

CHAL WEEK AT A GLANCE SPECIALS #4 February 16 - February 22

	SUNDAY 16	MONDAY 17	TUESDAY 18	WEDNESDAY 19	THURSDAY 20	FRIDAY 21	SATURDAY 22
B R E A K F A S T	Chef's Choice Breakfast Enjoy one of our specialty breakfast creations	Potato Latke Shredded potato cake served with an over easy egg & chopped green onions	Spinach & Cheese Omelette Spinach and shredded cheese folded together with fluffy eggs	Biscuits with Sausage Gravy Freshly baked biscuits smothered in sausage & pepper gravy	Peaches & Cream Pancake Fluffy pancake topped with peach compote and whipped cream	Mushroom Breakfast Quiche Eggs with mushrooms & onion in a pastry shell baked and served warm	Banana Fritter Fried banana batter, topped with powdered sugar & chocolate sauce
	SOUP: Cream of Potato Soup	SOUP: Pork and Bean Soup	SOUP: Tomato Soup	SOUP: Chicken Noodle Soup	SOUP: Garden Vegetable Soup	SOUP: Beef Soup with Pasta	SOUP: Chef's Choice Soup
	Chicken & Waffles Freshly made waffles with fried chicken tenders. Served with syrup and sliced green onions	Fish and Chips Beer battered fish pieces served with fries, lemon wedge & tartar sauce	Chorizo and Cheese Empanda Chorizo sausage with shredded cheese & diced onions. Served with small pasta salad & dipping sauce	Beer Brat with Sauteed Onions Brats simmered in beer then flashed on the grill, topped with sauteed onions, mustard & served with onion rings	Tuna Melt Flat Bread Tuna salad with cheese melted on pita bread & served hot with a side order of steak fries	Salami Sandwich Thinly sliced salami pieces on a French roll with mayonnaise, lettuce, tomato & onion. Served with seasoned house chips	Chicken & Egg Rice Bowl Marinated & grilled chicken thighs with green onions, peas, carrots, soft scrambled eggs & rice in a sweet orange soy broth.
L U N C H	Apple & Brie Harvest Salad Sliced apples with brie cheese, prosciutto & seasoned pecans with spinach & arugula tossed in a honey mustard vinaigrette	Winter Cobb Salad Mixed greens with butternut squash, apples, bacon, eggs, avocados, dried cranberries & toasted pumpkin seeds with a lemon dijon vinaigrette	Shrimp Pesto Pasta Salad Shrimp sauteed in pesto served over pasta with asparagus, red onion & feta cheese	Vegetable Chow Mein Bowl Green Onions, mushrooms, carrots, celery, cabbage and broccoli served with Asian noodles in a rich sweet and tangy soy ginger sauce	Grilled Steak Salad Thin strips of grilled steak over greens with sliced tomatoes, diced red onions, cheese & corn. Tossed in red wine vinaigrette	Tortellini Pasta Salad Bowl Tri-colored tortellini with zucchini, yellow squash, mushrooms, asparagus, feta cheese, ham & Italian dressing	Salmon Cous Cous Salad Marinated salmon, grilled & served over cous cous with cherry tomatoes & pickled cucumbers. Served with a balsamic vinaigrette
	Assorted Pies	Chef's Choice	Lemon Meringue Pie	Assorted Desserts	Rice Krispy Treats	Chocolate Crème Pie	Assorted Desserts
	Sausage and Pasta with Cream Sauce Ground sausage pieces in a cream sauce with mushrooms. Served over pasta with garlic toast.	Glazed Garlic & Ginger Sticky Pork Tender pork belly cooked in a garlic & ginger sauce & served over rice with steamed broccoli & sesame seeds	Philly Cheesesteak Dinner Shaved pieces of beef sauteed with onions & peppers. Served on a hoagie roll with melted cheese & Chef's choice of vegetable	Roasted Pork Lemon and herb seasoned pork shoulder roasted until tender. Served with potatoes and Chef's choice of vegetables	Braised Ginger Meatballs in Coconut Broth Handmade ginger pork meatballs braised & served in a rich coconut broth with pepper strips & mushrooms. Served over Jamine rice	Sausage, Onion & Peppers Pizza Freshly baked pizza made with sausage bits, sauteed onions, julienned peppers, marinara sauce & mozzarella cheese. Served with a small house salad	Manicotti Rolled pasta filled with ricotta cheese bland. Layered with marinara & topped with cheese before the dish is baked. Served with garlic toast
D I N N E R	Beef Pot Pie Cooked until tender beef stew meat in a tasty sauce with onions, carrots, celery, fresh herbs & garlic topped with puff pastry & baked	Cuban Mojo Chicken Chicken thighs cooked in garlic, oregano, cumin & lime juice. Served over rice with black beans & a lime wedge.	Gumbo A bold classic Southern Creole dish filled with flavors of sausage, chicken, peppers, tomatoes, onions, celery & beans all cooked in a rich gravy & served over rice	Chicken Rice with Buttered Onions Chicken thighs cooked with rice, delicious buttery onions & fresh herbs	Lasagna Layers of lasagna pasta sheets with creamy ricotta cheese, ground beef & mozzarella cheese baked. Served with a garlic roll	Chicken Parmesan Sandwich Crispy chicken breast topped with marinara & mozzarella cheese. Served with seasoned house chips	Pork Green Chili Tender pieces of pork meat in a green chili sauce with onions, garlic, cilantro & spices. Served with sour cream, crispy tortilla strips & avocado slices
	French Vanilla Cupcake	Bread Pudding with Custard	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