

CHAL WEEK AT A GLANCE SPECIALS #4 September 29 - October 5

	SUNDAY 29	MONDAY 30	TUESDAY 1	WEDNESDAY 2	THURSDAY 3	FRIDAY 4	SATURDAY 5
B R E A K F A S T	Chef's Choice Breakfast Enjoy on of our specialty breakfast creations	Spinach & Cheese Omelette Spinach and shredded cheese folded together with fluffy eggs	Overnight Oats Oats soaked in almond milk with berries, nuts and honey overnight	Muffin & Fruit Blueberry muffin with fresh fruit salad	Avocado Eggs Benedict Avocado on an English muffin with poached egg & hollandaise sauce	Coffee Cake Freshly baked coffee cake	Egg & Ham Toast Sliced ham with an over easy egg on toast
	SOUP: Cheesy Potato Soup	SOUP: Creamy Chicken Soup	SOUP: Beef & Vegetable Soup	SOUP: Roasted Pepper Soup	SOUP: Chicken Noodle Soup	SOUP: Egg Drop Soup	SOUP: Broccoli Cheddar Soup
L U N C H	Lunch Deli Sandwich Freshly baked bread with turkey, ham, lettuce, spinach & muenster cheese. Served with seasoned house chips	Fish and Chips Beer battered fish pieces served with fries, lemon wedge & tartar sauce	Traditional Hotdog A steamed all beef frank on a hotdog bun with diced onions & sweet relish. Served with french fries	Chorizo & Egg Empanada Fried crispy empanada stuffed with chorizo sausage & boiled eggs. Served with a side of coleslaw	Sloppy Joe House made tangy meat sauce served on a soft bun & served with steak fries	Nacho Supreme Bowl Freshly fried tortilla chips topped with ground beef, shredded cheese, sour cream, guacomole, lime & cilantro	Sesame Chicken Battered chicken in a sesame sauce over basmati rice with broccoli florets. Served with a spring roll
	Tropical Shrimp Salad Sauteed shrimp over greens with diced pineapple, shredded carrots & coconut. Served with a sweet tropical lemon dressing	Chicken & Quinoa Salad Sweet potatoes, broccoli, bell peppers all roasted, served with feta cheese, grilled chicken and a roasted garlic lemon dressing	Beef Chimichurri Pasta Salad Thin strips of beef over pasta with sliced tomatoes, diced red onions, feta cheese, beans & corn. Topped with tortilla strips and chimichurri dressing	Korean Steak Salad Marinated grilled steak, mixed greens, mangoes, cucumbers, grape tomatoes, cashews, sesame seeds, green onions & sweet soy dressing	Harvest Cobb Salad Mixed greens with butternut squash, apples, bacon, eggs, avocados, dried cranberries & toasted pumpkin seeds with a Dijon vinaigrette	Chicken Coleslaw Red & green shredded cabbage with carrots, scallions & peanuts. Served with grilled chicken pieces & Chef inspired coleslaw dressing	Vegetable Chow Mein Bowl Green Onions, mushrooms, carrots, celery, cabbage and broccoli served with chow mein noodles in a rich sweet and tangy Asian sauce
	Bread Pudding & Custard	Sopapilla with Honey & Ice Cream	Lemon Meringue Pie	Assorted Desserts	Cinnamon Sugar Apple Cake	Chef's Choice	Caramel Peach Dump Cake
D I N N E R	Scampi Pasta with Scallops Scallops in a butter scampi sauce & served over pasta. Served with garlic bread	Roasted Pork Lemon and herb seasoned pork shoulder roasted until tender. Served with potatoes and Chef's choice of vegetables	Brisket Cooked overnight until tender. Sliced thinly & served with sauteed mushrooms & sauteed Brussel sprouts	Salmon Chowder Pieces of salmon with potatoes & corn in a rich creamy broth. Topped with green onions & served with freshly baked bread	Glazed Garlic & Ginger Sticky Pork Tender strips of pork cooked in a garlic & ginger sauce & served over rice with steamed broccoli & sesame seeds	Meat Lovers Pizza Pizza with marinara sauce, cheese, sausage bits, pepperoni, ham & bacon bits!! Served with Caesar salad.	Sausage & Lentils Italian sausages grilled & served with lentils in a rich broth & freshly baked bread
	Beef Rib Ragu Cooked until tender beef rib meat in a tasty ragu with onions, carrots, celery, fresh herbs & garlic. Served over rice	Tilapia Pan fried tilapia served over cilantro cous cous & with a squash medley	Sausage Roll with Cranberry Chutney Ground sausage with fresh herbs and garlic wrapped in puff pastry. Served with cranberry chutney, steamed sweet potatoes and peas	Pasta Alla Vodka Chefs choice pasta in a wonderful vodka tomato cream sauce. Served with parmesan cheese & and a garlic roll	Southern Fried Chicken Breaded chicken fried golden brown, just the way it should be! Served with cornbread & a side of peas & carrots	California Chicken Sandwich Grilled chicken, Swiss cheese, tomato, bacon & avocado aioli on a brioche bun. Served with tator tots	Pork Belly Ramen Bowl Ramen noodles & pork belly in broth with green onions & cabbage
	M&M Cookies	Peaches and Cream	Chocolate Mousse	Honeybun Cake	Rice Krispy Treats	Southern Banana Pudding	Assorted Desserts

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