 17	SATURDAY 18
B R E A K F A S T	Chef's Choice Breakfast Enjoy on of our specialty breakfast creations	Bacon & Potato Omelet A fluffy two egg omelet with smoked bacon, potatoes and shredded cheese	Cinnamon Roll Freshly baked cinnamon rolls topped with a sugar glaze	Triple Berries & Cream Baked Oatmeal Blueberries, blackberries & strawberries mixed with oats, almond milk, maple syrup, eggs & then baked	Apple Cinnamon Pancake A fluffy apple and cinnamon pancake hot off the griddle. Served with syrup	Denver Scramble Eggs scrambled with peppers, onions, ham, tomatoes & cheese	Breakfast Tacos Scrambled eggs with chorizo sausage, shredded cheese & salsa
	SOUP:	SOUP: Beef Chili Soup	SOUP: Chicken Noodle Soup	SOUP: Broccoli Cheddar Soup	SOUP: Vegetable Soup	SOUP: Cream of Potato	SOUP: Creole Fish Soup
L U N C H	 <p align="center">PLEASE ENJOY THE WONDERFUL MOTHERS DAY BRUNCH</p>	Zucchini, Ham & Ricotta Fritters Shredded zucchini with diced ham, torn spinach & ricotta cheese mixed into a fritter with flour & eggs. Served with melon slices	California Chicken Sandwich Grilled chicken, Swiss cheese, tomato, bacon & avocado aioli on a brioche bun. Served with tator tots	Turkey Wrap A spinach tortilla filled with turkey, bacon, creamy avocado, tomato & shredded lettuce. Served with freshly made house chips	Spring Vegetable Quiche Roasted zucchini, eggplant, mushrooms & peppers in a pie shell with eggs. Baked until set & served with yogurt & fruit	Lamb Sausage Patty Ground lamb mixed with fresh herbs, feta cheese & diced black olives. Served with cucumber salad & warm pita bread	Classic BLT Sandwich Bacon, fresh crisp tomatoes, lettuce & mayonnaise on lightly toasted bread served with a cucumber salad
		Corn Salad with Chile & Lime Charred & roasted corn with thinly sliced pickled red onions, crumbled cheese, cilantro, fresh lime wedge & grilled pork tenderloin	Hummus Board Hummus topped with cherry tomatoes, diced cucumbers & diced red onions. Served with fresh herbs and warm pita bread	Spring Chicken Salad Toast Shredded chicken with cucumber, radish & scallion tossed with oil & vinegar. Placed on toasted pumpkinseed & topped with horseradish cream	Balsamic Steak Gorgonzola Salad Balsamic marinated steak grilled, thinly sliced over greens with cherry tomatoes, avocado & gorgonzola cheese.	Sesame Slaw with Chicken Red & green shredded cabbage with carrots, scallions & peanuts. Served with grilled chicken thigh & miso ginger dressing	Chef's Salad Crispy lettuce topped with diced eggs, tender slices of ham and turkey, diced green peppers, tomato wedges and cheddar cheese with Thousand Island dressing
D I N N E R	<p align="center">DINNER WILL BE DELIVERED TO YOUR ROOM. DINNER WILL CONSIST OF A SANDWICH, COOKIE, CHIPS, FRUIT & A DRINK</p> <p align="center"><i>Thank you!</i></p>	Chinese Style Lemon Honey Fish Tempura fried whitefish served with a honey lemon sauce. Served over basmati rice & steamed broccoli	Coconut Curry Chicken Thighs Chicken thighs in a rich coconut curry sauce with onions, peppers & topped with chopped cilantro.	Turkey Breast Cutlet Roasted turkey breast cutlet served with mashed potatoes, stuffing & gravy	Salmon Chowder Pieces of salmon with potatoes & corn in a rich creamy broth. Topped with green onions & served with freshly baked bread	Margarita Pizza Traditional and simple pizza with marinara, cheese and fresh basil served with Caesar salad.	Bang Bang Shrimp Tempura shrimp in a sweet spicy sauce served over rice with fresh cilantro & roasted pepper medley
		Pasta Alla Vodka Chefs choice pasta in a wonderful vodka tomato cream sauce. Served with parmesan cheese & a garlic roll	Pork Stir Fry Pork pieces with vegetables like peppers and broccoli in a bold flavored sauce & served over noodles	Cabbage & Sausage Casserole Cabbage medley baked with ground sausage and seasonings. Served over steamed brown rice	Petite Steaks Grilled petite steaks served with rice pilaf and asparagus.	Beef Ragù Shredded beef slow cooked with carrots, celeryonions, garlic, tomatoes & spices served over pasta	Filipino Pork Adobo Tender pork pieces cooked in a flavorful sauce of garlic, soy sauce, fish sauce, ginger, sugar & vinegar. Served over Jamine rice & served with a side salad of pickled peppers
		Assorted Desserts	Fudgy Brownie A La Mode	Pumpkin Loaf	Classic Bread Pudding	Banana Cream Pie	Glazed Mandarin Cake

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

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