

**CHAL WEEK AT A GLANCE SPECIALS #4 January 12 - January 18**

	SUNDAY 12	MONDAY 13	TUESDAY 14	WEDNESDAY 15	THURSDAY 16	FRIDAY 17	SATURDAY 18
<b>B R E A K F A S T</b>	<b>Chef's Choice Breakfast</b> Enjoy one of our specialty breakfast creations	<b>Potato Latke</b> Shredded potato cake served with an over easy egg & chopped green onions	<b>Spinach &amp; Cheese Omelette</b> Spinach and shredded cheese folded together with fluffy eggs	<b>Muffin &amp; Fruit</b> Blueberry muffin with fresh fruit salad	<b>Peaches &amp; Cream Pancake</b> Fluffy pancake topped with peach compote and whipped cream	<b>Mushroom Breakfast Quiche</b> Eggs with mushrooms & onion in a pastry shell baked and served warm	<b>Banana Fritter</b> Fried banana batter, topped with powdered sugar & chocolate sauce
	<b>SOUP:</b> Mushroom Soup	<b>SOUP:</b> Beef & Vegetable Soup	<b>SOUP:</b> Lentil Soup	<b>SOUP:</b> Cream of Potato Soup	<b>SOUP:</b> Country Barley Soup	<b>SOUP:</b> Fish Soup	<b>SOUP:</b> Chicken Noodle Soup
	<b>Lunch Deli Sandwich</b> Freshly baked bread with turkey, ham, lettuce, spinach & muenster cheese. Served with seasoned house chips	<b>Fish and Chips</b> Beer battered fish pieces served with fries, lemon wedge & tartar sauce	<b>Turkey &amp; Cranberry Empanda</b> Shredded turkey with cranberry compote & blue cheese wrapped in dough & baked. Served with small pasta salad	<b>Chicken &amp; Egg Rice Bowl</b> Marinated & grilled chicken thighs with green onions, peas, carrots, soft scrambled eggs & rice in a sweet soy broth.	<b>Tuna Melt Flat Bread</b> Tuna salad with cheese melted on pita bread & served hot with a side order of steak fries	<b>Open Faced Croque Monsieur</b> Ham and cheese sandwich grilled and smothered in a cream sauce served with sweet potato fries	<b>Beer Brat with Sauteed Onions</b> Brats simmered in beer then flashed on the grill, topped with sauteed onions, mustard & served with onion rings
<b>L U N C H</b>	<b>Apple &amp; Brie Harvest Salad</b> Sliced apples with brie cheese, prosciutto & seasoned pecans with spinach & arugula tossed in a honey mustard vinaigrette	<b>Winter Cobb Salad</b> Mixed greens with butternut squash, apples, bacon, eggs, avocados, dried cranberries & toasted pumpkin seeds with a lemon dijon vinaigrette	<b>Shrimp Pesto Pasta Salad</b> Shrimp sauteed in pesto served over pasta with asparagus, red onion & feta cheese	<b>Vegetable Chow Mein Bowl</b> Green Onions, mushrooms, carrots, celery, cabbage and broccoli served with Asian noodles in a rich sweet and tangy soy ginger sauce	<b>Grilled Steak Salad</b> Thin strips of grilled steak over greens with sliced tomatoes, diced red onions, cheese & corn. Tossed in red wine vinaigrette	<b>Chicken Coleslaw</b> Red & green shredded cabbage with carrots, scallions & peanuts. Served with grilled chicken pieces & Chef inspired coleslaw dressing	<b>Salmon Cous Cous Salad</b> Marinated salmon, grilled & served over cous cous with cherry tomatoes & pickled cucumbers. Served with a balsamic vinaigrette
	Bread Pudding & Custard	Chef's Choice	Lemon Meringue Pie	Assorted Desserts	Rice Krispy Treats	Chocolate Crème Pie	Assorted Desserts
	<b>Ravioli with Cream Sauce</b> Ravioli in a cream sauce with Parmesan cheese and roasted cherry tomatoes	<b>Roasted Pork</b> Lemon and herb seasoned pork shoulder roasted until tender. Served with potatoes and Chef's choice of vegetables	<b>Stuffed Baked Potato</b> Baked potato stuffed with butter, sour cream, shredded cheese, bacon & green onions. Served with steamed broccoli	<b>Caribbean Jerk Salmon Tostada</b> Jerk flavored salmon on top of a crispy corn tortilla with coconut rice & black beans. Served with a pineapple salsa	<b>Creamy Chicken Noodle Soup</b> A real comfort dish made up of shredded chicken, carrots, celery, onions, fresh herbs, corn, broth & heavy cream. Served with pasta noodles	<b>Sausage, Onion &amp; Peppers Pizza</b> Freshly baked pizza made with sausage bits, sauteed onions, julienned peppers, marinara sauce & mozzarella cheese. Served with a small house salad	<b>Manicotti</b> Rolled pasta filled with ricotta cheese bland. Layered with marinara & topped with cheese before the dish is baked. Served with garlic toast
<b>D I N N E R</b>	<b>Beef Pot Pie</b> Cooked until tender beef stew meat in a tasty sauce with onions, carrots, celery, fresh herbs & garlic topped with puff pastry & baked	<b>Cuban Mojo Chicken</b> Chicken thighs cooked in garlic, oregano, cumin & lime juice. Served over rice with black beans & a lime wedge.	<b>Gumbo</b> A bold classic Southern Creole dish filled with flavors of sausage, peppers, tomatoes, onions, celery & beans all cooked in a rich gravy & served over rice	<b>Glazed Garlic &amp; Ginger Sticky Pork</b> Tender strips of pork cooked in a garlic & ginger sauce & served over rice with steamed broccoli & sesame seeds	<b>Lasagna</b> Layers of lasagna pasta sheets with creamy ricotta cheese, ground beef & mozzarella cheese baked. Served with a garlic roll	<b>Chicken Parmesan Sandwich</b> Crispy chicken breast topped with marinara & mozzarella cheese. Served with seasoned house chips	<b>Chipotle Pineapple Glazed Ham</b> Ham baked with pineapple in a sweet chipotle glaze. Served with steamed carrots & sauteed mushrooms
	M&M Cookies	Peanut Butter and Jelly Parfait	Chocolate Mousse	Honeybun Cake	Cinnamon Sugar Apple Cake	Chef's Choice	Caramel Peach Dump Cake

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