

**CHAL WEEK AT A GLANCE SPECIALS #1 January 26 - February 1**

	SUNDAY 26	MONDAY 27	TUESDAY 28	WEDNESDAY 29	THURSDAY 30	FRIDAY 31	SATURDAY 1
<b>B R E A K F A S T</b>	<b>Chef's Choice Breakfast</b> Enjoy on of our specialty breakfast creations	<b>Breakfast Burrito</b> Scrambled eggs with bacon, potatoes, bell peppers and onions, warpped in a tortilla	<b>Strawberry French Toast</b> Delicious French toast smothered with a strawberry sauce and topped with whipped cream	<b>Cinnamon Rolls</b> Freshly baked cinnamon rolls with a cream cheese frosting	<b>Classic Eggs Benedict</b> Poached egg on toasted English muffin with Canadian bacon and topped with hollandaise sauce	<b>Sausage, Egg &amp; Cheese Breakfast Quesadilla</b> Fluffy eggs, with breakfast sausage & shredded cheese in a toasted golden brown tortilla	<b>Breakfast Berry Coffecake</b> Freshly made coffecake with a berry blend
	<b>SOUP:</b> Broccoli Cheddar Soup	<b>SOUP:</b> Shrimp Soup	<b>SOUP:</b> Barley Soup	<b>SOUP:</b> Cream of Cauliflower	<b>SOUP:</b> Tomato Soup	<b>SOUP:</b> Beef Soup	<b>SOUP:</b> Lentil Soup
<b>L U N C H</b>	<b>Peach BBQ Chicken Thighs</b> Chicken thighs grilled with a house made peach bbq sauce. Served with corn on the cob & coleslaw	<b>Smoked Turkey &amp; Cherry Chutney Panini</b> Smoked turkey, cherry chutney & provolone on ciabatta pressed on the panini grill. Served with waffle fries	<b>Italian Slider on a Hoagie Bun</b> Swiss cheese with ham & salami on a hoagie bun with sundried tomato aioli, spinach & fresh basil. Served with melon	<b>Frito Chili Pie</b> Frito chips topped with beef chili, shredded cheese, green onions and sour cream	<b>Patty Melt</b> An American classic with a hamburger with sauteed onions and melted cheese between toasted bread. Served with cole slaw	<b>Asian Lunch Bowl</b> Rice bowl with orange chicken and Asian vegetable blend and cabbage salad. Served with a crispy egg roll	<b>Crab Cake Sliders</b> Fried crab cakes on a brioche slider bun with aioli, served with pasta salad & fresh lemon slices.
	<b>Orzo Pasta Salad with Basil</b> Orzo pasta with black olives, grilled mushrooms, sauteed pepper strips, cucumbers, feta, garlic, basil & cherry tomatoes. Tossed in a oregano balsamic vinaigrette	<b>Crunchy Rice Italian Salad</b> A unique Italian salad with rice, diced ham, diced bell peppers, diced tomatoes, corn, black olives, fresh basil, chives & pine nuts	<b>Shrimp Salad</b> Lemon poached shrimp with red onions, celery, mayonnaise, dijon mustard, lemon juice, garlic and dill. Served with crackers	<b>Strawberry Salad with Grilled Chicken</b> A wonderful salad with grilled chicken, fresh strawberries, cranberries, avocado, almonds & salad greens all tossed in a lemon vinaigrette	<b>BLT Turkey Salad</b> Turkey pieces with lettuce, cherry tomatoes, bacon bits & croutons. Served with ranch dressing	<b>Tuna Salad on Greens</b> Tuna salad served on a bed of greens with cherry tomatoes, avocado slices & crackers	<b>Epic Salad</b> Baby spinach, grilled pork, black beans, cherry tomatoes, mango, red onion, avocado, cucumber, feta cheese, & fresh herbs, served with ranch dressing
	Fruity Jello	Poached Pears	Pumpkin Pie With Sweet Cream	Assorted Desserts	Chef's Choice	Decadent House Made Chocolate Mousse	Chocolate Covered Pretzels with Cinnamon Sugar
<b>D I N N E R</b>	<b>BBQ Pulled Pork Sandwhich</b> Shredded pork with bbq sauce on a soft bun with coleslaw & served with golden brown tater tots	<b>Creamy Dill Swedish Meatballs</b> Scratch made meatballs served in a creamy dill sauce over mashed potatoes & served with steamed broccoli	<b>Pork Green Chili</b> Tender pieces of pork in a green chili sauce with onion, garlic, cilantro, lime & served with sour cream, cheese & crispy tortilla strips	<b>Lemon Poached Fish</b> Chef's choice fish poached with lemon & herbs. Served over wild rice with steamed peas & carrots	<b>Pasta E Fagioli</b> Classic Italian American dish loaded with vegetables, ground beef & pasta. Served with freshly baked bread	<b>Mushroom Bacon Ranch Flatbread</b> Medley of mushrooms with onions & a cream sauce base, topped with fresh herbs & bacon. Served with a small side salad	<b>Beef Stew</b> Tender beef meat in a rich brown gravy with potatoes, carrots, celery, onions & fresh herbs. Served over steamed rice
	<b>Alfredo Pasta</b> Pasta in a delicious Alfredo sauce, served with broccoli & sauteed sundried tomatoes.	<b>Grilled Snapper</b> Grilled snapper with charred pineapple salsa. Served over cilantro rice & with steamed peas	<b>Parmesan Sausage Bolognese</b> A simple but flavorful dish of penne pasta with ground sausage, marinara, mushrooms and Parmesan cheese. Served with garlic toast	<b>Lamb Stew with Onions &amp; Garlic</b> Lamb pieces stewed with onions and garlic in a brown gravy. Served with roasted potatoes, gravy and confetti corn	<b>Fried Chicken</b> Buttermilk brined chicken pieces with flour & seasonings. Fried till golden & crispy, served with cornbread muffins & green beans	<b>Spring Roll Bowl with Crispy Fish</b> Crispy fish pieces served over rice noodles with edamame, sliced peppers, cabbage, cilantro & peanuts. All smothered in a sweet chili peanut sauce	<b>Mole Spiced Chicken Chili</b> Diced chicken pieces cooked in mole sauce with tomatoes served with lime crème fraiche and a side of cornbread
	Chef's Choice	Chocolate Oreo Pudding Parfait	Ginger Cinnamon Apples with Ice Cream	Cupcakes with Frosting & Sprinkles	Lemon Meringue Pie	Honey Bundt Cake with Cream	Chef's Choice

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