

CHAL WEEK AT A GLANCE SPECIALS #2 July 7 - July 13

	SUNDAY 7	MONDAY 8	TUESDAY 9	WEDNESDAY 10	THURSDAY 11	FRIDAY 12	SATURDAY 13
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
	SOUP: Seafood Soup	SOUP: Beef & Vegetable Soup	SOUP: Broccoli Cheddar Soup	SOUP: Lentil Soup	SOUP: Minestrone Soup	SOUP: Soup of the Day	SOUP: Split Pea Soup
L U N C H	Fried Catfish Nuggets Breaded catfish nuggets fried, served with coleslaw, tartar sauce, fresh lemon & steak fries	Sausage and Squash Kabob Polish sausage, red onions, zucchini & yellow squash on a skewer & grilled. Served with a small side salad	Chorizo, Egg & Cheese Empanada Boiled egg with cheese, chorizo & fresh herbs in empanada dough & then baked until golden. Served with a carrot slaw	French Dip Sandwich Thinly sliced prime rib with onions & provolone cheese on a hoagie roll. Served with au jus & steak fries	Smoked Turkey and Swiss Croissant Toasted croissant with shaved smoked turkey and melted Swiss cheese, served with melon and mint salad <i>(Summer Grilling in LR)</i>	Summer Grilling Presents: Grilled Garlic Parmesan Chicken Legs Chicken legs marinated in garlic & fresh herbs, grilled, then tossed in parmesan oil & spices. Served with grilled portabella mushrooms	Fajita Vegetable Cheese Quesadilla Shredded cheddar cheese with fajita blend vegetables in a toasted tortilla and served with pico de gallo, sour cream and guacamole
	Italian Chopped Salad Grilled pork seasoned in Italian seasonings & dry herbs with provolone, tomatoes, cucumbers and black olives with iceberg lettuce and Italian dressing	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	Shrimp and Noodle Salad Crispy shrimp with Asian noodles, green onions, mandarin oranges, crispy wonton pieces & peppers. Served with a sweet ginger soy dressing	Soy Ginger Salad with Edamame and Chicken A flavorful salad filled with shredded cabbage, edamame, carrots, sesame seeds & grilled chicken	Grilled Salmon Salad Grilled salmon pieces, tomatoes, red onion and bacon with an apple cider dressing over mixed greens	Avocado BLT Salad Romaine lettuce topped with bacon, tomatoes, croutons, avocado, shredded cheese and Ranch dressing	Southwest Pasta Salad A flavorful pasta vegetable salad with corn, black beans, avocado, red onions & tomatoes. Tossed chipotle matonnaise & topped with crisp tortilla strips
D I N N E R	Assorted Desserts	Strawberry Poke Cake	Chef's Choice	Boston Cream Pie	Pumpkin Pie Dessert Smoothie	Chocolate Eclairs	Lemon Blueberry Cupcakes
	Lemon Pasta Simple but flavorful dish of pasta with lemon, parmesan cheese & fresh herbs. Served with garlic toast	Braised Sausage & Creamy Polenta Fennel sausage served over creamy polenta with sauteed onions, garlic and mushrooms	Crispy Fish with Ramen Noodles Fish filet pan fried till crispy, served with ramen noodles in a broth & Chef's choice of sauteed vegetables	Spinach and Mushroom Ravioli Spinach and mushroom in ravioli pasta with a marinara sauce. Served with parmesan cheese & a garlic roll	Smoked Pork Butt Smoked low and slow for many hours. Served with zesty coleslaw & a cornbread muffin	Bacon, Onion & Goat Cheese Flatbread Sauteed onions with goat cheese & bacon bits on a flatbread with fresh thyme. Served with diced watermelon	Chicken Curry Bone-in chicken wing pieces in coconut curry sauce. Served over Jasmine rice
	Roast Sirloin Au Jus Slow roasted, tender beef sirloin with au jus. Served with roasted fingerling potatoes and creamed spinach	Creamy Turkey Meatballs Handmade turkey meatballs served in a creamy mushroom sauce & served with Chef's choice vegetable spinach	Pineapple Chicken Teriyaki Chicken thighs marinated in teriyaki & pineapple, served over rice with steamed broccoli	Grilled Flank Steak Seasoned flank steak pieces, grilled, cut thin & served with baked potato & corn on the cob	Fried Chicken Brined and breaded chicken pieces fried till golden brown, served with steak fries & a side of coleslaw	Sweet Potato Hash with Steak Diced sweet potato pieces with fresh herbs, onions, peppers & steak. Served with a side of sour cream	Creamy Corn Pasta Blended corn makes the "cream sauce" sauce in this dish. Served with fresh basil & shaved parmesan cheese
	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

